

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)

Soup of the Day R75

Served with Bread rolls & Butter

Taco Salad R115 (V)

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

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

Cheddar & Tomato | Chicken Mayonnaise | Curried Egg Salad

Gourmet Sandwiches & Baguettes

Grilled Sirloin, Rocket, Mustard, Tomato & Red onion marmalade on Baguette R185 Vegan Carrot Salmon & Dairy free Cream cheese on Sourdough R95 (VE) Chicken, Bacon, Brie, sweet Fig, Lettuce, Tomato & Peri Peri Mayo on Sourdough R145 Cajun Chicken, Sour cream, Avocado, Lettuce, Tomato & Coriander on Baguette R150

Smoked Salmon Open Sandwich R195

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 R160

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 R145

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

Hake & Chips R160

Battered Hake served with fries & Tartar sauce

Patagonia Calamari R175

Deep fried Patagonia calamari served with Tartar sauce & fries

Grilled Chicken Wings R180

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

200g Sirloin Steak R200

Grilled to perfection served with fries, salad & Mushroom sauce

Dinner Menu

(Only available from 6pm to 10pm)

Flame-Grilled Half Chicken R185

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 R210

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

Cape Malay Lamb Curry R220

Tender pieces of Lamb in a silky smooth spiced Tomato, Butter & Cream sauce served with Basmati rice, roti & sambals

Mushroom & Lentil Casserole R135 (VE)

Slowly braised Lentils, Vegetables & Mushrooms

Tagliatelle with a creamy baby spinach and mushrooms ragout R195 (V)

Tagliatelle pasta with assorted mushrooms in a light wine and cream sauce with baby spinach

Add Chicken Strips R45 Add Beef Strips R65

Desserts

Malva Pudding R80

Moist spicy sponge with a warm custard

Cake of the Day R95

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	
500ml La Vie Still Sparkling 1l La Vie Still Sparkling 300ml Soft Drinks	R30 R45
Appletiser Grapetiser	R48
Coke Coke Zero Sprite	R43
Sprite Zero Fanta Cream Soda Stoney Ginger beer	
Bos Ice Tea Peach Lemon	R43
Red Bull 250ml	R49
200ml Mixers	R37
Bitter Lemon Coke Ginger Ale Lemonade Soda Tonic	
Cordials	R13
Kola Tonic Passion Fruit Lime	
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