# In-Room Dining Menu

available 24 hours Please dial 90114 for Level Four or dial 6 for reception after hours

## Roasted Butternut Soup | R150

coconut cream, brioche crouton, parmesan

### Mushroom Soup | R165

grilled exotic mushrooms, mushroom puree, toasted ciabatta

## Caesar Salad | R175

cos lettuce, poached egg, parmesan shavings, ciabatta, white anchovy, parma ham, caesar dressing

Optional:

Smoked Chicken | add R75 3 Poached Prawns | add R175

## Greek Salad | R120

cucumber, feta, olives, red onion, cherry tomatoes, house dressing

# 54's Signature Salad | R200

lettuce, cucumber, cocktail tomato, carrot, beetroot, dried cranberries, cashew nuts, avocado, smoked chicken

### **Toasted Sandwiches**

sandwiches are served with fries or salad Cheese & tomato | R105 pulled Chicken, scallion & mayo | R125 54's Club sandwich | R225

#### Wraps

wraps are served with fries or salad crumbed Chicken, avocado, tomato, lettuce, sweet chilli mayo | R160
Halloumi, avocado, tomato, lettuce, sweet chilli mayo | R155

#### **Burgers & Panini**

54 burgers are served with onion rings & fries

## 54's Signature Burger | R185

beef patty, emmental cheese, pickled cucumber, jalapeno, tomato relish

## Wagyu | R220

emmental, pickled cucumber, jalapeno, tomato relish

#### Steak Panini | R220

caramelized onion, rocket

## Prego Chicken Panini | R220

white wine, red pepper peri-peri, caramelized onion

Optional:

Avocado | R75 Bacon | R75

Egg | R18

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#### Pasta

selection of Spaghetti, Penni, Linguini, Tagliatelle

Bolognaise: parmesan, parsley | R250

Arabiatta: onion, cherry tomatoes, chilli, parmesan | R175

**Shellfish:** calamari, line fish, prawns, garlic, chilli, parmesan | **R350** 

Alfredo, ham, mushroom, parmesan | R250

#### Curry

served with aromatic rice, homemade roti, poppadum, tzatziki, sambals

Butter Chicken | R 250

Lentil, Chickpea and Pepper | R200

# From the Grill

room service grills include your choice of side & sauce

250g Karen Beef Sirloin | R260 250g Karen Beef Fillet | R400 300g Karen Beef Rib-Eye | R425 Peri-Peri Baby Chicken | R295

Sustainable Line Fish | R400

6 Grilled Tiger Prawns: grilled in garlic & chilli butter | R600

#### Extra Sides & Sauces

Fries | R60 Buttery Potatoes | R60 House Salad | R60 Seasonal Vegetables | R60 Creamy Spinach | R60

Pepper Sauce | R50 Mushroom Sauce | R50 Bone Marrow | R50 Lemon Butter Sauce | R50



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### Dessert

a selection of signature creations from our pastry team

Crème brûlée, burnt butter, milk chocolate, macaron | R145

Dark Chocolate Fondant, caramel crunch centre, raspberry gel, coconut crumb, vanilla ice cream | R125

**Burnt Basque Cheesecake** Pistachio ice cream, nut brittle, caramel **R150** 

Cheese (D, N, G) – A Selection of local boutique cheeses from Klein River, Stanford – Western cape. We have chosen their flagship cheeses

Grunberg - 6 months & 12 month mature — a traditional brushed rind cheese that reveals rustic earthy & nutty notes Standford Oak Smoked — It takes 18 hours to smoke this cheese using an age — old cold smoking technique.

Served with baked grapes, nut brittle, crackers and fruit preserves | R200

Ice creams and sorbets (flavors on request) | R75

Seasonal fruit platter | R130

We trust you will enjoy our In-Room Dining Menu which has been designed to keep our dishes simple, straightforward and delicious.

Should you wish us to prepare one of your favourite dishes to make you feel at home, we would be delighted to give you our best rendition. To make your in-room dining a special experience, we can also create an intimate set-up in your room with menus made to your requirements. All we ask for is a few hours' notice, and preferably first thing in the morning, so that we can make arrangements for special ingredients.

# 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 risk of exposure to allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredient listing.

If you have food allergies please ask kitchen management about any specific allergens in the food before eating any food from the menu.



available from 06:30 – 10:30 Please also refer to your breakfast menu door hanger for the full range of options

## Traditional Oats or Maize Meal (V)

apple and cinnamon compote served with butter, cream & honey on the side

# Avocado Toast (V)

avocado, lightly toasted health bread optional: poached eggs, chorizo & parmesan

## Vegan Breakfast (V)

chickpeas & baby spinach, sautéed with leek, cumin & lemon and served on health bread with hummus, marinated baby brinjal, avocado, harissa chilli optional: poached egg, chorizo & parmesan

# Potato Rösti (V)

smoked salmon, chive cream, popped capers, cucumber, lime optional: poached eggs

#### Smoked Salmon & Scrambled Eggs

creamy scrambled eggs, oak smoked salmon, crème fraiche, capers, chives

# **Arnold Bennett Omelette**

smoked haddock, gruyere cheese

# Eggs Benedict/Royale/Florentine

gypsy ham or smoked salmon or spinach toasted english muffin, poached eggs, hollandaise

## Steak, Egg, Croquette

100gr grilled minute steak, fried egg, potato croquette, with a chilli & tomato compote

# Breakfast Waffle (V)

fresh banana, crushed dried banana, hazelnut crumble, whipped cream, maple syrup optional: streaky bacon

# French Toast or Pancake Stack

crispy bacon bits, pomegranate butter, maple syrup