

Room Service Breakfast

07h00 to 10h00

Please note a surcharge of R235 per person will apply when ordering Room service breakfast

Le Lounge & Le bar Menu

12h00 to 22h30

Appetisers

Classic Caesar Salad	
Cos lettuce, bacon, croutons, parmesan, anchovies, boiled egg with an anchovy dressing	R155
Crispy Chicken Salad	
Crispy fried chicken, Asian vegetables, avocado and a Japanese mayo dressing	R160
Cape Malay Sweet & Sour Lamb Sousatie, Braai Broodtjie & Apricot chutney	R210
Fresh Lemon & black pepper cous-cous, roasted butternut & Greek garnish (v)	R105
Crumbed fish cake & tomato smooere, young shoots & crispy Onion	R195
Mozambique Peri-peri chicken livers & dinner bun	R150
Avo & Health bread lightly toasted, fresh chilli in oil	R120
Crispy chicken wings & soy dipping sauce	R130

Toasted Sandwiches

Mozzarella, Italian Tomato and Basil Pesto	R120
Bacon, Egg & Cheese Bun with caramel Onion	R145
Herbed Chicken and Mayonnaise	R150

Poke bowl

Crispy Fried Chicken	R170
Exotic Mushrooms	R195
Crispy Panko Prawn	R230

Poke Bowls are served with green onion sushi rice, edamame beans, avocado, crunchy vegetables a soya sauce reduction and Japanese mayonnaise, green shoots

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Burger Selection

Panko Crumbed Chicken Burger	R175
SS Grilled Wagyu Beef Burger 150g	R200
Cape Sun Gourmet cheese Smash Burger, Guacamole, Onion, Bacon bits	R200
Add: Cheese R25 Avo R50 Chilli R25 Egg R25 Bacon R50	

Authentic North Indian Curries

Butter Chicken	R180
Lamb Madras	R300
All curries are served with Jeera Basmati rice, buttered roti and sambals	

Bowl Food

Vegan or Coriander and Chicken pot stickers, Soya and honey sauce	R155
Fried Calamari Sirach aioli, pickled carrots, onions, cucumber	R155
Hake & Chips Battered hake fillet served with chips and dill mayo	R160
Creamed Pesto pasta & Shaved Parmesan (v)	R120
Sustainable grilled Cape Line fish, Asian rice, tender stem broccoli and lemon dressed rocket salad	R340

Grills

Shisanyama Plater 120 Sirloin steak, boerewors, chicken wings, pap and chakalaka	R220
Chefs Mature Steak 300g Served with chips and a side salad	R320
Grilled garlic Prawns (6), fresh lime, Jap mayo & fried rice	R220

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Dessert

Trio of local ice-cream	R65
Cape Sun Waffle, Ice-cream syrup & sprinkles	R100
Slice of Chocolate Cake Served with vanilla ice cream	R100

Kiddies Menu

Cheese & tomato toastie	R110
Kiddies Quesadilla	R90
Kiddies Burger (Beef or Chicken)	R110
Kiddies Chicken Strips	R90
All kiddies' meals served with chips	

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Beverage Menu

Soft Drinks

Assorted Soft Drinks 300ml	45
Assorted Soft Drink 200ml	40
Red Bull	52
Appletiser / Grapetiser	52
La Vie – Still & Sparkling Water - 500ml	30
La Vie Still & Sparkling Water – 750ml	58

Beers, Ciders & Draught

Castle / Castle Lite / Black Label /	48
Heineken / Windhoek Lager / Miller	52
Savannah Dry /	52
Hunters Dry & Hunters Gold	50
Castle Draught 500ml	56
Castle Light Draught 500ml	58
Jacobs Pale Draught 500ml	68

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Brandy

Klipdrift Export	47
Klipdrift Premium	53
Richelieu	43
KWV 10 Years	56
KWV 15 Years	130
KWV 20 Years	185

Cognac

Hennessy VS	95
Bisquit Classique	110
Hennessy VSOP	150
Remy Martin VSOP	135

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Whiskey

Bells	42
Southern Comfort	46
Jameson	46
Chives Regal	80
Dimple Haig 15 Years	85
Johnny Walker Black	80
Glenfiddich 12 Years	100
Glenfiddich 15 Years	135
Johnny Walker Gold	130
Johnny Walker Blue	375

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White Spirits

Smirnoff 1818	42
Absolute Vodka	44
Cruz Vodka	45
Skyy Vodka Blue	52
Belvedere	64
Cîroc	62
Bombay Sapphire	48
Gordon Gin	44
Cape Town Pink Lady Gin	38
Musgrave Pink Gin	50

Rum

Captain Morgan	42
Captain Spice Gold	42
Red Heart	44
Bacardi	48

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COCKTAIL MENU

Cape Sun Pink Lady (signature cocktail)	140
Cape Town Gin, strawberry syrup, strawberry pulp, wild mint, lemonade/soda	
Long Island Ice Tea	90
Vodka, Bacardi, Gin, Silver Tequila, Triple Sec, Cola	
Pina Colada	125
Bacardi, Monin Pina Colada Mix	
Strawberry Daiquiri	140
Bacardi, Strawberry pulp, Strawberry syrup, Fresh strawberries	
Margarita	105
Tequila Silver, Triple sec, Margarita mix	
Mojito	95
White Rum, Lime, Mint Leaves, Cane Sugar with Soda on crushed ice.	
Sex on the Beach	85
Vodka, Peach Schnapps, Orange juice	
Cosmopolitan	75
Citrus Vodka, Cranberry Juice, Triple Sec with Lime.	
Tequila Sunrise	60
Tequila silver, orange juice & Grenadine	

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MOCKTAIL MENU

No-jito	60
Strawberry Daiquiri	80
Pina Colada	90

SHOT MENU

Springbok	55
Butlers Peppermint, Amarula cream	
The Job	55
Amaretto Disaronno, Baileys Cream	
Bob Marley	60
Butlers Peppermint, Amarula cream, Zappa red	
Alabama Slammer	60
Amaretto Disaronno, Southern Comfort, Lime	

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