

-BREAKFAST-

Bistro Breakfast (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 and 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 and 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 and eggs of your choice

Eggs Benedict

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

Eggs Florentine

English muffin, baby spinach, poached egg and Hollandaise sauce

Omelets

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

Tea & Coffee

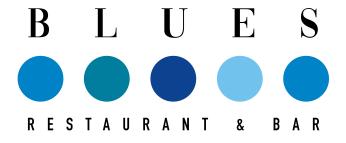
Tea On Offer

Ceylon Earl Grey Green Tea Rooibos Camomile Peppermint

Coffee On Offer Americano Cha

Espresso Latte Chai Latte Cappuccino Red Cappuchino

Filter Macchiato Hot Chocolate



-STARTERS -

Bitterballen A Dutch delicacy filled with beef ragout accompanied by Dijon mustard	R85
Guacamole & Tortillas (VG) A duo of avocado and beetroot guacamole, served with jalapeño pico de gallo and pineapple salsa.	R95
Hummus & Tortillas (VG) Smooth chickpea and beetroot hummus, drizzled with olive oil and topped with roasted cashew nut crumble, served with tortillas.	R95
Edamame Beans Steamed edamame beans, lightly seasoned with Maldon sea salt, soy sauce, sesame seeds.	R95
Korean Chili Chicken Crispy chicken bites, served with aromatic cream and a seven-spice cashew crumble.	R145
Patagonian Calamari Tender calamari, fried or grilled, served with miso aioli and togarashi spice.	R135/R270
Mozambican Prawns Grilled prawns marinated in Thai chili and garlic, served with pickled ginger and avocado salsa.	R145/R290
Tempura Kingklip Goujons Crispy tempura-battered kingklip strips, served with beetroot aioli and a sesame cucumber noodle salad.	R130
Beef Carpaccio Thinly sliced beef seasoned with biltong spice, topped with tempura onion, caper popcorn, horseradish parfait and pickles.	R155
West Coast Mussels Fresh mussels cooked in a lemongrass and ginger coconut milk broth,	R135 /R270

garnished with red onion, sesame seeds, pickled ginger and coriander.



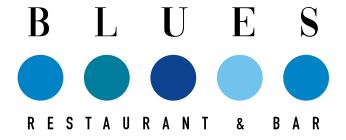
- UCHUNIKKEI JAPANESE FUSION SUSHI -

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 and teriyaki.	R160
Volcano Salad A bold mix of Norwegian salmon, black rice, pickled cabbage, and crispy tostadas, tossed in zesty nuoc cham and finished with a smoky chipotle dressing.	R195
Crispy Aji Crudo 4 pieces with sesame tuna tartare, mushroom, crispy mint and pickled jalapeño.	R115
Verdures Roll (VG) 8 pieces with butternut, cucumber, avocado, roasted red pepper and teriyaki.	R165
Acevichado Roll 8 pieces with tempura prawn, avocado, and cucumber, topped with tuna, salmon and avocado.	R195



-SIDES -

Truffle Potato Fries Potato fries or sweet potato fries, served with Grana Padano.	R75
Fragrant Rice	R75
-SALADS -	
Teriyaki Free-Range Chicken Grilled teriyaki chicken served over avocado, creamy feta, hummus and roasted seasonal vegetables.	R170
Blues Classic Salad A hearty mix of crisp greens, tomato, egg, avocado, feta, red onion and crispy bacon, tossed in a zesty lemon thyme dressing. Add grilled halloumi or free-range chicken R65	R165
Volcano Salad A bold mix of Norwegian salmon, black rice, pickled cabbage, and crispy tostadas, tossed in zesty nuoc cham and finished with a smoky chipotle dressing.	R195
Peppery Green Salad A fresh blend of peppery greens and crisp lettuce, dressed with a light lemon olive oil emulsion and topped with Grana Padano.	R75



- MAINS -

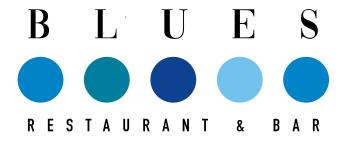
Paternoster Crayfish Thermidor A classic seafood dish with crayfish and prawns in a white sauce, served with Parmesan, Mediterranean vegetables, fragrant rice, and a fresh garden salad.	R750
Free-Range Chicken Roulade Rolled chicken breast filled with mushroom mousse, served with cauliflower purée, spinach, and a truffled sauce.	R275
Grilled Paternoster Crayfish Locally sourced crayfish, grilled with lemon butter and garlic, accompanied by fragrant rice, a garden salad, and Mediterranean vegetables.	R600
Wild Mushroom Risotto (V) A risotto made with wild mushrooms, parmesan shavings, and a hint of sesame seed oil.	R245
Teriyaki Pork Belly Slow-cooked pork belly, served with wasabi mash, popcorn capers, baby carrots, grilled broccoli, and teriyaki sauce.	R270
Green Thai Seafood Curry A fragrant Thai seafood curry with prawns, calamari, mussels, and fish, served with fragrant rice and pineapple radish salsa. Paired with a chai gin cocktail.	R305
Aubergine Parmigiana (V) Layered aubergine baked with pomodoro sauce, buffalo mozzarella, parmesan and basil pesto.	R230
Pistola Beef Sirloin on the Bone A succulent, bone-in sirloin steak, expertly grilled to enhance its deep, natural flavours. Served with potato hash brown, confit onion, baby marrow, salt-baked tomato and a green peppercorn sauce.	R320
Line Fish of the Day Grilled fish, served with minted peas, baked broccoli, and lemon tiger's milk.	R295



- DESSERT -

Citrus Cheesecake (Sugar Free) A light and zesty cheesecake, served with berry coulis and seasonal berries.	R110
Amarula Crème Brûlée A velvety vanilla custard infused with Amarula, topped with a caramelized sugar crust, served with fresh berries and vanilla ice cream.	R105
Hand-Crafted Ice Cream A delicious selection of hand-crafted ice creams with rotating seasonal flavours.	R70
Artisanal Cheese A curated selection of artisanal cheeses, accompanied by preserves, fresh fruit and toast.	R195
Valrhona Chocolate Brownie A rich Valrhona chocolate brownie, served with burnt marshmallow,	R115

pecan crumble and vanilla Chantilly.



- SETMENU -

Starters —

Bitterballen

A Dutch delicacy filled with beef ragout accompanied by Dijon mustard.

Sushi

Chef's selection of our Nikkei Sushi.

Mains —

Sirloin Steak Au Poivre

Seared Grass-fed, peppercorn sauce, cherry tomatoes, baby potatoes, seasonal vegetables.

OR

Oven-Roasted Kingklip

Minted peas, baked broccoli, lemon tiger's milk.

Dessert —

Citrus Cheesecake (Sugar Free)

Strawberry purée, seasonal berries.

OR.

Amarula Crème Brûlée

Fresh berries, wild berry compote, vanilla ice cream.



- LITTLE ONES -

Burgers —	
Durgers —	
Grilled Beef Burger Cheese, baby salad leaves, served with fries.	R175
Crumbed Free-Range Chicken Burger Baby salad leaves, tomato, served with fries.	R165
Toasties—	
Free-Range Chicken Mayo Baby salad leaves, served with fries or salad.	R165
Ham & Mozzarella Served with fries or salad.	R145
Classic Cheese & Tomato Served with fries or salad.	R125