

Menu Available From 12:00 – 22:00

light meals & salads

Oysters 195

3 natural oysters | lemon | chilli infused ponzu

Peri~Peri Chicken Livers 95

creamy peri~peri sauce | chicken livers | coriander | roasted garlic | toasted sour dough bread

Thai Fish Cakes 150

hake | chilli | ginger | soy sauce | sweet potato | coriander | panko | seven spice mayo | pineapple salsa

Smoked Salmon Plate 300

caper berries | red onion | gherkins | cottage cheese | toasted ciabatta

Mushroom Croquette (V) 140

button mushrooms | potato | panko | garlic aioli

Mexican Beef Poke Bowl 195

grilled beef fillet | red kidney bean & charred corn salsa | avocado | pickled jalapeños | cream cheese | red cabbage | smoked paprika dusted tortilla chips

Greek Salad (V) 160

cherry tomatoes | kalamata olives | onion | cucumber | Danish feta | Vista Signature dressing

Warm Moroccan Chicken Salad 180

harissa spiced chicken skewers | seasonal vegetables | cous~cous | Danish feta | raisins | balsamic reduction

Roasted Butternut & Lentil Salad (V) 160

honey roasted butternut | Danish feta | lentils | sweet piquant pepper | onion | cucumber | candied pumpkin seeds | basil dressing

Chicken Caesar Salad 195

grilled chicken | anchovy | garlic parmesan croissant croutons | parmesan shavings | poached egg | cos lettuce | caesar dressing

sandwich selection

toasted or plain on farmhouse white, brown, health or rye bread, served with rustic fries & side salad sgl dbl

Cheese & Tomato (V) 125 175

Mushroom, Cheddar & Onion (V) 125 175

Bacon, Cheddar & Egg (P) 150 210

Roasted Chicken Mayonnaise 160 210

Tuna Mayonnaise 160 210

Signature Lamb Curry 215 295

burgers

served on a sesame seed bun with rustic fries, onion rings & a choice of dipping sauce (cheese / pepper / mushroom)

Smashed Falafel Burger (V) 200

smashed falafel balls | hummus | lettuce | tomato | red onions | pickled cabbage | tzatziki

Spicy Lamb Burger 275

cheddar | mayo | lettuce | tomato | dill cucumbers | onion & chilli relish | fried egg

Tikka Chicken Burger 205

herbed cream cheese | lettuce | red onion | hummus | sweet corn fritters

Herbed Beef Burger 225

ground beef | red onion marmalade | streaky bacon | cheddar | cream cheese | tomato | lettuce | dill cucumber

curries

Beverly Hills curries are served with roti, poppadum, sambals, raita & fruit chutney

Signature Lamb 350

tender lamb | Durban aromatic spices | coriander | steamed basmati rice

Durban Prawn 405

6 Argentinean prawns | Durban aromatic spices | coriander | steamed basmati rice

Potato, Cauliflower & Pea (V) 140

soft potatoes | cauliflower | peas | Durban aromatic spices | coriander | steamed basmati rice

