
- BREAKFAST -

Bistro Breakfast R270 (Per person)

- choice of any cold and/or hot option
- cranberry juice, pineapple juice or orange juice
- coffee or tea

Cold

Health Breakfast

Home-made muesli, full cream plain yoghurt & a drizzle of honey

Croissant

Served with butter, jam and cheese

Smashed Avocado on Toast

Served with beetroot puree, cherry & English tomatoes, feta cheese, baby spinach & a choice of bread

Seasonal Fruit Plate

Hot

Abalone Grilled Breakfast

Bacon, pork or beef sausage or cheese griller, tomato, mushrooms, hash brown, onions, baked beans & eggs of your choice

Eggs Benedict

English muffin, salmon or bacon, poached eggs & Hollandaise sauce

Eggs Florentine

English muffin, baby spinach, poached egg & Hollandaise sauce

Omelets

Choice of fillings: bacon, salmon, cherry tomato, mushroom, baby spinach, onion, peppers, cheese

Tea & Coffee

Tea On Offer

Ceylon
Earl Grey
Green Tea
Rooibos
Camomile
Peppermint

Coffee On Offer

Americano
Espresso
Latte
Chai Latte
Cappuccino
Red Cappuchino
Filter
Macchiato
Hot Chocolate

- SMALL SHARING PLATES -

Bitterballen

A Dutch delicacy filled with beef ragout accompanied by Dijon mustard

R85

Guacamole & Tortillas

Avocado guacamole & beetroot guacamole, jalapeño pico de gallo, pineapple salsa (VG)

R95

Hummus & Tortillas

Chickpea hummus & beetroot hummus, extra virgin olive oil, roasted cashew nut crumble (VG)

R95

Edamame Beans

Maldon sea salt and extra virgin olive oil

R95

Korean Chili Chicken

Aromatic cream, seven-spice cashew crumble

R145

Patagonian Calamari

Miso aioli, togarashi

R135

Mozambican Prawns

Thai chili, garlic, pickled ginger, avocado salsa

R145

Tempura Kingklip Goujons

Beetroot aioli, sesame cucumber noodle salad

R130

Beef Carpaccio

Biltong spice, tempura onion, caper popcorn, horseradish parfait, pickles

R155

- BURGERS -

Grilled Beef Burger

R175

Fig chutney, camembert, avocado, baby salad leaves, served with fries

Korean Crumbed Chicken Burger

R165

Japanese slaw, served with fries

- TOASTIES -

Pulled Chicken Mayo

R165

Dijon mustard, fresh herbs, served with fries or salad

Gypsy Ham & Fresh Mozzarella

R145

Served with fries or salad

Classic Cheese & Tomato

R125

Served with fries or salad

- SALADS -

Teriyaki Blackened Chicken

R170

Avocado, feta, hummus, roasted vegetables

Classic Salad

R165

Mixed greens, tomato, egg, avocado, feta, red onion, crispy bacon, lemon thyme dressing
Add Grilled Halloumi or Chicken R65

**- UCHU NIKKEI JAPANESE
FUSION SUSHI -**

Peruvian Tuna Roses 4 pieces topped with tuna tartare and miso sauce	R105
Peruvian Salmon Roses 4 pieces topped with salmon tartare and miso sauce	R105
Gambas Desmenuzada 4 pieces with kimchi, pickled ginger, crumbed prawn, caviar, miso & teriyaki	R160
Volcano Salad Nuoc cham, pickled cabbage, black rice, tostadas, smoked chipotle dressing	R195
Crispy Aji Crudo 4 pieces with sesame tuna tartare, mushroom, crispy mint, pickled jalapeño	R115
Verdures Roll 8 pieces with butternut, cucumber, avocado, roasted red pepper, teriyaki (VG)	R165
Acevichado Roll 8 pieces with tempura prawn, avocado, cucumber, topped with tuna, salmon, avocado	R195

- MAINS -

Free-range Chicken Roulade	R275
Spinach & mushroom mousse, cauliflower purée, truffled sauce	
Oven-roasted Kingklip	R285
Minted peas, baked broccoli, lemon tiger's milk	
Blues Crayfish	R600
Herb and garlic butter, baby potatoes, vegetables, herb salad	
Risotto	R195
Chantenay carrots, seeds, honey-glazed carrots, crème fraîche (VG)	
Green Thai Seafood Curry	R298
Calamari, mussels, prawns, basmati rice, salsa, paired with chai gin cocktail	
Sirloin Steak Au Poivre	R295
250g grass-fed, peppercorn sauce, cherry tomato, baby potatoes, greens	
Pork Belly Teriyaki	R270
Wasabi mash, tempura onions, cherry tomato, caper popcorn	

- SIDES -

Truffle Potato Fries	R75
Potato fries or Sweet potato fries, with Grana Padano cheese	
Peppery Green Salad	R75
Lemon olive oil emulsion, Grana Padano (VG)	
Ginger Basmati Rice (VG)	R75



- DESSERT -

Citrus Cheesecake

Strawberry purée, seasonal berries (SUGAR FREE)

R110

Amarula Crème Brûlée

Fresh berries, wild berry compote, vanilla ice cream

R105

Valrhona Chocolate Brownie

Burnt marshmallow, pecan crumble, vanilla Chantilly

R115