

# THE ATRIUM

## A LA CARTE

A little respect, that's all the Earth asks. We serve fresh produce that is both seasonal and as close to Sandton as possible. That way, we all reduce our carbon impact and by using re-cycled glassware and locally produced crockery, we also support our surrounding communities.

Let's keep it down-to-earth. Enjoy!

### STARTERS

|   |              |
|---|--------------|
| <b>Modern Caesar salad</b>   cos lettuce   parmesan   crispy coppa   white anchovy   pickled quail eggs <b>(H) (P)</b>      | <b>R 185</b> |
| ‡ Craven Stellenbosch Pinot Gris Skin Rosé  | R 120        |
| <b>Warm chicken liver parfait</b>   wild mushrooms   asparagus  | <b>R 135</b> |
| ‡ Cederberg Bukketrabe (semi-sweet) 2024  | R 115        |
| <b>Seared loin of tuna</b>   oriental salad   lemongrass dressing <b>(H)</b>  | <b>R 150</b> |
| ‡ Ken Forrester Vineyards Old Vines Stellenbosch Chenin Blanc 2023  | R 115        |
| <b>Health bowl</b>   grilled broccoli   cucumber   avocado   chick peas   grilled halloumi <b>(V)</b> OR chicken <b>(H)</b> | <b>R 145</b> |
| ‡ Dilmah Premium Pure Green Tea   | R 40         |
| <b>Thai-spiced prawns</b>   coconut gel   cucumber   salt and pepper calamari   | <b>R 160</b> |
| Newton Johnson Family Vineyards Upper Hemel-en-Aarde Valley Albarino 2023   | R 115        |
| <b>Roasted tomato soup</b>   cream cheese ravioli   basil <b>(V)</b>  | <b>R 130</b> |
| ‡ Diemersdal Estate Cape Town Gruner Veltliner 2023   | R 115        |
| <b>Lobster bisque</b>   lobster meat   brandy   sour cream and chives   | <b>R 185</b> |
| ‡ Dainty Bess Elgin Pinot Noir Cap Classique Extra Brut 2020  | R 145        |

### MAINS

|  |              |
|--|--------------|
| <b>Scottish salmon</b>   sweet potato and ginger purée   miso vegetables   yuzu <b>(H)</b>   | <b>R 365</b> |
| ‡ Thorne & Daughters Copper Pot Cape South Coast Pinot Noir 2023   | R 115        |
| <b>Fillet of sea bass</b>   gnocchi   summer vegetables   herbed butter  | <b>R 385</b> |
| ‡ Paul Cluver Estate Village Elgin Chardonnay 2023   | R 115        |
| <b>Pressed oxtail</b>   pomme anna   oxtail dumpling   broccoli salad  | <b>R 360</b> |
| ‡ Jordan Wine Estate Black Magic Stellenbosch Merlot   | R 135        |
| <b>Trimmed lamb shank</b>   polenta   seasonal vegetables   pickled carrot purée   | <b>R 395</b> |
| ‡ Great Heart Franschoek Cabernet Franc  | R 135        |
| <b>Roasted lamb rack</b>   braised lamb shoulder   ricotta   French beans   onions   garlic  | <b>R 360</b> |
| ‡ Le Riche Stellenbosch Cabernet Sauvignon 2022  | R 155        |
| <b>Pork belly</b>   black-eyed peas   mashed potato   apple purée   caramelized baby apple <b>(P)</b>  | <b>R 220</b> |
| ‡ Saurwein Chi Elgin & Hemel-en-Aarde Valley Riesling 2024   | R 115        |
| <b>Grilled chicken thigh</b>   horseradish mash   miso aubergine purée   panache of vegetables   | <b>R 220</b> |
| ‡ Newton Johnson Family Vineyard Hemel en Aarde Valley Albarino  | R 115        |
| <b>Beef fillet and blue cheese pasta</b>   chalmar beef fillet   blue rock cheese  | <b>R 235</b> |
| ‡ Vilafonte Seriously Old Dirt   | R 185        |
| <b>Sundried tomato and pesto pasta</b>   marinated sun-dried tomatoes   garlic and basil pesto <b>(V)</b>  | <b>R 185</b> |
| ‡ Klein Constantia Estate Metis Sauvignon Blanc  | R 135        |
| <b>Mixed forest mushroom risotto</b>   broad beans   melting buffalo mozzarella <b>(V)</b>   | <b>R 225</b> |
| ‡ Thorne & Daughters Copper Pot Cape South Coast Pinot Noir 2023   | R 115        |
| <b>Feta pepper burger</b>   200g patty   pepper sauce   feta cheese   hand-cut chips   | <b>R 155</b> |
| ‡ Great Heart Franschoek Cabernet Franc  | R 135        |
| <b>Gourmet Cape Wagyu beef burger</b>   200g Wagyu beef patty   cheddar cheese   fried egg   guacamole   hand-cut chips                                | <b>R 250</b> |
| ‡ Marras Paardekop Piekenierskloof Grenache 2022   | R 115        |
| <b>Chalmar rib-eye</b>   300g   hand-cut chips   | <b>R 365</b> |
| ‡ Vilafonte Seriously Old Dirt 2021  | R 185        |
| <b>Chalmar fillet</b>   300g   hand-cut chips  | <b>R 365</b> |
| ‡ Jordan Estate Black Magic Stellenbosch Merlot 2022   | R 135        |
| <b>Flat iron Wagyu steak</b>   300g   hand-cut chips   | <b>R 650</b> |
| ‡ Le Riche Stellenbosch Cabernet Sauvignon 2022  | R 155        |
| <b>Sides</b>   hand-cut chips   pap with tomato gravy   mash   basmati rice   sautéed spinach   butternut   side salad   steamed OR grilled vegetables | <b>R 55</b>  |
| <b>Sauces</b>   Madeira pepper   béarnaise   maître d'hôtel butter   cheese   mushroom   | <b>R 55</b>  |

**(V)** Vegetarian | **(H)** Healthy | **(N)** Nuts | **(P)** Pork | \*Seasonal availability

‡ Wines by the glass servings are 187.5ml and 150ml for Cap Classique & sparkling

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.

We use locally sourced, seasonal ingredients and avoid using fish on the SASSI endangered species list in our dishes. All prices are inclusive of VAT.

March 2025