

Breakfast Menu

Mon – Fri 06h30 – 10h30
Sat, Sun & Public Holidays 07h00 – 11h00

Light Start

Avocado Crush - Avocado, Cherry Tomatoes, Danish Feta and Basil Pesto served on toasted Ciabatta	R110
Hyde Park Oats - Oats served with Toasted Coconut, Chai Seed and Cranberries with Honey Drizzle	R75
Breakfast Wrap - Wrap filled with scrambled egg, bacon, Avocado, cheddar cheese, rocket and tomato	R115

Traditional Breakfast

Omelettes - All Breakfast omelette are made with 3 Eggs and served with Toasted Ciabatta	R95
Choice of Fillings: Onion, ham, bacon, cheddar cheese, Mozzarella cheese, Tomato, Mushrooms, Garlic, Chilli	
South African Breakfast - 2 Eggs prepared to your liking, Bacon, Boerewors Chipolata, Mushroom, Tomato, Hash Brown, Baked Bean Chakalaka	R145
Full English Breakfast - 2 Eggs prepared to your liking, Bacon, Mushroom, Tomato, Hash Brown, Baked Beans and your choice of Chicken or Beef Sausage	R135
Bacon and Eggs - Toast, 2 Eggs prepared to your liking served with Bacon	R95

Hyde Park Classics

Eggs Benedict - Toasted English muffin, 2 poached Eggs, Hollandaise sauce	R135
Spinach and Hickory Ham	
Spinach and Smoked Salmon	
Spinach, Bacon and Cheddar Cheese	
Rocket and Buffalo Mozzarella	
On the Go English Muffin	R95
Toasted English Muffin, Hash Brown, Bacon, Cheddar Cheese, Fried Egg, Sweet Chilli Aioli	
Chicken Liver Bolognese	R105
Creamy Chicken Livers served on Toasted Ciabatta, Grilled Tomato	
Salmon Scramble	R125
Smoked Salmon, Scrambled Eggs served with Toasted Ciabatta	
Salmon Hash	R125
2x Hash brown, Smoked Salmon, Chive Cream Cheese served with a Basil Pesto Yogurt Dressing	
Kippers Breakfast	R125
Creamy Pan fried Kippers served with 2 poached Eggs, Hollandaise sauce, Grilled Tomatoes, Mushrooms, Hash Brown and toasted Ciabatta	
Halloumi Breakfast	R135
2 Eggs prepared to your liking Fried Halloumi, Bacon, Mushrooms and Toasted Ciabatta	
Vegetarian Bliss	R135
Beetroot Hummus, Rocket, Smashed Avocado, 2 Poached Eggs, Crispy Onions, Toasted Ciabatta	

Breakfast Sweets

Hyde Park Crumpets	R95
Pancakes	R95
Waffles	R95
French Toast	R95
with a topping of your choice: Whipped Cream, Caramel, Nutella, Sliced banana, Ice cream, Sugar Cinnamon, Golden syrup, Berry coulis, Peanut Butter	

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.

LUCE Menu

Starters

Antipasti

V - Caprese - Tomato, Buffalo Mozzarella, Basil Pesto, Pickled Onions and Balsamic Caviar	R175
Hyde Park Salad – Mixed Lettuce, Julienne Beetroot and Carrot, Cucumber, Cherry Tomato, Red Onion, Toasted Almond, Grilled Chicken Breast, Avocado, Balsamic Dressing	R145
V - Mushroom and Mozzarella Arancini - Truffle Crème Cheese , Parmesan Shavings	R140
Beef Carpaccio – Mushroom and Truffle Mousse, Parmesan, Rocket, Balsamic Reduction	R175
Grilled Calamari - Grilled Baby Marrow Ribbons, Tossed in Garlic Lemon Butter, Chilli Oil	R185
V - Melanzane Parmigiana - Baked Eggplant with layers of Mozzarella in Tomato and Basil sauce	R130
Smoked Salmon Bruschetta – Toasted Ciabatta, Avocado, Lime Crème Cheese, Crispy Capers	
3 X Bruschetta	R145
6 X Bruschetta	R195

Soup

Zuppe

V – Roasted Red Pepper and Tomato Soup – Unfused with Cumin, served with Garlic Croutons	R105
Mussel and Prawn Chowder – Potato, Carrot, Crème, Chive Oil with Crispy Onion	R120



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.

