# IN-ROOM DINING MENU



# **STARTERS**

#### GREEK SALAD (V) | 70

Crisp salad greens | rosa tomatoes | cucumber | bell peppers | shaved onion | olives | feta

#### CAPRESE SALAD (V) | 80

Cow's milk mozzarella cheese | vine-ripened tomato | balsamic reduction | basil pesto

#### **BUTTERNUT AND ARTICHOKE SALAD (V)** | 75

Roasted butternut | marinated artichoke | salad greens | roasted corn | feta | vinaigrette

#### CHICKEN AND AVO SALAD | 80

Cajun chicken | avocado | salad greens | rosa tomatoes | peppers | honey mustard dressing

#### PERI-PERI CHICKEN LIVERS | 75

Pan-fried livers | roast garlic | onion | cream | peri-peri sauce | baguette slices

#### EAST COAST MUSSELS | 95

Half shell mussels | garlic parsley cream sauce | baguette slices

#### PRAWN AU GRATIN | 110

Lemon garlic cream | parmesan cheese | baguette slices

# CURRIES AND BUNNY CHOWS

Served as a bunny chow or with basmati rice Sambals, pickle and carrot chili onion salad

#### **DURBAN LAMB CURRY | 175**

On the bone lamb cubes | grounded masala spices | fresh coriander

#### **SOUTH INDIAN BUTTER CHICKEN CURRY | 145**

Kashmiri marinated chicken breast | creamy curry sauce | natural yogurt | fenugreek

#### **CHICKEN AND PRAWN CURRY | 185**

Masala marinated chicken breast | sautéed prawns | coconut cream | pickled ginger

#### BEANS AND POTATO CURRY (V) | 120

Butter beans | braised curry sauce | mustard seeds | coriander



# **SPECIALITY MAIN**

#### **BUTTERNUT RAVIOLI (V) | 130**

Creamy sundried tomato sauce | marinated olives | crumbled feta | oregano

#### **CHICKEN SCHNITZEL | 150**

Golden crumbed breast | buttery mash | mushroom sauce | slaw salad

#### LAMB SHANK | 225

Root vegetables | buttery mash potatoes | rosemary and garlic | pan gravy

#### OXTAIL POTJIE | 190

Root vegetables | butter beans | pickled onions | mashed potato

#### **RUMP STEAK AND EGG | 190**

250g Rump steak | fried egg | chips | vegetables | béarnaise sauce

#### STEAK AND LIVERS | 190

250g Beef rump steak | peri-chicken livers | steamed pap | braised onion | charred sweetcorn

#### SKIPPER'S FISH AND CHIPS | 150

Panko crumbed hake | chips | mushy peas | tartare sauce | fresh lemon

#### **SEASIDE LINE FISH | 190**

Grilled line fish | red onion pepper salsa | chips | vegetables | velvety lemon cream sauce

#### **SURF AND TURF | 265**

250g Beef fillet steak | 3 grilled prawns | chips | vegetables | creamy mushroom sauce

#### **GRILLED KING PRAWNS** | 6 - 230 | 12 - 325

Savoury rice | chips | lemon cream and peri-peri sauce



# FROM THE GRILLER

All grills served with one side either:

