

FLAVOURS UNDER ONE SKY

Opened in 2023, Eclipse was created as a space where flavors from different continents come together under one sky. At its heart lies a story of heritage, passion, and discovery.

From the kitchen, **Executive Chef Jonathan Aka Jonny** shares:

In Spanish: "Los sabores de mi tierra natal, Ecuador, junto con las influencias de mis viajes por Norteamérica, Europa y Sudáfrica, están infusionados en el diseño del menú, rindiendo siempre homenaje a mi herencia latina."

"The flavours of my homeland, Ecuador, along with influences from my travels through North America, Europe, and South Africa, are infused into the menu's design - always paying tribute to my Latin heritage."

This spirit of fusion is carried through every plate: where African spice trails meet South American fire, and South African comfort finds harmony with Latin vibrancy.

From our service team, Food & Beverage Manager Triveni Pillay adds:

"While sampling the many sumptuous notes our menu plays, allow my team to be the heartbeat of your dining experience. With a melody of passion and excellence, together we create a symphony as rare as the Eclipse itself."

Just like the celestial event we are named after, Eclipse is about connection - rare, memorable, and a little magical.





LIGHT STARTS

ECLIPSE CHICKEN CAESAR SALAD

Grilled chicken, crisp lettuce, marinated anchovies, crunchy croutons, parmigiana, tomato and onions, soft poached egg, all tossed in our creamy house dressing

R140

ECLIPSE WILD MUSHROOM)

Grilled wild mushroom layered on crisp lettuce with sliced Spanish onion, tomato & gherkins.

Topped with sliced avocado, drizzled with a olive oil

R145

ECLIPSE PRAWN COCKTAIL)

Sliced avocado served on a bed of lettuce, on toasted rye bread. Topped with prawns and Eclipse dressing

R175

THE DAILY LADLE (V)

Soups are served with garlic and herbs crostini and a crispy roll

R105

CALIENTE CHICKEN LIVERS

Infused in traditional Portuguese peri peri sauce served with a crispy roll **R120**

SUMMER SALAD (V)

Crispy lettuce, tomato Romanito, grated parmesan, Spanish onions, yellow and red bell pepper, sliced grapes, strawberries, fennel and chickpeas, tossed in a mint dressing

Signature Eclipse Dishes

September 2025

THE FUSION TABLE

All grills are served with fries, salad or veggies of the day

BEEF FILLET MEDALLIONS 250G R285

> RUMP STEAK 300G R265

HERITAGE GRILLED LAMB CHOPS 400G R360

CHAR GRILLED T- BONE STEAK 450G R290

> STICKY PORK RIBS 400G R240

CHAR GRILLED CHICKEN

Peri peri OR lemon and herb

1/2 R195

SLOW BRAISED OXTAIL

Cooked in tomato and red wine with beans. Served with basmati rice or mashed potato **R285**

CATCH & CRISP FISH & CHIPS

Pan or deep fried, served with tartare sauce **R195**

FIRE STARTER GRILLED PRAWNS

by Chef Emmanuel

Chef's recommendation to be served prego style.
Served with prego or lemon or garlic sauce

R395

SEARED SALMON)

by Chef Joseph

Chef's recommendation to be served as medium.

Served with lemon or garlic sauce

R395

BANGKOK ECLIPSE CHICKEN & PRAWN CURRY

by Chef Bongani

Served with basmati rice, roti and spicy sambals **R240**

CHICKPEA & MUSHROOM CURRY (V)

Served with basmati rice, roti and spicy sambals **R160**

LAMB CURRY

Served with basmati rice, poppadum and spicy sambals

R255

Signature Eclipse Dishes)

September 2025



THE FUSION TABLE

ECLIPSE BURGER)

Choice of 100% grass-fed grilled 200g beef patty or chicken breast fillet, topped with Gouda cheese, sliced jalapenos and coleslaw served with fries or salad **R165**

ECLIPSE PIZZA

Spicy chicken, feta, peppadew, creamed spinach and mushrooms

R170

CHICKEN SCHNITZEL

Pan-fried and topped with mushroom sauce.
Served with fries or salad
R185

MARGHERITA PIZZA R120

Extra toppings | R35

CAPRESE SANDWICH (V)

Sliced tomato, mozzarella cheese and basil pesto.
Served with fries or salad
R115

Extra ham | R35

SPICY CHICKEN & MAYO SANDWICH

Served with fries or salad **R125**

NACHOS

Chicken strips, chilli con carne or BBQ pulled pork topped with cheese sauce, guacamole and spicy tomato salsa R150

SIDES

Creamed spinach Roasted butternut Homemade style fries Mashed potato Green salad Basmati rice **R50 EACH**

SAUCES

Peppercorn Mushroom Peri peri Rosemary jus Cheese Monkey gland **R50 EACH**

PASTAS

Choose from penne, spaghetti or linguini All served with parmesan cheese

CREAMY TOMATO, HALLOUMI & BASIL PESTO (V)

Sautéed halloumi in tomato creamed basil **R125**

SPICY POLLO & CHORIZO

Creamy sauce with spicy chicken, spinach and chorizo **R190**

CASA BOLOGNESE

Slow cooked ground beef in a rich tomato, vegetable, garlic and organum sauce

R180

PASTA MARINA

Sautéed seafood in a garlic cream sauce **R245**

CREAMY MUSHROOM (V)

Sautéed oyster mushrooms, porcini mushroom and white mushrooms in a creamy garlic sauce **R145**





STELLAR FINALE

WARM APPLE CRUMBLE

by Chef Thuli R110

MZANSI MALVA PUDDING R110

A SLICE OF DELIGHT

Cake of the day R115

CRÈME BRÛLÉE R110

CHEESE PLATTER R165

CHOCOLATE BROWNIES

American chocolate fudge brownies, served warm with chantilly cream or vanilla ice cream **R110**

ARTISANAL ICE CREAM

Ask your waiter for available flavours **R115**

FRESH FRUIT SALAD

Served with ice cream **R100**

Signature Eclipse Dishes)

September 2025

Eclipse Restaurant

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Dineplan: www.southernsun.com/southern-sun-sandton/dining

FOOD ALLERGY NOTICE:

Please be advised that Food prepared here may contain these ingredients: Milk, eggs, wheat, soya, nuts, fish, and shellfish.