

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 R95 (Gluten/Dairy)

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

Served with Bread rolls & Butter

Hearty Roast Tomato and Bean Soup (VE) R95

(Gluten-rolls & Croutons, Dairy Nuts)

Fresh Tomatoes, Garlic, Onion, peppers, Cannellini Beans, basil and thyme, with Basil cream, Herb

Croutons & Home Baked Bread Rolls

Charred Seasonal Harvest Salad R125 (Nuts, Dairy)

Fire-grilled seasonal fruit served over a bed of peppery rocket and young leaves. Topped with creamy whipped feta crumble, toasted walnuts and red onion petals, finished with sweet balsamic reduction

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 **R250** *(Gluten/Dairy)*

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

Waterfront Burgers **R185** *(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 | Grilled Chicken Breast marinated in Gochujang, Sriracha and soy with Asian slaw in lime and coriander mayo *(Gluten/Dairy/soy/sesame)*

Vegan Plant Based Patty (Served without cheese unless requested)

Chicken Wrap **R155** *(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/Dairy)*

(Gluten Free Wrap available upon request)

Hake & Chips **R180** *(Gluten/Dairy/Egg)*

Battered Hake served with fries & Tartar sauce

Patagonia Calamari **R185** *(Gluten/Dairy/Egg)*

Deep fried Patagonia calamari served with Tartar sauce & fries

Grilled Chicken Wings **R185** *(Gluten)*

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

200g Sirloin Steak **R225** *(Gluten/Dairy)*

Grilled to perfection served with fries, salad & Mushroom sauce

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.

Dinner Menu

(Only available from 6pm to 10pm)

Flame-Grilled Half Chicken R195 *(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 R265 *(Gluten/Dairy)*

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

Chicken & Prawn Curry R225 *(Gluten/Dairy/Shellfish)*

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

Coconut-Simmered Pumpkin & Red Beans R130 (VE) *(Gluten)*

Pumpkin and red Kidney beans braised in a fragrant coconut broth with toasted spice infusion. Served with steamed parsley rice and a flaky, crisp roti

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

(Gluten Free pasta available on request)

Desserts

Malva Pudding R85 *(Gluten/Dairy)*

Moist spicy sponge with a warm custard

Cake of the Day R105 *(Gluten/Dairy)*

Ask your waiter for the speciality cake of the day

Seasonal Fruit Platter R80

A selection of local sliced fruits

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Beverage Menu

COLD BEVERAGES

Water

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

300ml Soft Drinks

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

200ml Mixers

Bitter Lemon Coke Ginger Ale Lemonade Soda Tonic	R40
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Cordials

Kola Tonic Passion Fruit Lime	R14
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Milkshakes

Vanilla Strawberry Chocolate	R45
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HOT BEVERAGES

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

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

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