

In Room Dining Menu
(11am – 10pm)
Light Meals

Gourmet Greek Salad **R85**

a Chunky salad mix of vine tomatoes, seeded cucumber and mixed peppers on shredded salad leaves with feta, marinated olives croutons and a fresh herb vinaigrette. **(V)**

Cajun Chicken Caesar Salad **R90**

Grilled Cajun spiced chicken strips with mixed salad greens, cherry tomatoes and cucumber finished with boiled egg, croutons, parmesan cheese and a creamy herbed salad dressing.

Cajun Chicken Wrap **R110**

Chicken strips with wok-fried mixed vegetables and sweet chilli sauce.

Haloumi Wrap **R110**

Grilled haloumi cheese with wok-fried mixed vegetable, lettuce and hummus. **(V)**

Served with potato fries **OR** a fresh seasonal side salad

Toasties

Toasted sandwiches, brown or white bread, with your choice of fillings.

- Classic roast chicken and mayo **R75**
- Cheddar, mozzarella and herbed tomato slices **R70**
- Hickory ham, cheddar cheese and tomato slices **R80**

Served with a fresh seasonal side salad **OR** rustic potato fries

Fish 'n Chips **R115**

Crisp battered hake goujons served with a savory crunchy coleslaw, homemade tartar sauce, lemon wedges and potato fries.

Pasta

Rich tomato Neapolitan sauce with black olives and oregano. **(V)** **R110**

Add Chicken **R125**

Creamy mushroom, garlic and parsley sauce. **(V)** **R110**

Add Chicken **R125**

Served with your choice of penne pasta **OR** spaghetti served with chilli oil and parmesan cheese

Gourmet Burgers

Cheddar Burger **R145**

Flame-grilled prime beef patty with melted cheddar on a toasted bun with lettuce and tomato, gherkins accompanied by an onion marmalade and potato fries.

Chicken Burger **R125**

Grilled breast of chicken **Hot or Not** – Mozambique peri-peri **OR** zesty lemon and herb basting on a toasted bun with lettuce and a creamy mayo served with potato fries.

Please Take 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 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, please ask our Kitchen Management about any specific allergens in the food before eating any from the buffet or from the menu.

**In Room Dining Menu
(11am – 10pm)**

Main Meals

Rump Steak **R220**
300g flame-grilled rump served with potato fries and vegetables **OR** a fresh seasonal side salad.

Lamb Curry **R215**
Chef Michael's traditional Durban style on the bone lamb curry prepared with authentic herbs and spices accompanied by assorted sambals, chutney and poppadom's.

Kassler Chop **R185**
A grilled, smoked Kassler chop complemented by a whole-grain honey mustard apple puree served with potato fries and vegetables **OR** a fresh seasonal side salad.

Dullstroom Trout **R210**
Whole rainbow trout, oven-baked with a spinach, caramelized onion, feta and macadamia nut filling. Served with a zesty orange butter cream sauce and potato fries **OR** a fresh seasonal side salad.

Chicken Skewer **R185**
Skewered and rolled deboned chicken thighs with a creamed Mozambique peri-peri sauce served on aromatic basmati rice

Kiddies

Chicken Strips **R70**
Crumbed chicken strips served with potato fries.

Fish Pops **R70**
Served with potato fries.

Spaghetti Bolognaise **R70**

Macaroni and cheese **R70**

Desserts

Ice Cream and Fruits **R65**
Vanilla ice cream with fresh seasonal Lowveld fruits **OR** chocolate sauce.

Fresh Fruit Pavlova **R65**
Fresh seasonal fruits with whipped cream and crunchy meringue.

Gateau of the Day **R65**
Please enquire from your waitron!

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PIZZA MENU

We serve Italian style pizza with a crisp thin base – made from fresh dough, covered with Prontofresco sauce, topped with cheese.

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| Margherita Prontofresco - tomato sauce, smoked mozzarella cheese and basil pesto. | M R80 L R110 |
| Sabi Pepperoni Pepperoni slices, garlic and mozzarella cheese. | M R110 L R150 |
| Hawaiian Ham, pineapple and mozzarella cheese. | M R90 L R125 |
| Mexican Spicy beef mince with chilli and peppers, topped with mozzarella. | M R95 L R130 |
| Barnyard Slow roasted chicken, sweet chili sauce, peppers, feta and mozzarella cheese. | M R95 L R130 |
| Veggie Patch Aubergine, butternut, mushrooms, pepper, onion and feta cheese. (V) | M R95 L R130 |

Extra Toppings

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| Tomato, Onion, Chilli. | R10 |
| Mozzarella Cheese, Mushrooms, Pineapple, Aubergine, Olives, Green Pepper. | R20 |
| Bacon, Chicken, Mince, Feta. | R25 |

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