



A HOTEL FOR YOU



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

To order, please dial 6.

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.

Should you have any other dietary requirements that you wish to discuss with us, please ask to speak with the Restaurant Duty Manager or Executive Chef.

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.

SIGNATURE BREAKFASTS

To order breakfast in the comfort of your room, please complete your breakfast order card and leave hanging on your doorknob before 03:00 for service

Traditional Oats, Maize Meal or Quinoa (V)

apple and cinnamon compote, butter, cream, honey

Avocado Toast (V)

avocado, lightly toasted health bread

optional: poached egg, 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)

sautéed leeks and mushrooms, heirloom tomatoes

optional: poached eggs, smoked salmon & crème fraiche

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 spinach or smoked salmon

toasted English muffin, poached eggs, hollandaise sauce

S.E.C.

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

Breakfast Waffle (V)

fresh banana, crushed dried banana, hazelnut crumble, whipped cream, peanut butter sauce

optional: streaky bacon

Pancake Stack (V)

blueberry pancakes, golden syrup, whipped cream, mixed nuts

IN-ROOM DINING MENU

Mushroom Soup (v)	R155
grilled exotic mushrooms, toasted ciabatta	
Caesar Salad	R160
cos lettuce, crumbed egg, parmesan shavings, croutons, white anchovy, crispy bacon bits, caesar dressing	
optional:	
chicken	R190
prawns	R250
Greek Salad (v)	R95
cucumber, feta, olives, red onion, cherry tomatoes, house dressing, garden salad with fresh greens	
Moroccan Chicken Salad	R175
dukkha spiced chicken breast, mixed greens, sundried tomatoes, roasted peppers, spiced chickpeas, harissa dressing	
Grilled	
all grills include your choice of one side or sauce	
300g rib eye	R340
250g beef fillet	R330
chicken supreme	R240
sustainable linefish	R285
extra sides & sauces:	
hand cut chips	R50
creamed potatoes	R45
steamed rice	R40
roasted new potatoes	R45
seasonal vegetables	R60
house salad	R60
pepper sauce	R45
mushroom sauce	R45
brandy & coke jus	R45
Coconut Curry	
served with fragrant rice, homemade roti, poppadum, sambals	
beef	R240
chicken	R200
vegetable (v)	R175

IN-ROOM DINING MENU

Pasta	
Penne Linguine	
homemade bolognese, parmesan, parlsey	R180
calamari, linefish, prawns, garlic, chilli, parmesan	R290
garden pea, corn, sugar snap, corn crisp (v)	R175
pesto or napolitano (v)	R120
optional:	
chicken	R40
bacon	R40
extra parmesan	R20
harissa chilli	R20
Toasted Sandwich	
served with fries or house salad	
roasted chicken mayo	R95
ham, emmental, tomato	R95
bacon, egg	R95
54 club	R145
steak sandwich, emmental, caramelised onion, mustard mayonnaise	R160
54 Burger	
served with fries, onion rings, tomato relish	
beef, bacon, egg, cheese, avocado	R190
chicken, bacon, cheese, avocado	R175
vegetarian patty, avocado (v)	R160

DESSERT

Café au Lait Crème Brule	R120
cinnamon doughnut centres, hazelnut pastry creme, elements of citrus	
Hot Chocolate Malva Pudding	R125
maldon salt caramel custard, preserved ginger and buttermilk ice cream	
Basque Cheesecake	R120
berry gel, butter crumble, poached strawberries, vanilla ice cream	
South African Cheeses Platter	R180
crackers, preserves	
Seasonal Fruit Platter	R120

WINE AND BEVERAGES

SCAN HERE TO ACCESS OUR WINE LIST AND ALL 54 ON BATH MENUS:



WHATS ON AT

LEVEL FOUR

Afternoon Tea

Enjoy premium loose leaf tea, classic English sandwiches, French inspired pastries, cakes, quiches and freshly baked scones served with fresh cream and preserves. Available Monday to Friday at 14h30 (pre-booking essential).

Saturday Exquisite High Tea Buffet

You are invited to join us every Saturday and indulge in an Exquisite High Tea Buffet experience from 13h30 – 16h30. Enjoy a variety of expertly prepared sweet and savoury treats, from the classic to the eclectic in elegant surroundings. Offer includes a glass of bubbly at the terrace on arrival with live entertainment.

To book please dial 6.



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ON BATH
