

Vegetarian Options

EGGPLANT SCHNITZEL

R 120

Chipotle romesco, wild rocket salad.



GRILLED BUTTERNUT STEAK

R 95

Cauliflower purée, cannellini beans, chimichurri.



Every dish a journey.
Every flavour a story.

Desserts

APPLE & CINNAMON CRUMBLE

R 90

Confit apple, apple gel, vanilla bean gelato.



MALVA PUDDING

R 90

Honeycomb crumble, vanilla tuille, rooibos infused creme anglaise.



BLUEBERRY BROWNIE CHEESECAKE

R 125

Chocolate swiri, blueberry compote, Chantilly cream.



AMARULA CRÈME BRÛLÉE

R 110

Classic baked custard infused with Amarula, caramelised sugar crust.



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.

All x pullman

A La Carte Menu

ALL DAY DINING

pullman

Tapas

- LAMB & BARLEY SOUP

R 150

Slow-cooked lamb in a rich vegetable broth with barley.


- PRAWN BISQUE

R 185

Seared prawns in a velvety bisque, finished with cream and chives.


- PATAGONIAN CALAMARI

R 190

Lightly coated, pan-fried calamari served with roasted garlic aioli.


- GRILLED CHICKEN THIGHS WITH SATAY SAUCE

R 120

Tamarind marinated grilled chicken skewers served with a satay sauce.


- SWEET POTATO & GINGER SOUP

R 155

(Vegan | Gluten-Free)
Creamy sweet potato infused with ginger and spring onion.



Salads

- CAJUN PRAWN SALAD

R 205

Grilled Cajun prawns, mixed leaves, avocado, cherry tomatoes, cucumber, pickled red onion, grilled corn, spicy vinaigrette.


- NIÇOISE SALAD

R 190

Sesame-seared tuna, baby potatoes, green beans, olives, anchovy, boiled egg, lemon garlic dressing.


- CAULIFLOWER TABBOULET

R 90

(Vegan)
Cauliflower couscous, red quinoa, herbs, and cherry tomatoes.



Pasta

- WILD MUSHROOM TAGLIATELLE

R 220

Tagliatelle in a creamy wild mushroom sauce served with parmesan cheese.


- BEEF RAGÙ LASAGNE

R 270

Layers of slow-cooked beef ragù, lasagne, parmesan cheese, served with garlic focaccia.


- SPICY RIGATONI

R 190

Rigatoni pasta in a spicy Napolitana sauce with bocconcini cheese.


- CRISPY PAN-FRIED GNOCCHI

R 125

Served with sautéed spinach, cherry tomatoes, and burnt butter.



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 260

Served with green goddess orzo, wilted greens, and nori salsa.


- SLOW COOKED DUCK CONFIT

R 310

Creamy citrus polenta, honey glazed baby carrots, orange marmalade jus.


- CHILLI GARLIC PRAWNS

R 350

Creamy chilli garlic sauce, savoury parsley rice, grilled lemon.


- BRAISED OXTAIL & CANNELLINI BEANS

R 350

Creamy smp risotto, garlic-infused baby carrots.


- CAPE MALAY BUTTER CHICKEN CURRY

R 160

Basmati rice, roti, poppadum, and sambal.



- GOURMET BEEF BURGER

R 275

200g Beef patty, provolone cheese, bacon, caramelized onion, lettuce and tomato.


- BUTTERMILK CHICKEN BURGER

R 240

Crispy chicken breast, ranch dressing, apple coleslaw, pickled onion.


- VEGETARIAN BURGER

R155

Plant-based patty, avocado, lettuce, tomato, caramelised onion.



Grill Selection

- STICKY PORK LOIN RIBS (200G)

R235

Soy, ginger & honey glaze, served with rustic fries.


- 28-DAY AGED BEEF STEAK

Served with smoked bone marrow butter and your choice of fries.


- STEAK CUTS AVAILABLE:

• Matured Rib Eye (250g)

R 360

• Matured Sirloin (250g)

R 290

• Matured Fillet (250g)

R 300

• Lamb Cuttets (300g)

R 350

Sauces

(All sauces contains dairy and gluten)

- Brandy Mushroom Sauce

 R 65
- Green Peppercorn Sauce

R 65
- Blue Cheese & Mustard Sauce

R 65
- Béarnaise

R 65