Beverly Hills Butter Chicken (N)	185
chicken fillet Durban aromatic spices butter coconut cream cashew nuts coriander steamed basmati rice	
from the grill <i>all Beverly Hills grills are served with a choice of side & your preferred sauce</i>	
300g Beef Fillet	360
400g French Trimmed Lamb Cutlets	420
300g Beef Sirloin	260
Half Baby Chicken (<i>prepared with our signature honey & mustard basting</i>)	265
220g Panfried Line Fish (<i>enquire with your waitron</i>)	395
6 Grilled Argentinean Prawns	420
Grilled Hake Fillet	185
3 Grilled Lobster Tails	1650
Sides	50
rustic fries Greek salad jollof rice seasonal vegetables potato mash chilli onion rings	
Sauces	50
brandy peppercorn creamy mushroom blue cheese red wine jus lemon butter peri~peri	
signature platters (serves 2)	
Mixed Grill	980
grilled beef sirloin lamb chops BBQ basted chicken wings farmhouse boerewors pap chakalaka	
Seafood Platter	1200
grilled hake fillet grilled calamari 8 grilled Argentinean prawns creamy mussels rustic fries savoury rice Greek salad peri~peri sauce lemon butter sauce	
Greek Mezze (V)	450
hummus tzatziki olive tapenade grilled artichokes tabbouleh salad spanakopita parsley & lemon marinated mushroom & halloumi falafel balls marinated feta with sundried tomato & olives toasted pita	
pasta	
<i>choice of Penne / Linguine, served with parmesan, crushed chilli & crushed garlic</i>	
Arrabiata (V)(A)	145
napolitana sauce garlic chilli basil parmesan roasted cherry tomatoes	
Classic Beef Bolognese (A)	195
ground beef carrots tomato red wine garlic basil parmesan	
Creamy Mushroom (V)	170
exotic mushrooms basil cream Grana Padano roasted garlic baby spinach	
Tandoori Chicken Pasta	185
spiced charred chicken coriander cream sweetcorn green peppers Danish feta	
Butternut & Cream Cheese (V)(N)(A)	150
roasted butternut baby spinach napolitana sauce smooth cream cheese roasted garlic almonds	
Seafood (A)	395
prawns clams mussels line fish garlic chilli flakes white wine sauce basil Grana Padano cream	
vegan	
Lentil Bolognese	145
vegan napolitana sauce roasted garlic lentils herbs penne pasta	
Coconut Rice Bowl	165
toasted coconut basmati rice coconut cream crispy BBQ tofu steamed broccoli avocado pickled cabbage coriander carrots red chilli flakes	
Bombay Burrito	145
tortilla curried potatoes roasted cauliflower chickpeas baby spinach mint & coriander chutney butternut pâté jalapeño pickled onions	
Creamy Artichoke Risotto	185
artichoke purée coconut cream wild mushrooms basil lemon roasted tomato crispy onions	
Soy Prawn Curry	180
chilli tamarind Durban aromatic spices coriander steamed basmati rice poppadum sambals	

desserts

Turtle Chocolate Fudge Brownie (N)	135
pecan fudge brownie salted caramel chocolate fudge sauce chocolate caramel pecan ice cream honeycomb	
Lemon Baked Cheesecake	125
ginger biscuit base berry compote brandy snap	
Apple Malva Pudding	105
milk tart ice cream cinnamon crumble	
Cookies & Cream Ice Cream Sundae	120
oreo ice cream choc chip cookies chocolate mint sauce peppermint crisp	
Duo of Raspberry & Dark Chocolate Mousse	125
almond praline chocolate sauce raspberry gel	
Midlands Cheese Platter	260
gorgonzola brie mature cheddar camembert chevin nut brittle summer berry compote	
Sliced Fruit Platter	170
served with strawberry sorbet	

Room Service Night Owl Menu (available between 22:00 – 04:00)

sandwich selection

<i>toasted or plain on farmhouse white, brown, health or rye bread, served with rustic fries & side salad</i>	sgl	dbl
Cheddar & Tomato (V)	125	175
Mushroom, Cheddar & Onion (V)	125	175
Bacon, Cheddar & Egg	150	210
Roasted Chicken Mayonnaise	160	210
Tuna Mayonnaise	160	210
Signature Lamb Curry	215	295

main courses

Grilled Hake Fillet	185
served with a choice of side & your preferred sauce	
Chicken Caesar Salad	195
grilled spiced chicken anchovy garlic parmesan croissant croutons parmesan shavings boiled egg lettuce caesar dressing	
Tikka Chicken Burger	205
herbed cream cheese lettuce red onions hummus sweet corn fritters rustic fries	
Herbed Beef Burger	225
ground beef red onion marmalade streaky bacon cheddar cottage cheese tomato chutney rustic fries side salad	
Signature Lamb Curry	350
tender lamb Durban aromatic spices coriander potato steamed basmati rice roti poppadum traditional curry condiments	
300g Beef Fillet Medallions	360
rustic fries mushroom sauce	

desserts

Sliced Fruit Platter	170
served with strawberry sorbet	
Turtle Chocolate Brownie (N)	135
pecan fudge brownie salted caramel chocolate fudge sauce chocolate caramel pecan ice cream honeycomb	

Beverage List QR Code



V = Vegetarian N = Contains Nuts P = Contains Pork A = Contains Alcohol
310326

BEVERLY
HILLS



in room
dining