Mash, chips, pap, savoury rice, chef's vegetables or garden salad

**FLAME-GRILLED CHICKEN** | 1/4 - 125 | 1/2 - 155

#### **BUTCHER CUTS**

500g T-Bone steak | 275

250g Rump | 190

300g Lamb chops | 245

Chicken breast supreme | 125

#### ADD A SAUCE | 25

Signature prego

Sticky BBQ

Lemon and herb

Creamy mushroom

Madagascan peppercorn

Cheese sauce

# **BETWEEN THE BREAD**

All sandwiches served toasted or plain with chips or garden salad

#### ORIGINAL CHEESE (V) | 75

Mature cheddar cheese | sliced tomato | basil pesto

#### FARMHOUSE (V) | 80

Fried egg | red onion | melted cheese | chili mayo

#### **CAJUN CHICKEN | 85**

Cajun spiced chicken | creamy mayonnaise

### BETWEEN THE BUN

All burgers served with chips and burger garnish

#### CHEESY BEEF | 140

200g Beef patty | melting cheddar | mozzarella | onion marmalade | relish

#### **SOUTHERN FRY CHICKEN PREGO | 125**

Crumbed chicken | prego sauce | cheddar cheese | red onion | slaw salad

#### SPICY LAMB | 155

200g Lamb patty | mature cheddar | peri-peri relish | shaved cucumber | raita

#### CREAMY VEGGIE MUSHROOM (V) | 110

Stuffed crumbed patty | mushroom sauce | mature cheddar



## PI77AS

#### THREE CHEESE MARGHERITA (V) | 110

Mature cheddar | mozzarella | feta cheese

#### VEGGIE DELIGHT (V) | 130

Artichokes | peppers | red onion | mushroom | rosa tomato

#### MARRAKESH LAMB | 150

Lamb kofta | red onion | peppadew | cucumber raita | curried lentils

#### PERI-PERI CHICKEN | 140

Spiced chicken strips | jalapeno | peppers | rosa tomato | siracha mayo

#### PRAWN AND AVO GAMBERI | 175

Pan-fried prawns | sautéed mushrooms | sliced avocado | garlic aioli

#### Gluten free pizza base available add $\mid$ 40

#### **EXTRA TOPPINGS:**

Extra mozzarella cheese | 20

Feta cheese | 20

Chopped chili | 10

Chopped garlic | 10

Avocado | 20

## **PASTAS**

Please choose a choice of penne or linguine

#### VEGGIE PATCH (V) | 120

Sundried tomato | marinated feta | olives | Napoli sauce | oregano olive oil

#### **BOLOGNAISE** | 150

Beef mince | basil pesto | Napoli sauce

#### CHICKEN ALFREDO | 140

Sautéed chicken | mushroom | creamy garlic sauce | parmesan

#### **BUTTER CHICKEN | 140**

Kashmiri marinated chicken cubes | tomato coconut cream | coriander

#### THAI SEAFOOD MARINARA | 165

Prawns | mussels | calamari | red Thai paste | rosa tomato | spring onion

### Gluten free pasta is available on request add | 40 Add a portion prawns | 55



### **KIDDIES MENU**

FISH FINGERS | 85

Chips and ketchup

CRUMBED CHICKEN STRIPS | 85

Chips and mayo

SPAGHETTI BOLOGNAISE | 75

MAC AND CHEESE | 75

**BOWL OF CHIPS WITH KETCHUP | 65** 

# **SOMETHING SWEET**

MALVA PUDDING WITH VANILLA CUSTARD | 75

HOT CHOCOLATE MUD PUDDING | 75

Vanilla ice cream | toasted marshmallows

CRÈME BRÛLÉE WITH FRUITY SALSA | 75

FRUITYLICIOUS CHEESECAKE | 75

Lemon zest | orange syrup

OREO ICE CREAM | 75

Chocolate sauce | almond crumble

TROPICAL FRUIT SALAD WITH ICE CREAM | 65

# **BEVERAGES**

TEA | 21

**AMERICANO COFFEE | 29** 

CAPPUCCINO | 32

**LATTE** | 38

CHAI LATTE | 38

**HOT CHOCOLATE** | 39

MILO | 39

MOCHACCINO | 38

ICED COFFEE | 32

MILKSHAKES | 45

Chocolate | lime | strawberry

COLDRINKS | 32

300ml

WATER | 500ML - 25 | 1.5L - 38

Still | sparkling

RED BULL | 45

ICED TEA | 33

Lemon | peach

TIZERS | 33

CAPPY JUICE | 35

# **WINE LIST**

# **CHAMPAGNE**

MOËT ET CHANDON ROSÉ | 1350 MOËT ET CHANDON BRUT | 1200 MOËT ET CHANDON NECTAR | 1350

# METHODE CAP CLASSIQUE

KRONE CUVÉE BRUT | 410 KRONE NIGHT NECTAR | 410

# **SPARKLING WINE**

ROBERTSONS (NON ALCOHOLIC) | 180

JC LE DOMAIN (NON ALCOHOLIC) | 230

JC LE ROUX (LE DOMAIN) | 230

# WHITE WINE

#### **SAUVIGNON BLANC**

DURBANVILLE HILLS | 235 DOUGLAS GREEN | 195 | 55 STEENBERG | 365

#### **CHARDONNAY**

DOUGLAS GREEN | 195 | 55

#### **CHENIN BLANC**

DOUGLAS GREEN | 195 | 55

#### **OFF-DRY & SEMI SWEET**

DOUGLAS GREEN SUNKISSED WHITE | 195 | 55

# ROSÉ

MULDERBOSCH | 195 | 55

DOUGLAS GREEN NATURAL SWEET ROSÉ |
195 | 55

# **RED WINE**

#### **CABERNET SAUVIGNON**

WARWICK 1ST LADY | 275 | 75 DOUGLAS GREEN | 195 | 55

#### **MERLOT**

PORCUPINE RIDGE | 210 | 65 GLEN CARLOU | 410

#### **PINOTAGE**

BEYERSKLOOF PINOTAGE | 285 | 55 DOUGLAS GREEN PINOTAGE | 195 | 55

#### **SHIRAZ**

FAT BASTARD SHIRAZ | 340 DOUGLAS GREEN SHIRAZ | 195 | 55

#### **BORDEAUX BLENDS**

**RUPERT & ROTHSCHILD CLASSIQUE | 450** 

#### **RHONE STYLE BLENDS**

BOEKENHOUTSKLOOF THE WOLF TRAP RED  $\mid$  285

