

In-Room Dining menu

SOUPS

Hearty chicken & vegetable soup R70

Creamy mushroom soup {V} R70

All Soups served with a bread roll and butter

SALADS AND STARTERS

Oasis's Green salad {V} R95

selected fresh garden greens served with feta and olives, drizzled with balsamic vinegar and olive oil dressing

Chicken and avocado salad R110

Cajun spiced grilled chicken breast served with avocado and mixed greens, drizzled with honey and whole grain mustard dressing

Crumbed calamari rings R120

Served with chips and tartar sauce with a lemon wedge

SANDWICHES

Half

Double

Chicken mayonnaise

R65

R105

Pastrami & cheese

R55

R95

Bacon, egg and cheese

R65

R95

Cheese and tomato {V}

R55

R95

Tuna and mayonnaise

R65

R95

Served on White or Brown bread with a side salad

Extras {egg, cheese, bacon, pastrami}

R30 each

LIGHT MEALS

Beef burger R160
Grilled Beef Patty served on sesame buns and French Fries

Chicken burger R135
Grilled chicken breast served on sesame buns and French Fries

Toasted Cajun chicken wrap R145
Tortilla wraps with grilled fresh vegetables, chicken strips, avocado, grated cheese, and light mayonnaise, served with chips.

BBQ pork ribs & wings R205
Best in the town! Served with side green salad and French fries

PASTA

Spaghetti or Tagliatelle or Penne R140
Served with Bolognese sauce or Alfredo sauce

MAIN DISHES

Chef Jerry's famous Nasi Goreng R180
Fried basmati rice with fried egg and chicken served with 2 chicken satays and peanut sauce

Grilled hake fillet R145
Served with French fries, your choice of seasonal vegetable or a side salad, and lemon butter

Peri-peri half chicken R175
Grilled and served with homemade peri- sauce, and French fries or side salad

Chef Vusi's African Oxtail stew R300
Slow braised oxtail served with pap or steamed dumpling

Prime rib-eye steak (300 grams) R305
With sauté mushroom and red wine jus

Lamb loin chops (250 grams) R350
Grilled herb and garlic marinated lamb chops served with Ratatouille

Beef sirloin steak (300 grams) R270

Chef Moosa's mixed grill platter (1/4 chicken leg, short-rib & wors) R215

*Meat dishes are served with your choice of 1 starch and 1 sauce
Pap, mashed potatoes, French fries, side salad or seasonal vegetables
mushroom sauce, pepper sauce or red wine jus, chakalaka*

Chef Khulani's signature butter chicken curry R240
Served with Basmati rice, papadums and raita

Vegetarian stir-fry {V} R135
Fresh seasonal vegetables lightly fried with a dash of soya sauce

SWEET SELECTION

Fruit salad R90
served with ice cream

Cheesecake R95
Lemon flavoured cheesecake served with berry filling

Cake of the day R95
Slice of cake served with whipped cream

Malva pudding R90
Served with vanilla ice cream or custard

Southern Africa cheese platter R150

All items marked with {V} are vegetarian.

Please enjoy your meal.

Selection of beverage (Minerals, beer & ciders)

Minerals soft drinks

- All 300ml cans R45
- All 200ml cans R40
- All 275ml NRB tisers R52
- Redbull 250ml cans R52
- Iced tea 300ml cans R48

Minerals Juice

- Assorted juice 300ml cans R48

Minerals Water

- 500ml La vie still & sparkling R30
- 500ml Valpre still water R30
- 1.5lt bottle La Vie still & sparkling R45

Beers local

- 330ml NRB local beers R48

Ciders

- All Savanna 340ml NRB & Bernini 275ml NRB R52
- Hunters Dry & Gold 340ml NRB R46