

IN ROOM DINING MENU

11:00 to 22:00

From bold bites to soulful comforts, our in-room dining menu is a curated journey of flavour—designed for indulgence

STARTERS

Halloumi Wrap – pepper crumbed halloumi, rocket, tomato & sweet chilli mayonnaise	135
Calamari Flatbread — flash-fried salt & pepper calamari tubes, shredded lettuce, sliced tomato, red onion, garlic aioli in a toasted tortilla wrap	135
Chicken Livers Peri-Peri – served with a cocktail roll	70
Soup of the Day — served with bread rolls. Ask us what's simmering	85
Nachos — Tortilla chips with black bean puree, melted cheddar & mozzarella cheese, topped with tomato salsa, guacamole, sour cream, jalapenos & coriander	120

SALADS

Avocado & Prawn Salad — avocado & spicy prawns with fresh greens, cucumber ribbons, cherry tomatoes, mixed bell peppers & a creamy dressing	130
Deconstructed Spicy Chicken Salad - sliced spiced chicken breast with avocado, peppadews, cherry tomatoes, crisp tortilla chips, mixed leaves & honey mustard dressing	140
Greek Salad — mixed lettuce, calamata olives, cucumber, cherry tomatoes, feta cheese and a greek dressing	105
Garden Salad — mixed lettuce, spring onion, red onion, cucumber, cherry tomatoes, peppers, with our special home-made dressing	80

ADD – Avocado | Olives | Cajun Chicken | Feta Cheese

HOMEMADE BURGERS

Choose between: A-grade beef patty or grilled chicken breast with tomato relish, crispy onions, gherkins, cheddar, and lettuce. Served with rustic fries.

Beef Burger 160

Chicken Burger 140

SANDWICHES & WRAPS

Sandwiches & wraps are served with fries. Choose fresh or toasted, with white, brown, rye or health bread.

Gouda Cheese with Sliced Tomato

Roasted Chicken and Mayonnaise

130

Club Sandwich - with bacon, chicken mayonnaise, fried egg, gouda cheese & sliced tomato

Our "legendary" Butter Chicken Wrap with sambals, riata & fruit chutney

FROM THE GRILL & BEYOND

Our steaks are expertly flame-grilled & basted to enhance flavour, unless otherwise specified.

Sirloin 300gr 265

Fillet on the bone 300gr 375

T – Bone 500gr 365
Grilled Lamb Loin Chops 300gr 270

Grilled BBQ Pork Ribs 320

Slow Braised Red Wine & Rosemary **Lamb Shank 400gr-500gr** — 350 served on creamy mash potato with seasonal vegetables

STEAK SAUCE OPTIONS – Pepper | Mushroom | Red Wine Jus **ADD** – Creamed Spinach 45 | Butternut 45

PASTA

Choose between penne, spaghetti or tagliatelle.

Bolognaise	120
Alfredo with mushrooms	120
Arrabiata - Napolitano and chilli	120

KIDDIFS

Macaroni & Cheese	65
Oven baked Fish Cakes with fries	75
Beef Sliders with melted cheddar cheese with fries	85
Chicken Tenders with fries	75

SEAFOOD AND POULTRY

Served with your choice of mashed potato, rustic fries, rice, or a side salad.

Grilled Linefish – filleted, lightly flour dusted & grilled in a lemon butter sauce

Grilled Prawns – A portion of six prawns, paired with lemon butter, garlic, and chilli sauces

Spatchcock Baby Chicken – Basted to your taste with lemon & herb, BBQ, or peri-peri

ADD – Creamed Spinach 45 | Butternut 45

SOMETHING SWEET

Malva Pudding — with vanilla ice cream or custard	75
Vanilla Crème Brûleé	75
Trio of Ice Cream – vanilla, strawberry & chocolate	60
Sliced seasonal Fruit Platter	105
Cheese Board — with a selection of four cheeses, preserves and crackers	175

