

In Room Dining

Breakfast Menu

(Available from 7 am to 11am)

All breakfast options are served with coffee/tea & fruit juice.

Classic Breakfast R120

Two Eggs prepared your way, served with two rashers of Bacon, a Sausage, grilled Tomato, Mushrooms & toast

Rise and Shine R85

One Egg prepared your way, served with one rasher of Bacon, grilled Tomato, Mushrooms & toast

Yogurt, Fruit & Granola R75

Homemade Granola topped with plain Yogurt and topped this fresh fruit salad

Confectionary Basket R80

A selection of pastries, muffins and bread served with cheese and preserves

Omelette R105

Three egg omelette with your choice of the following fillings, served with a grilled tomato and toast.

Bacon | Ham | Mushroom | Tomato | Onion | Cheese | Chopped Chilli

All Day Menu

(Available from 11am to 10pm)

Cream of Chicken Soup R75 (Gluten/Dairy)

Velvety smooth chicken Velouté with shredded chicken, herb croutons & Home Baked Bread Rolls

Served with Bread rolls & Butter

Spicy Creamed Pumpkin & Butternut Soup (VE) R75 (Gluten-rolls only)

Creamed roast Pumpkin & Butternut Flavoured with Thyme, Chili & Coconut Cream with Toasted Pumpkin

Seeds & Home Baked Bread Rolls

Taco Salad R115 (V) (Gluten)

Red Cabbage, Lettuce, Black beans, Radish, Cherry tomato, Cucumber, Jalapeno, grilled Sweetcorn & sliced Avocado with a Lime dressing and crisp Taco strips

Triple Decker Toasted Sandwich R95 (Gluten/Dairy)

Choice of Brown or White Bread with Rocket and a choice of one of the following fillings served with fries

Choice of

Cheddar & Tomato | Chicken Mayonnaise | Curried Egg Salad

Gourmet Sandwiches & Baguettes (Gluten/Dairy)

Vegan Carrot Salmon & Dairy free Cream cheese on Sourdough **R95 (VE)**

Chicken, Bacon, Brie, sweet Fig, Lettuce, Tomato & Peri Peri Mayo on Sourdough **R155**

Cajun Chicken, Sour cream, Avocado, Lettuce, Tomato & Coriander on Baguette **R150**

Smoked Salmon Open Sandwich R225 (Gluten/Dairy)

Smoked Salmon, Dill & Lemon Cream cheese, Cucumber, Baby Lettuce, Red onion & Capers on rye served with a side salad

The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, Crustacea, fish, eggs, dairy, soya, Lupin and traces of sulphur dioxide.

Waterfront Burgers R175 (Gluten/Dairy)

Served on a bed of crispy Lettuce, Red onion & Pickles, topped with Cheddar cheese served with fries

Choice of

Char spiced Beef burger with Tomato relish | Crunch Coated Chicken breast with Smokey BBQ sauce

Vegan Plant Based Patty (Served without cheese unless requested)

Chicken Wrap R150 (Gluten/Dairy)

Tortilla wrap with grilled Chicken strips, mild Tikka spice, Mayonnaise, Lettuce, Avocado, Cheese, and Tomato & Cucumber served with fries & sweet Chili sauce

(Gluten Free Wrap available upon request)

Pulled Beef Wrap R175 (Gluten/Dairy)

Slowly braised Beef with diced tomato, lettuce, cucumber, cheese with a spice mango & pineapple jam

(Gluten Free Wrap available upon request)

Hake & Chips R160 (Gluten/Dairy/Egg)

Battered Hake served with fries & Tartar sauce

Patagonia Calamari R175 (Gluten/Dairy/Egg)

Deep fried Patagonia calamari served with Tartar sauce & fries

Grilled Chicken Wings R180 (Gluten)

Choice of BBQ or Peri-Peri grilled wings served with fries & side salad

200g Sirloin Steak R205 (Gluten/Dairy)

Grilled to perfection served with fries, salad & Mushroom sauce

Dinner Menu

(Only available from 6pm to 10pm)

Flame-Grilled Half Chicken R185 *(Gluten/Dairy)*

Flamed grilled half Chicken basted in your choice of Lemon & Herb, mild or hot Peri-Peri sauce. Served with fries & a side salad

Slow Braised Oxtail R250 *(Gluten/Dairy)*

Slow braised Oxtail cooked in Red wine sauce with Butter beans served with mashed Potatoes

Chicken & Prawn Curry R220 *(Gluten/Dairy/Shellfish)*

Succulent chicken & pan fried prawns in a spiced tomato base, served with basmati rice & crisp, golden fried Roti

Mushroom & Lentil Casserole R135 (VE) *(Gluten)*

Slowly braised Lentils, Vegetables & Mushrooms

Tagliatelle with Exotic tomatoes, Olives and Bocconcini R185 (V) *(Gluten/Dairy)*

Tagliatelle pasta Sautéed with exotic tomatoes, olives, Fresh Mozzarella & fresh herbs

Add Chicken Strips R45

Add Beef Strips R65

Desserts

Malva Pudding R80 *(Gluten/Dairy)*

Moist spicy sponge with a warm custard

Cake of the Day R95 *(Gluten/Dairy)*

Ask your waiter for the speciality cake of the day

Seasonal Fruit Platter R75

A selection of local sliced fruits

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Beverage Menu

COLD BEVERAGES

Water

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| 500ml La Vie Still Sparkling | R30 |
| 1l La Vie Still Sparkling | R45 |

300ml Soft Drinks

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| Appletiser Grapetiser | R52 |
| Coke Coke Zero Sprite | R45 |
| Sprite Zero Fanta Cream Soda Stoney Ginger beer | |
| Bos Ice Tea Peach Lemon | R43 |
| Red Bull 250ml | R58 |

200ml Mixers

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| Bitter Lemon Coke Ginger Ale Lemonade Soda Tonic | R40 |
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Cordials

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| Kola Tonic Passion Fruit Lime | R14 |
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Milkshakes

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| Vanilla Strawberry Chocolate | R45 |
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HOT BEVERAGES

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| Tea: Ceylon Rooibos Green English Breakfast Earl Grey | R38 |
| Single Espresso | R36 |
| Double Espresso Americano Red Cappuccino Single Cappuccino | R44 |
| Double Cappuccino | R44 |
| Flat White | R44 |
| Cafe Latte | R46 |
| Hot Chocolate | R46 |

BEERS & CIDERS

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| Black Label Castle Lager Castle Lite | R58 |
| Heineken Heineken Zero | R70 |
| Windhoek Draught | R68 |
| Corona | R62 |
| Hunters Dry Hunters Gold | R46 |
| Savanna Dry | R52 |

SPIRITS & LIQUER – 50ml

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| Klipdrift Brandy | R94 |
| KWV 5y Brandy | R96 |
| Jameson | R92 |
| Jack Daniels Whiskey | R96 |
| Gordons Gin | R88 |
| Absolut Vodka | R88 |
| Amarula | R84 |

WINES

Cap Classique

Graham Beck Brut | Brut Rosé

R590

White Wines

Van Loveren No.5 Chenin Blanc

R70 | R270

Durbanville Hills Sauvignon Blanc

R70 | R270

Merwida Papenkuils Chardonnay

R70 | R280

Rosé Wine

Gorgeous Pinot Noir Rosé

R70 | R420

Red Wines

De Krans Moscato Red Perlé

R65 | R280

Eagle's Cliff Pinotage

R60 | R280

Koelenhof Koelenbosch Shiraz

R80 | R330

Spier Merlot

R65 | R285

Nederburg Cabernet Sauvignon

R95 | R345