

Vegetarian Options

STICKY GINGER AUBERGINE R 125

Served with caramelized onion hummus and toasted smoked chickpeas.



CAULIFLOWER STEAK R 160

Served with Napolitana and basil pesto, and garlic green beans.



WILD MUSHROOM RISOTTO R 220

Risotto with wild mushrooms, cream, garlic, thyme, and parmesan.



Every dish a journey.
Every flavour a story.

Desserts

STRAWBERRY SEMIFREDDO R 100

Served with a berry compote.



AMARULA CRÈME BRÛLÉE R 110

Rich custard infused with Amarula, topped with caramelized sugar.



WHITE & DARK CHOCOLATE HAZELNUT CHEESECAKE R 120

Served with vanilla bean gelato.



AFFOGATO R 75

Espresso with two scoops of vanilla ice cream. Selection of Seasonal Fruit (Vegan-friendly)



SELECTION OF SEASONAL FRUIT R 120



TRIO OF ICE CREAM R 60



Allergens



Please inform your service ambassador of any allergies or dietary restrictions.

All ingredients are locally sourced from partners who share our commitment to sustainability.

To place your order,
simply dial ext. 9 — available 24/7.



Summer
A La Carte
Menu

ALL DAY DINING



Tapas		
CLASSIC GAZPACHO	R 100	
A refreshing cold soup made with tomato, cucumber, peppers, red onion, fresh herbs, and garlic.		
CAPE MALAY GINGER-INFUSED BUTTERNUT SOUP	R 130	
Butternut soup spiced with Cape Malay flavours, topped with fresh cream.		
PATAGONIAN CALAMARI	R175	
Lightly coated in seasoned flour and deep fried, served with roast garlic aioli.		
BEEF CARPACCIO	R 195	
Biltong-spiced beef carpaccio with homemade mayo, wild rocket, and boerenkaas shavings.		
WEST COAST MUSSELS	R 195	
Mussels cooked in a chorizo and white wine broth.		
ARANCINI BEEF RAGU	R 155	
Crispy arancini filled with slow-cooked beef ragu, served with napolitana sauce.		

Salads		
PRAWN SALAD	R 195	
Grilled Cajun prawns, mixed lettuce, cherry tomato, cucumber, avocado, pickled red onion, grilled corn, and a spicy vinaigrette.		
BURRATA & PROSCIUTTO SALAD	R 220	
Grilled peaches, prosciutto, balsamic baby onions, and wild rocket with a lemon dressing.		
NICOISE SALAD	R 175	
Sesame-seared tuna, baby potatoes, boiled egg, cherry tomatoes, green beans, olives, anchovy fillets, and romaine, drizzled with lemon garlic dressing.		
CAPRESE SALAD	R 185	
Burrata cheese, sliced Heirloom tomatoes, and basil pesto.		

Pasta		
GNOCCHI TOSSED IN GORGONZOLA CREAM, TOPPED WITH ROASTED WALNUTS.	R 155	
Gnocchi tossed in gorgonzola cream, topped with roasted walnuts		
PRAWN LINGUINE	R 225	
Prawns cooked in spicy Napolitana sauce, served with parmesan cheese.		
WILD MUSHROOM TAGLIATELLE	R 220	
Wild mushrooms cooked in a Grana Padano cream with tagliatelle.		
CLASSIC BEEF RAGU LASAGNE	R 250	
Slow-cooked beef ragu layered with pasta and cheese, served with garlic focaccia.		
PENNE ARRABIATA	R 175	
Penne pasta in a spicy Napolitana sauce.		
Gluten-Free Pasta Options Available:		
Ask your service ambassador for gluten-free penne, tagliatelle, or linguine.		
Chef's Signature Dishes		
LINE FISH OF THE DAY	R 250	
Seared line fish of the day served with caponata and pico de gallo, grilled lemon.		
CHICKEN SUPREME	R 205	
Stuffed with feta and spinach, served with palms purée, roasted cherry tomato, and basil oil.		
CHILI GARLIC PRAWNS	R 310	
8 Prawns in creamy chili garlic sauce, with parsley-infused savoury rice and grilled lemon.		

HERB-CRUSTED RACK OF LAMB	R 450	
Rosemary and Thyme crusted rack of lamb with crushed potatoes, seasonal vegetables, and red wine jus.		
VENISON MEDALLIONS	R 295	
Pan-seared venison served with sautéed zucchini, bell peppers, twice-baked dauphinoise, and cranberry jus.		
BRAISED BEEF SHORT RIB	R 295	
Slow-braised beef short rib with parmesan mash and broccolini stems.		
GOURMET BEEF BURGER	R 265	
200g Beef patty, provolone cheese, bacon, caramelized red onion, lettuce, and tomato.		
GOURMET CHICKEN BURGER	R 220	
Buttermilk-fried chicken breast with ranch sauce, apple coleslaw, and pickled red onion.		

Grill Selection		
28-DAY AGED BEEF STEAK		
Topped with smoked bone marrow butter, served with rustic fries.		
STEAK CUTS AVAILABLE:		
• Matured Rib Eye (250g)		R 350
• Matured Sirloin (250g)		R 270
• Matured Fillet (250g)		R 300

Sauces		
<i>(All sauces contains dairy and gluten)</i>		
• Brandy Mushroom Sauce		R 60
• Green Peppercorn Sauce		R 60
• Blue Cheese & Mustard Sauce		R 60
• Béarnaise		R 60