April 2024

LUCE Menu

Pasta

Primi Piatti

Pasta

Penne | Spaghetti | Gnocchi | Linguine | Fettucinne | Pappardelle

Sauces

Alfredo – Streaky Bacon, Wild Mushroom Crème, Parmesan **R160**

Lamb Ragù - Pulled Lamb Shoulder, Tomato, Parmesan Shavings **R210**

Bolognese - Beef Bolognese, Fresh Basil, Tomato, a Touch of Cream, Parmesan Shavings **R175**

Pollo Peppadew - Chicken Breast, Peppadew Crème, Parmesan Shaving, Chives **R165**

Oxtail - Pulled Oxtail, Tomato, Parmesan Shavings **R210**

V – Arrabbiata - Creamy Arrabbiata Sauce and Parsley **R145**

V – Vegetarian Dish

Fish

Pesci

Pan Seared Salmon – Cauliflower Puree, Beetroot, Pulse Salad, Caper Berry Beurre Blanc, Chive Oil **R365**

Catch of the Day - Pan Fried Line Fish, Ratatouille, Lemon, Coriander Salsa Verde **R275**

Grilled Sole – Lemon Caper Beurre Blanc and a choice of side **R315**

12 Grilled Prawns – Roasted Potatoes or Steamed Basmati Rice, Grilled Limes, Lemon Butter Sauce **R495**

Meat

Carni

Oven Roasted Pork Belly – Sweet Potato, Roasted Baby Onion, Charred Corn, Coriander Salsa Verde **R195**

Braised Lamb Shank – Rustic Mash with Onions and Garlic, Ratatouille Vegetable **R375**

Braised Oxtail – Parmesan Pommes Puree, Glazed Orange Shaved Carrots **R315**

Brick Chicken – Deboned Whole Chicken, Rocket and Tomato Salad, Garlic and Chilli Beurre Blanc **R275**

Sous-Vide Chicken – Half Chicken, White Wine Sauce, Confit Baby Onion, Baby Potato **R245**

Duck Leg Confit – Potato Gratin, Sweet Potato, Charred Broccolini, Cranberry Jus **R275**

Local Grilled Ostrich Fillet – Carrot and Cumin Puree, Garlic Bok Choy, Grilled Spring Onion, Flavored Butter, Red Wine Jus **R285**



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.

April 2024

LUCE Menu

Luce Meat Selection

Selezione di Carne

300g Beef Rib-Eye	R325
300g Beef Rump	R235
300g Beef Sirloin	R235
250g Beef Fillet	R315
500g T-Bone	R365

All Meats are served with Roasted Baby Onions, Charred Broccolini, Crispy Polenta and Flavored Butter

Sauces R45

Green Peppercorn Sauce
Mushroom Sauce
Creamy Garlic
Peri-Peri Sauce
Lemon Beurre Blanc

Sides

Handcut Fries	R65
Garlic Bok Choy	R45
3 Slices Ciabatta	R30
Roasted butternut	R45
Mash potato	R45
Creamed spinach/ Sautéed Spinach	R45
Baby vegetables	R45
Basmati rice	R45
Side salad	R45

Dessert

Dolci

Peppermint Crisp Tiramisu – Traditional Tiramisu with flavours of South Africa	R110
Chocolatissimo – Warm Chocolate Fondant with Vanilla Ice Cream	R110
Traditional Malva Pudding – with Crème Anglaise or Vanilla Ice Cream	R110



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.

April 2024

Lifestyle Menu

Salads

Caesar Salad - Cos Lettuce, Anchovy, Crispy Bacon, Soft Poached Egg, Garlic Croutons, Caesar Dressing	R125
House Salad - Tomato, Cucumber, Red Onion, Avocado, Grilled Chicken Breast and Deep Fried Haloumi with a Honey and Mustard Dressing	R135
Hyde Park Salad - Mixed Lettuce, Julienne Beetroot and Carrot, Cucumber, Cherry Tomato, Red Onion, Toasted Almond, Grilled Chicken Breast, Avocado, Balsamic Dressing	R145

Small Plates

Sweet Sesame Pork Ribs - Barbeque Pork Belly Ribs, Toasted Sesame Seeds	R160
200g Grilled Beef Short Rib Nibbles – Grilled with Smokey BBQ, Spring Onion and Toasted Sesame Seeds	R135
4 Steamed Chicken Dumplings - Steamed with Sweet Soya Dipping Sauce	R125
4 Pan Fried Pork Dumplings - Steamed with Sweet Soya Dipping Sauce	R125
Fried Calamari - Fried Calamari Head and Tube Tossed in Hoisin Sauce and Sesame Seeds	R175
Chicken Strips - Served with Sriracha and Coriander Aioli	R110
Jalapeno Poppers – Stuffed with Mozzarella Cheese and served with Harissa Crème Cheese	R145
Pork Belly Cubes – Pork Belly served with Beer Mustard Aioli and crispy onions	R125
3 Sliders - Beef or Chicken - Tomato, Gherkins, Cheddar Cheese, Sweet Chilli Mayo	R125
(V) Mushroom & Mozzarella Arancini - Fried Risotto Balls served with Truffle Crème Cheese	R135
(V) Parmesan Truffle Fries - Potato Fries, Truffle Aioli, Parmesan Powder, Chives	R95
Roasted Salted Mixed Nuts	R115
Sliced Biltong - Sliced Biltong Either Plain or Pan Tossed with Chilli	R135
Dry Snack Platter - Biltong, Roasted Mixed Nuts and Dry Wors	R210
Cheese Platter – Selection of Local Cheese, Preserves and Crackers	R195

