pullman
CAPE TOWN CITY CENTRE

FROM VINE TO MIDNIGHT

NEW YEAR'S EVE | THURSDAY 31 DECEMBER 2026



The Cape Winelands come to the city for one night. Start at a candlelit table, end on the rooftop, and let the evening carry you from one to the other.

Stratus Restaurant

19:00-23:00

Oysters on ice, a whole Karoo lamb slow roasted for eight hours and koeksisters to finish, all shared by candlelight.

Ghibli Rooftop Terrace

23:00-01:00

Enjoy some of our signature cocktails and take in the city views before counting down to 2027 together from the terrace.

EARLY BIRD UNTIL 30 NOVEMBER

R1 650 per person

R1 850 per person thereafter

RESERVE YOUR PLACE

restaurants@pullmancapetown.com
or call +27 21 467 4000

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CAPE TOWN CITY CENTRE

NEW YEAR'S EVE MENU

STRATUS RESTAURANT | THURSDAY 31 DECEMBER 2026 | 19:00-23:00

South African and international flavours, gathered at one table and built around a whole Karoo lamb on the spit.

WELCOME RECEPTION

Canapés
Smoked salmon blinis with caviar crème fraîche
Tempura prawns with yuzu aioli
Crispy avocado blini
Chicken lollipops with sriracha mayo

Seafood Bar
Fresh oysters on ice
Salmon and vegetable poke bowl
Sushi and sashimi display
Served with lemon wedges, Tabasco, shallot vinaigrette, cocktail sauce, wasabi and pickled ginger

ARTISAN BREAD STATION

Charcoal rolls
Sourdough loaves
Seeded baguettes
Focaccia
Lavash crisp bread
Flavoured butters, tapenades and olive oils

HARVEST AND SALAD BAR

Caesar salad with parmesan shards
Pickled beetroot, whipped goat's cheese and candied walnuts
Mediterranean grilled vegetable salad
Quinoa, pomegranate and herb salad
Charcuterie board and condiments

CHEESE SELECTION

Brie
Camembert
Gorgonzola
Local artisan cheeses
Served with preserves, fig compote, nuts, fresh grapes and crackers

SIGNATURE CARVERY AND GRILL THEATRE

Whole Karoo Lamb Spit

Slow roasted for eight hours with rosemary, garlic, lemon and sea salt
Served with mint chimichurri and red wine jus

CHEF'S HOT BUFFET

Seafood
Butter linefish with saffron velouté
Seafood thermidor

Meat
Slow braised oxtail with root vegetables

Vegetarian
Grilled vegetable timbale
Butternut ravioli with sage brown butter

Accompaniments
Duck-fat roasted baby potatoes
Seasonal baby vegetables
Wild rice pilaf
Creamed spinach

DESSERT

Sweet Collection
Gold-dusted macarons
Chocolate espresso torte
Pistachio éclairs
Salted caramel tartlets
Passion fruit cheesecake
Lemon meringue domes

South African Favourites
Koeksisters
Milk tart brûlée
Rooibos crème brûlée

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