

THE ATRIUM

A LA CARTE

A little respect, that's all the Earth asks. We serve fresh produce that is both seasonal and as close to Sandton as possible. That way, we all reduce our carbon impact and by using re-cycled glassware and locally produced crockery, we also support our surrounding communities.

Let's keep it down-to-earth. Enjoy!

STARTERS

Modern Caesar salad cos lettuce parmesan crispy coppa white anchovy pickled quail eggs (H) (P)	R 195
‡ Ken Forrester Vineyards Old Vines Stellenbosch Chenin Blanc	R 155 R 500
Calamari salad spicy fried calamari tubes crisp fried tentacles cucumber red onion peppadews avocado cocktail tomato coriander aioli	R 180
‡ Klein Constantia Estate Metis Sauvignon Blanc	R 145 R 500
Seared loin of tuna oriental salad lemongrass dressing (H)	R 185
‡ Saurwein Chi Elgin Riesling	R 130 R 500
Health bowl grilled broccoli cucumber avocado chick peas grilled halloumi (V) OR chicken (H)	R 160
‡ Borgoluce Treviso Lampo Prosecco Brut	R 180 R 700
Thai-spiced prawns coconut gel cucumber salt and pepper calamari	R 170
‡ Cederberg Bukkeraube (semi-sweet)	R 130 R 500
Roasted tomato soup cream cheese ravioli basil (V)	R 145
‡ Klein Amoskuil Amos Block Perpetual Reserve Swartland Sauvignon Blanc (Fortified)	R 140 R 400
Lobster bisque lobster meat brandy sour cream and chives	R 195
‡ Craven Stellenbosch Pinot Gris Rosé	R 130 R 500

MAINS

Scottish salmon sweet potato and ginger purée miso vegetables yuzu (H)	R 395
‡ Restless River Hemel-en-Aarde Valley Pinot Noir	R 160 R 600
Fillet of sea bass gnocchi summer vegetables herbed butter	R 385
‡ Julien Schaal Mountain Vineyards Elgin Chardonnay	R 165 R 500
Pressed oxtail pomme anna oxtail dumpling broccoli salad	R 385
‡ Jordan Wine Estate Black Magic Stellenbosch Merlot	R 150 R 600
Roasted lamb rack braised lamb shoulder ricotta French beans onions garlic	R 360
‡ Le Riche Stellenbosch Cabernet Sauvignon	R 170 R 600
Pork belly black-eyed peas mashed potato apple purée caramelized baby apple (P)	R 250
‡ Saurwein Chi Elgin Riesling	R 130 R 500
Grilled chicken thigh horseradish mash miso aubergine purée panache of vegetables	R 230
‡ Rossouw, Gouws & Clarke Swartland Pinotage	R 150 R 500
Chicken curry basmati rice roti condiments	R 250
‡ krone Tulbagh Blanc de Blancs Nectar Demi Sec Cap Classique	R 180 R 700
Lamb curry off the bone basmati rice roti condiments	R 365
‡ Newton Johnson Family Vineyards Upper Hemel-en-Aarde Valley Albarino	R 130 R 500
Beef fillet and blue cheese pasta chalmar beef fillet blue rock cheese	R 250
‡ Vilafonte Paarl Seriously Old Dirt	R 180 R 700
Sundried tomato and pesto pasta marinated sun-dried tomatoes garlic and basil pesto (V)	R 195
‡ Pink Valley Stellenbosch Rosé	R 150 R 500
Pasta peppadew chicken peppadew Cajun chicken basil pesto parmesan cheese (N)	R 195
‡ Klein Constantia Estate Metis Sauvignon Blanc	R 145 R 500
Mixed forest mushroom risotto broad beans melting buffalo mozzarella (V)	R 235
‡ Restless River Hemel-en-Aarde Valley Pinot Noir	R 160 R 600
Cajun chicken burger gruyère or cheddar cheese sriracha mayo hand-cut chips	R 160
‡ Great Heart Franschoek Cabernet Franc	R 160 R 500
Feta pepper burger 200g patty pepper sauce feta cheese hand-cut chips	R 165
‡ Mullineux Swartland Syrah	R 170 R 600
Cape Wagyu burger 200g Wagyu beef patty cheddar cheese fried egg guacamole hand-cut chips	R 275
‡ Le Riche Stellenbosch Cabernet Sauvignon	R 170 R 600
Chalmar rib-eye 350g hand-cut chips	R 420
‡ Vilafonte Paarl Seriously Old Dirt	R 180 R 700
Chalmar fillet 300g hand-cut chips	R 420
‡ Jordan Wine Estate Black Magic Stellenbosch Merlot	R 150 R 600
Cape Wagyu Sirloin 300g	R 595
‡ Restless River Hemel-en-Aarde Valley Pinot Noir	R 160 R 600
Chalmar T-bone 500g	R 420
‡ Mullineux Swartland Syrah	R 170 R 600
Flat iron Wagyu steak 300g hand-cut chips	R 540
‡ Vilafonte Paarl Seriously Old Dirt	R 180 R 700
‡ Signature bubbles: Pieter Ferreira Franschoek Cap Classique Blanc de Blancs Extra Brut	R 700
Sides hand-cut chips pap with tomato gravy mash basmati rice sautéed spinach butternut side salad steamed OR grilled vegetables kale	R 60
Sauces green peppercorn béarnaise champagne cheese mushroom	R 60

(V) Vegetarian | **(H)** Healthy | **(N)** Nuts | **(P)** Pork | *Seasonal availability

‡ Wines by the glass servings are 187.5ml and 150ml for Cap Classique & sparkling

PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.

We use locally sourced, seasonal ingredients and avoid using fish on the SASSI endangered species list in our dishes. All prices are inclusive of VAT.

February 2026