

## *IN ROOM DINING MENU*

### *BREAKFAST MENU*

#### *a la carte*

sliced seasonal fruits & berries	R 48
assorted stewed fruit compote	R 48
fruit salad with honey and star anise	R 48
your choice of cereal ; cornflakes, all bran, rice crispies, weet-bix, muesli served with your choice of hot or cold full cream, skimmed, low fat or soy milk	R 36
bircher muesli	R 36
bakery basket; butter, honey and fruit preserves muffin, danish pastries, butter croissant, pain au chocolat white or whole wheat toast, soft or hard roll	R 75
yoghurt gourmet fruit or natural yoghurt jar (125ml)	R 38
eggs two eggs cooked any style; soft boiled, hard boiled, fried, sunny side up, poached, scrambled choice of 2 with your eggs ; beef sausage, bacon, pork sausage, smoked salmon, grilled tomato, sautéed mushrooms, hash or sautéed potatoes	R 85
eggs benedict poached eggs, english muffin, spinach, ham, hollandaise sauce	R 85
omelette with choice of 3 fillings; ham, bacon, cheese, tomato, mushroom, smoked salmon, capsicum peppers, onion, herbs, chilli (omelette and scramble eggs are available with egg whites only)	R 85

### *specials*

assorted local cheeses	R 60
cured meat cuts	R 60
flapjacks or waffle warm maple syrup or honey, cream	R 55
hot oatmeal cinnamon sugar, berries	R 45
french toast maple syrup, seasonal grilled fruits	R 55
smoked salmon capers, onions, cottage cheese	R 95

### *beverages*

fresh juices orange, mango, pineapple, guava, granadilla, mixed fruit, carrot	R 36
freshly brewed coffee american, espresso, decaffeinated	R 25
double espresso, café latte, cappuccino, macchiato	R 30
loose leaf teas earl grey, english breakfast, oolong green, peppermint, darjeeling, rooibos, fresh mint, black assam and chamomile served with your choice of hot or cold full cream, low fat or soy milk and lemon or honey	R 38
other beverages hot or cold chocolate, milo, horlicks, chococcino full cream, low fat or soy milk	R 35

*ALL DAY DINING*

(available 11:00am - 11:00pm)

*salads & snacks*

prawn salad R 130  
marinated fennel, chunky spicy guacamole

seared salmon R 98  
shaved salad, bloody mary dressing

peppered beef salad R 85  
crispy potatoes, herb lettuce, radish, tomato, avocado, mustard dressing

crumbed goats cheese R 88  
asparagus, tomato, rocket salad, honey beetroot dressing

spicy chicken and avocado salad R 70  
lettuce, tomato, cucumber, peppers, caesar dressing

snack platter R 120  
sliced biltong, mature cheese chunks, vegetable crisps

cape malay spiced chicken skewers R 75  
mango salsa (4 pieces)

chorizo and prawn tails R 90  
(6 pieces)

*between bread (all sandwiches served with french fries or side salad)*

prime beef burger R 95  
lettuce, onion, tomato, gherkin, fries, choice of huguenot cheese

ciabatta, grilled eggplant R 70  
mozzarella, roast peppers, mushrooms, tomato, pesto, rocket

wagyu beef burger R 160  
pretzel bun, onion, tomato, gherkin, fries, choice of huguenot cheese

pulled pork, spicy chicken and bacon flat bread R 95  
chipotle mayonnaise, slaw, salsa

### *soup & pasta*

roast tomato olive oil soup mozzarella crouton	R 60
chicken penne cocktail tomatoes, caper berries, sage	half portion R 90 full portion R 120

### *asian*

prawn pad thai noodles	half portion R 110 full portion R 160
wok fried noodles kingklip, vegetables, soya sauce, garlic, ginger, chili	R 165
crispy pork, vegetables, soya sauce, garlic, ginger, chili	R 145
mushrooms and vegetables, soya sauce, garlic, ginger, chili	R 145
beef massaman curry roast nuts, jasmine rice	R 185

### *healthier options*

grilled salmon (±250gm) wok vegetables, chimichurri sauce	R 195
grilled beef fillet (±250gm) rocket, tomato, cucumber, olive oil	R 195
corn-fed chicken breast crushed potatoes, ratatouille	R 165

### *specialties*

durban styled chicken curry rice, roti, chili sambal, raita	R 165
lamb cutlets (±350gm) potato, butternut, spinach, mustard herb sauce	R 195
beer battered kingklip and chips lemon, tartar sauce	R 195

*desserts*

coffee hazelnut crème brûlée marshmallow	R 65
valrhona cookies 'n cream mousse cake fresh berries	R 55
plum and nectarine caramel crumble vanilla cream	R 55
pavlova mango, strawberry, kiwi fruit	R 55
seasonal sliced fruits	R 50
local cheese board brie and goat cheeses, breads, savoury biscuits, preserve	R 90

### *LATE NIGHT MENU*

(available 11:00pm – 06:00am)

spicy chicken and avocado salad lettuce, tomato, cucumber, peppers, caesar dressing	R 70
roast tomato olive oil soup mozzarella crouton	R 60
chicken penne cocktail tomatoes, caper berries, sage	R 120
prime beef burger lettuce, onion, tomato, gherkin, fries, choice of huguenot cheese	R 95
spicy chicken and bacon baguette chipotle mayonnaise, slaw, salsa	R 95
wok fried noodles crispy pork, vegetables, soya sauce, garlic, ginger	R 145
valrhona cookies 'n cream mousse cake fresh berries	R 55
seasonal sliced fruits	R 50
local cheese board brie and goat cheeses, breads, savoury biscuits, preserve	R 90