

# In Room Dining

## *Breakfast Menu*

*(Available from 7 am to 11am)*

*All breakfast options are served with coffee/tea & fruit juice.*

### **Classic Breakfast R120**

Two Eggs prepared your way, served with two rashers of Bacon, a Sausage, grilled Tomato, Mushrooms & toast

### **Rise and Shine R85**

One Egg prepared your way, served with one rasher of Bacon, grilled Tomato, Mushrooms & toast

### **Yogurt, Fruit & Granola R75**

Homemade Granola topped with plain Yogurt and topped this fresh fruit salad

### **Confectionary Basket R80**

A selection of pastries, muffins and bread served with cheese and preserves

### **Omelette R105**

Three egg omelette with your choice of the following fillings, served with a grilled tomato and toast.

Bacon | Ham | Mushroom | Tomato | Onion | Cheese | Chopped Chilli

## *All Day Menu*

*(Available from 11am to 10pm)*

### **Soup of the Day R75**

Served with Bread rolls & Butter

### **Taco Salad R115 (V)**

Red Cabbage, Lettuce, Black beans, Radish, Cherry tomato, Cucumber, Jalapeno, grilled Sweetcorn & sliced Avocado with a Lime dressing and crisp Taco strips

### **Sandwich Baguette or Triple Decker R95**

Choice of Sandwich Baguette, Choice Brown or White Bread with Rocket and a choice of one of the following fillings served with fries

#### **Choice of**

Cheddar & Tomato | Chicken Mayonnaise | Grilled Vegetable with Sundried Tomato & Basil spread

### **Waterfront Burgers R150**

Served on a bed of crispy Lettuce, Red onion & Pickles, topped with Cheddar cheese served on a toasted Sesame bun served with fries

#### **Choice of**

Char spiced Beef burger with Tomato relish | Crunch Coated Chicken breast with Smokey BBQ sauce & sliced Jalapenos | Vegetarian burger with roasted Peppers (Served without Cheese, unless requested) (V)

Mexican Burger, beef Patty or grilled Chicken Breast with Guacamole, Nachos and Jalapenos **+R25**

*The items on this menu are produced in a kitchen that uses nuts, seeds, cereals, flour, Crustacea, fish, eggs, dairy, soya, Lupin and traces of sulphur dioxide.*

**Chicken Wrap R140**

Tortilla wrap with grilled Chicken strips, mild Tikka spice, Mayonnaise, Lettuce, Avocado, Cheese, and Tomato & Cucumber served with fries & sweet Chili sauce

**Spicy Cajun Chicken Baguette R145**

Spicy Cajun Chicken with Lettuce, Tomato & Cucumber, Sour Cream, and Coriander & Avocado served with fries

**Hake & Chips R150**

Battered Hake served with fries & Tartar sauce

**Patagonia Calamari R175**

Deep fried Patagonia calamari served with Tartar sauce & fries

**Grilled Chicken Wings R175**

Choice of BBQ or peri-peri grilled wings served with fries & side salad

**Smoked Salmon Open Sandwich R190**

Smoked Salmon, Dill & Lemon Cream cheese, Cucumber, Baby Lettuce, Red onion & Capers on rye, Served with a side salad

**200g Sirloin Steak R185**

Grilled to perfection served with fries, salad & Mushroom sauce

## ***Dinner Menu***

***(Only available from 6pm to 10pm)***

**Flame-Grilled Half Chicken R185**

Flamed grilled half Chicken basted in your choice of Lemon & Herb, mild or hot peri-peri sauce. Served with fries & a side salad

**Slow Braised Oxtail R205**

Slow braised Oxtail cooked in Red wine sauce with Butter beans served with mashed Potatoes

**Cape Malay Chicken Curry R165**

Tender diced Chicken breast in a silky smooth spiced Tomato, Butter & Cream sauce served with Basmati rice, roti & sambals

**Ostrich Bobotie R165**

Traditional curried minced ostrich with egg, accompanies with turmeric rice and tomato sambals

**Tagliatelle with a creamy baby spinach and mushrooms ragout R195 (V)**

Tagliatelle pasta with assorted mushrooms in a light wine and cream sauce with baby spinach

**Add Chicken Strips R45****Add Beef Strips R65**

## ***Desserts***

**Malva Pudding R80**

Moist spicy sponge with a warm custard

**Cake of the Day R85**

Ask your waiter for the speciality cake of the day

**Seasonal Fruit Platter R75**

A selection of local sliced fruits

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# *Beverage Menu*

## **COLD BEVERAGES**

### **Water**

500ml La Vie Still   Sparkling	R27
1l La Vie Still   Sparkling	R40

### **300ml Soft Drinks**

Appletiser   Grapetiser	R45
Coke   Coke Zero   Sprite   Sprite Zero   Fanta   Cream Soda   Stoney Ginger beer	R40
Bos Ice Tea Peach   Lemon	R40
Red Bull 250ml	R46

### **200ml Mixers**

Bitter Lemon   Coke   Ginger Ale   Lemonade   Soda   Tonic	R34
<b>Cordials</b>	R12

Kola Tonic | Passion Fruit | Lime

### **Milkshakes**

Vanilla   Strawberry   Chocolate	R45
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## **HOT BEVERAGES**

Tea: Ceylon   Rooibos   Green   English Breakfast   Earl Grey	R32
Single Espresso	R32
Double Espresso   Americano   Red Cappuccino   Single Cappuccino	R36
Double Cappuccino	R38
Flat White	R36
Cafe Latte	R38
Hot Chocolate	R40

## **BEERS & CIDERS**

Black Label   Castle Lager   Castle Lite	R42
Heineken   Heineken Zero	R45
Windhoek Draught	R52
Corona	R56
Hunters Dry   Hunters Gold	R42
Savanna Dry	R48

## **SPIRITS – 50ml**

Klipdrift Brandy / KWV 5y Brandy	R55
Jameson Whiskey	R84
Jack Daniels Whiskey	R60
Gordons Gin	R80
Pravda Vodka	R75

## **WINES**

### **Cap Classique**

Graham Beck Brut   Brut Rosé	R550   R545
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### **White Wines**

Van Loveren No.5 Chenin Blanc	R65   R205
Durbanville Hills Sauvignon Blanc	R70   R240
Merwida Papenkuils Chardonnay	R70   R265

### **Rosé Wine**

Gorgeous Pinot Noir Rosé	R65   R245
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### **Red Wines**

De Krans Moscato Red Perlé	R65   R280
Eagle's Cliff Pinotage	R65   R240
Koelenhof Koelenbosch Shiraz	R70   R275
Spier Merlot	R65   R285
Nederburg Cabernet Sauvignon	R95   R345