

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

Springbok carpaccio light balsamic dressing parmesan crisps salsa (H) 🍷 Craven Stellenbosch Pinot Gris "Rosé" 2023	R 150 R 120
Warm chicken liver parfait wild mushrooms asparagus 🍷 Cederberg Bukkeraube (semi-sweet) 2024	R 135 R 115
Seared loin of tuna oriental salad lemongrass dressing (H) 🍷 Ken Forrester Vineyards Old Vines Stellenbosch Chenin Blanc 2023	R 150 R 115
Beetroot tart with goat's cheese medallions onion marmalade rocket (V) Saurwein Chi Elgin & Hemel-en-Aarde Valley Riesling 2024	R 135 R 115
Thai-spiced prawns coconut gel cucumber salt and pepper calamari Newton Johnson Family Vineyards Upper Hemel-en-Aarde Valley Albarino 2023	R 150 R 115
Roasted tomato soup cream cheese ravioli basil (V) 🍷 Diemersdal Estate Cape Town Gruner Veltliner 2023	R 120 R 115
Lobster bisque lobster meat brandy sauce cream and chives 🍷 Dainty Bess Elgin Pinot Noir Cap Classique Extra Brut 2020	R 150 R 145

MAINS

Scottish salmon sweet potato and ginger purée miso vegetables yuzu (H) 🍷 Thorne & Daughters Copper Pot Cape South Coast Pinot Noir 2023	R 365 R 115
Roasted lamb rack braised lamb shoulder ricotta French beans onions garlic 🍷 Le Riche Stellenbosch Cabernet Sauvignon 2022	R 360 R 155
Fillet of sea bass gnocchi summer vegetables herbed butter 🍷 Paul Cluver Estate Village Elgin Chardonnay 2023	R 385 R 115
Grain-fed veal loin potato rosti wholegrain mustard and sherry sauce 🍷 Great Heart Franschoek Cabernet Franc 2022	R 365 R 135
Seared duck breast crispy duck leg duck wontons five-spice mash Asian demi-glace 🍷 Mullineux Swartland Syrah 2022	R 275 R 155
Mixed forest mushroom risotto broad beans melting buffalo mozzarella (V) 🍷 Thorne & Daughters Copper Pot Cape South Coast Pinot Noir 2023	R 225 R 115
Pork belly black-eyed peas mashed potato apple purée caramelized baby apple (P) 🍷 Saurwein Chi Elgin & Hemel-en-Aarde Valley Riesling 2024	R 220 R 115
Baked crayfish olive oil white wine and garlic saffron fondant leek purée sautéed artichokes beurre blanc sauce 🍷 Klein Constantia Estate Metis Sauvignon Blanc 2019	R 1000 R 135
Feta pepper burger 200g patty pepper sauce feta cheese hand-cut chips 🍷 Great Heart Franschoek Cabernet Franc	R 145 R 135
Gourmet Cape Wagyu beef burger 200g Wagyu beef patty cheddar cheese fried egg guacamole hand-cut chips 🍷 Marras Paardekop Piekenierskloof Grenache 2022	R 235 R 115
Chalmar rib-eye 300g hand-cut chips 🍷 Vilafonte Seriously Old Dirt 2021	R 335 R 185
Chalmar filet 300g hand-cut chips 🍷 Jordan Estate Black Magic Stellenbosch Merlot 2022	R 335 R 135
Flat iron Wagyu steak 300g hand-cut chips 🍷 Le Riche Stellenbosch Cabernet Sauvignon 2022	R 650 R 155
Steaks served with your choice of Madeira pepper sauce sauce béarnaise mushroom sauce maître d'hôtel butter	R 45

(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.

December 2024