Specialities

250g Hyde Park Dunked Wings - Coated Chicken Wings, Ginger Asian glaze	R135
500g Hyde Park Dunked Wings - Coated Chicken Wings, Ginger Asian glaze	R210
500g Fresh Chicken Wings – Char Grilled Wings, Peri-Peri Sauce, Toasted Sesame Seeds	R165
Brick Chicken – Deboned whole Chicken, Rocket and Tomato Salad, Garlic and Chilli Beurre Blanc	R275
200g Creamy Mussels – Lemon, Cream, Parsley, Garlic and Toasted Ciabatta	R145

Platters

Braai Platter for Two	R575
2 x 200g Lamb Leg Chops, 2 x 100g Beef Boerewors, 400g Deboned Chicken Thighs, Grilled Sweetcorn, Flame Grilled served with Chakalaka and Sautéed Spinach	
Grilled Chicken Platter for Two	R575
1 x Whole Deboned Chicken, 250g Dunked Wings, 400g Deboned Chicken Thighs, Grilled Sweetcorn, Flame Grilled served with Chakalaka and Sautéed Spinach	
Rib Platter for Two	R525
1kg Sweet Sesame Pork Ribs, 1 Portion Rustic Chips, 1 Portion Coleslaw	
Prawn and Calamari Platter for Two	R695
12 X Grilled Prawns, 200g Deep Fried Calamari, Rustic Roasted Potatoes, Creamy Peri-Peri Sauce	
Seafood Platter for Two	R695
6 Grilled prawns, 200g Line Fish Bites, 200g Fried Calamari, 10 Half Shell Mussels, Tartar Sauce or Lemon Butter, French Fries	

Toasted Sandwiches

All Two Slice Sandwiches served with French Fries
White Bread, Brown Bread, Rye and Health

Toasted Cheese and Tomato	R100
Toasted Cheese and Ham	R110
Toasted Chicken Mayo	R110
Toasted Bacon, Cheese and Egg	R110
Club Sandwich – 3 Slice, Chicken Mayo, Egg, Bacon	R165

Pizza

Margarita Pizza (V) - Mozzarella, Napolitano Sauce, Fresh Basil	R165
Le Greco (V) - Baby Spinach, Mushroom, Feta and Mozzarella	R215
Sello's Pizza - BBQ Roast Beef, Mushroom, Avocado, Pineapple, Rocket and Mozzarella	R255
Pepperoni Pizza – Pepperoni, Garlic and Mozzarella Cheese	R255
Peri-Peri Chicken Pizza – Chicken Breast, Peri-Peri, Avocado, Raita	R255

Light Lunches

All burgers served with French Fries except Carb Free

Hyde Park Beef Burger - 200g Beef Burger, Tomato, Gherkin, Honey Glazed Bacon, Cheddar	R155
Chicken Burger - Grilled Chicken Breast, Tomato, Gherkin, Honey Glazed Bacon, Cheddar	R155
Carb-Free Beef - 200g Beef Burger, Sativa Lettuce, Tomato, Gherkin, Avocado, Cheddar	R155
Open Faced Chicken Sandwich - Grilled Chicken Breast, Haloumi, Avocado, Rocket and Honey and Mustard Dressing served on Toasted Ciabatta	R195
Sriracha Chicken Mayo Baguette – Sriracha Chicken Mayo, Avocado on a fresh Baguette	R180
Fish & Chips - Fried or Grilled Hake, Home-Made Tartare Sauce and fries	R160
Sweet Chilli Chicken and Haloumi Wrap - Grilled Chicken Breast, Haloumi and Avocado	R175

Grills

All grills served with Roasted Baby Onions, Charred Broccolini, Crispy Polenta and Flavoured Butter

300g Beef Rib-Eye	R325
300g Beef Rump	R235
300g Beef Sirloin	R235
500g T-Bone	R365

Sauces – Green Peppercorn, Mushroom, Creamy Garlic, Peri-Peri, Lemon Beurre Blanc	R45
Sides – Garlic Bok Choy, Sautéed Spinach, Creamed Spinach, Baby Vegetables, Mash Potato, Roasted Baby Potato, Roasted Butternut, Basmati Rice, Salad	R45
Handcut Fries	R65
Ciabatta 3 Slice	R30

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.