

# ROOM SERVICE MENU

To place your order, call Sun Room Service on 5161/2 or Towers Room Service 5663 from your in-room telephone. Served 24-hours.

## BREAKFAST

To place your breakfast order, please complete the breakfast card provided and place on the door handle outside your room. Alternatively, breakfast is also served in San and Atrium restaurants from 06h30 – 10h30 daily.

🍷 Pieter Ferreira Franschhoek Birdsong Extra Brut Cap Classique R 180 | R 700

## STARTERS

**Chicken salad** | carrot | beetroot | mixed lettuce | flaked almond | dried cranberries | avocado | red onion | cucumber | cherry tomato | balsamic dressing (H) (N) R 165

🍷 Saurwein Chi Elgin Riesling R 130 | R 500

**Caesar salad** | cos lettuce | parmesan | poached egg | crispy coppa | white anchovy (H) (P) R 175

🍷 Ken Forrester Vineyards Old Vines Stellenbosch Chenin Blanc R 155 | R 500

**Grilled halloumi salad** | cucumber | tomato | red onion | rocket | mint and hummus dressing (V) R 165

🍷 Klein Constantia Estate Metis Sauvignon Blanc R 145 | R 500

## SOUP

**Mushroom and truffle soup** | cumin cream cheese | pastry (V) R 180

🍷 Klein Amoskuil Amos Block Perpetual Reserve Swartland Sauvignon Blanc (Fortified) R 140 | R 400

## LIGHT MEALS

**Chicken wrap** | grilled chicken | halloumi | avocado | tomato | hummus | hand-cut chips or side salad R 180

🍷 Craven Stellenbosch Pinot Gris Rosé R 130 | R 500

**Veg wrap** | halloumi | avocado | tomato | hummus | hand-cut chips or side salad (V) R 170

🍷 Klein Constantia Estate Metis Sauvignon Blanc R 145 | R 500

**Cape Wagyu burger** | 200g Cape Wagyu | cheddar cheese | fried egg | guacamole | hand-cut chips R 265

🍷 Le Riche Stellenbosch Cabernet Sauvignon R 170 | R 600

**Feta pepper burger** | 200g patty | pepper sauce | feta cheese | hand cut chips R 165

🍷 Mullineux Swartland Syrah R 170 | R 600

**Chickpea and paneer curry** | basmati rice | coriander | yoghurt | poppadom (V) R 195

🍷 KroneTulbagh Blanc de Blancs Nectar Demi Sec Cap Classique R 180 | R 700

**Bacon and egg sandwich** | mozzarella or cheddar (P) R 140

🍷 Pieter Ferreira Franschhoek Birdsong Extra Brut Cap Classique R 180 | R 700

**Chicken and mayonnaise toasted sandwich** | slow roasted chicken | mayonnaise R 140

🍷 Julien Schaal Mountain Vineyards Elgin Chardonnay R 165 | R 500

**Ham and cheese toasted sandwich** | hickory ham | cheddar cheese (P) R 130

🍷 Pink Valley Stellenbosch Rosé R 150 | R 500

**Tomato and cheese toasted sandwich** | mozzarella or cheddar cheese | plum tomato (V) R 115

🍷 Newton Johnson Family Vineyards Upper Hemel-en-Aarde Valley Albarino R 130 | R 500

All toasted sandwiches served with hand-cut chips or side salad

## PASTAS

**Pasta peppadew chicken** | peppadew | Cajun chicken | basil pesto | parmesan cheese (N) R 195

🍷 Klein Constantia Estate Metis Sauvignon Blanc R 145 | R 500

**Pasta Alfredo** | bacon | exotic mushrooms | rocket | parmesan shavings (P) R 195

🍷 Restless River Hemel-en-Aarde Valley Pinot Noir R 160 | R 600

**Grilled prawn tagliatelle** | 250g prawn meat | creamy arrabbiata sauce | anchovy butter | garlic | capers R 295

🍷 Ken Forrester Vineyards Old Vines Stellenbosch Chenin Blanc R 155 | R 500

(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

## FISH

<b>Grilled salmon</b>   pea risotto   bok choy   apple and fennel   lemon butter sauce 🍷 Restless River Hemel-en-Aarde Valley Pinot Noir	<b>R 395</b> R 160   R 600
<b>Fish and hand-cut chips</b>   grilled or fried   homemade tartare sauce   lemon wedge 🍷 Newton Johnson Family Vineyards Upper Hemel-en-Aarde Valley Albarino	<b>R 205</b> R 130   R 500

## CHICKEN

<b>Grilled chicken thighs</b>   spicy chakalaka   sautéed spinach   homemade fried bread   grilled lime 🍷 Cederberg Bukketraube (semi-sweet)	<b>R 230</b> R 130   R 500
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## PRÉMIÈRE AGED CUTS

<b>Chalmar T-bone</b>   500g	<b>R 420</b>
<b>Chalmar sirloin</b>   300g	<b>R 365</b>
<b>Chalmar beef fillet</b>   300g	<b>R 420</b>
<b>Lamb loin cutlets</b>   330g	<b>R 385</b>
🍷 Vilafonte Paarl Seriously Old Dirt Or 🍷 Jordan Wine Estate Black Magic Stellenbosch Merlot	R 180   R 700 R 150   R 600
🍷 Our Signature Bubbles: Pieter Ferreira Franschhoek Cap Classique Blanc de Blancs Extra Brut	R 700

All grilled meats are accompanied with a meat rub | hasselback potatoes | beef jus

<b>Sides</b>   hand-cut chips   pap with tomato gravy   mash   basmati rice   sautéed spinach   butternut   side salad   steamed OR grilled vegetables   kale	<b>R 60</b>
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<b>Sauces</b>   green peppercorn   béarnaise   champagne   cheese   mushroom	<b>R 60</b>
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## DESSERTS

<b>Traditional malva pudding</b>   crème Anglaise   vanilla ice cream	<b>R 135</b>
<b>Warm apple pie</b>   caramelized apple   apple candy   caramel   vanilla ice cream	<b>R 135</b>
<b>Cakes of the day</b>   chocolate   red velvet   baked cheese cake   carrot cake	<b>R 135</b>
🍷 Krone Tulbagh Blanc de Blancs Nectar Demi Sec Cap Classique Or 🍷 De Krans Calitzdorp Cape Vintage Reserve "Port"	R 180   R 700 R 180   R 700

## KIDDIES MENU

(Designed for children 12 years or younger)

<b>Mini beef burger</b>   hand-cut chips	<b>R 90</b>
<b>Cottage pie</b>   ground beef   mashed potato   gratinated	<b>R 90</b>
<b>Spaghetti bolognese</b>	<b>R 90</b>
<b>Macaroni cheese</b> made with penne	<b>R 90</b>
<b>Ice cream</b>   fruit skewers	<b>R 70</b>
🍷 Babylonstoren Vonkel Druiwesap (non-alcoholic grape juice)	R 240

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