

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 sulpha 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

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COLD BEVERAGES	
Water	
500ml La Vie Still Sparkling	R30
1 La Vie Still Sparkling	R45
300ml Soft Drinks	D40
Appletiser Grapetiser	R48
Coke Coke Zero Sprite Sprite Zero Fanta Cream Soda Stoney Ginger beer	R43
Bos Ice Tea Peach Lemon	R43
Red Bull 250ml	R49
200ml Mixers	R37
Bitter Lemon Coke Ginger Ale Lemonade Soda Tonic	1137
Cordials	R13
Kola Tonic Passion Fruit Lime	0
Milkshakes	R45
Vanilla Strawberry Chocolate	
HOT BEVERAGES	
Tea: Ceylon Rooibos Green English Breakfast Earl Grey	R36
Single Espresso	R34
Double Espresso Americano Red Cappuccino Single Cappuccino	R40
Double Cappuccino	R40
Flat White	R38
Cafe Latte	R40
Hot Chocolate	R42
BEERS & CIDERS	
Black Label Castle Lager Castle Lite	R45
Heineken Heineken Zero	R50
Windhoek Draught	R55
Corona	R59
Hunters Dry Hunters Gold	R44
Savanna Dry	R50
SPIRITS & LIQUER – 50ml	
Klipdrift Brandy KWV 5y Brandy	R90
Jameson Jack Daniels Whiskey	R88
Gordons Gin	R84
Absolut Vodka	R84
Amarula	R80
WINES	
Cap Classique	
Graham Beck Brut Brut Rosé	R550 R545
White Wines	
Van Loveren No.5 Chenin Blanc	R65 R205
Durbanville Hills Sauvignon Blanc	R70 R240
Merwida Papenkuils Chardonnay	R70 R265
Rosé Wine	
Gorgeous Pinot Noir Rosé	R65 R245
Red Wines	
De Krans Moscato Red Perlé	R65 R280
Eagle's Cliff Pinotage	R65 R240
Koelenhof Koelenbosch Shiraz	R70 R275
Spier Merlot	R65 R285
Nederburg Cabernet Sauvignon	R95 R345