

# ROOM SERVICE MENU

To place your order, call Room Service on 5663 from your in-room telephone.  
Served 24-hours.

## BREAKFAST

To place your breakfast order, please complete the breakfast card provided and place on the door handle outside your room. Alternatively, breakfast is also served in San restaurant from 06h30 – 10h30 daily.

## STARTERS

<b>Atrium chicken salad</b>   carrot   beetroot   mixed lettuce   flaked almond   dried cranberries   avocado   red onion   cucumber   cherry tomato   balsamic dressing <b>(H) (N)</b> 🍷 Newton Johnson Family Vineyards Upper Hemel-en-Aarde Valley Albarino 2023	<b>R 150</b> R 115   R 460
<b>Caesar salad</b>   cos lettuce   parmesan   poached egg   crispy coppa   white anchovy <b>(H)</b> 🍷 Craven Stellenbosch Pinot Gris “Rosé” 2023	<b>R 165</b> R 120   R 480
<b>Grilled haloumi salad</b>   cucumber   tomato   red onion   rocket   mint and hummus dressing <b>(V)</b> 🍷 Saurwein Chi Elgin & Hemel-en-Aarde Valley Riesling 2024	<b>R 150</b> R 115   R 460

## SOUP

<b>Mushroom and truffle soup</b>   cumin cream cheese   pastry <b>(V)</b> 🍷 Thorne & Daughters Copper Pot Cape South Coast Pinot Noir 2023	<b>R 170</b> R 115   R 460
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## LIGHT MEALS

<b>Atrium wrap</b>   grilled chicken   haloumi   avocado   tomato   hummus   hand-cut chips or side salad 🍷 Newton Johnson Family Vineyards Upper Hemel-en-Aarde Valley Albarino 2023	<b>R 170</b> R 115   R 460
<b>Veg wrap</b>   halloumi   avocado   tomato   hummus   hand-cut chips or side salad <b>(V)</b> 🍷 Diemersdal Estate Cape Town Gruner Veltliner 2023	<b>R 160</b> R 115   R 460
<b>Feta pepper burger</b>   200g patty   pepper sauce   feta cheese   hand cut chips 🍷 Great Heart Franschhoek Cabernet Franc 2022	<b>R 155</b> R 135   R 540
<b>Aubergine and potato curry</b>   rice croquettes   coriander   yoghurt   poppadom <b>(V)</b> 🍷 Cederberg Bukketraube (semi-sweet) 2024	<b>R 185</b> R 115   R 460

## TOASTED SANDWICHES

Served with hand-cut chips or side salad

<b>Bacon and fried egg</b>   mozzarella or cheddar <b>(P)</b> 🍷 Boschendal Grande Cuvee Elgin Brut 2017	<b>R 125</b> R 145   R 635
<b>Chicken mayonnaise</b>   slow roasted chicken   mayonnaise 🍷 Ken Forrester Vineyards Old Vines Stellenbosch Chenin Blanc 2023	<b>R 125</b> R 115   R 460
<b>Ham and cheese</b>   hickory ham   cheddar cheese <b>(P)</b> 🍷 Craven Stellenbosch Pinot Gris “Rosé” 2023	<b>R 110</b> R 120   R 480
<b>Tomato and cheese</b>   mozzarella or cheddar cheese   plum tomato <b>(V)</b> 🍷 Newton Johnson Family Vineyards Upper Hemel-en-Aarde Valley Albarino 2023	<b>R 110</b> R 115   R 460

## PASTAS

<b>Pasta peppadew chicken</b>   peppadew   Cajun chicken   basil pesto   parmesan cheese <b>(N)</b> 🍷 Cederberg Bukketraube (semi-sweet) 2024	<b>R 185</b> R 115   R 460
<b>Pasta Alfredo</b>   bacon   exotic mushrooms   rocket   parmesan shavings <b>(P)</b> 🍷 Klein Constantia Estate Metis Sauvignon Blanc 2019	<b>R 185</b> R 135   R 540
<b>Grilled prawn tagliatelle</b>   250g prawn meat   creamy arrabbiata sauce   anchovy butter   garlic   capers 🍷 Ken Forrester Vineyards Old Vines Stellenbosch Chenin Blanc 2023	<b>R 275</b> R 115   R 460

**(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.

FISH

<b>Grilled salmon</b>   coriander and lime bulgar   tahini and garlic yoghurt <b>(H)</b> 🍷 Craven Stellenbosch Pinot Gris “Rosé” 2023	<b>R 365</b> R 120   R 480
<b>Fish and hand-cut chips</b>   grilled or fried   homemade tartare sauce   lemon wedge 🍷 Paul Cluver Estate Village Elgin Chardonnay 2023	<b>R 190</b> R 115   R 460

CHICKEN

<b>Grilled chicken thighs</b>   spicy chakalaka   sautéed spinach   homemade fried bread   grilled lime 🍷 Saurwein Chi Elgin & Hemel-en-Aarde Valley Riesling 2024	<b>R 215</b> R 115   R 460
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PRÉMIERE AGED SAN CUTS

Medium to well and well done meat temperature choices can take up to 30 minutes to prepare

<b>Chalmar beef fillet</b>   300g	<b>R 365</b>
<b>Beef rib-eye</b>   300g	<b>R 365</b>
<b>Lamb loin cutlets</b>   330g	<b>R 360</b>
🍷 Vilafonte Seriously Old Dirt 2021 Or 🍷 Jordan Estate Black Magic Stellenbosch Merlot 2022	R 185   R 740  R 135   R 540

All grilled meats are accompanied with an Atrium meat rub | roasted cherry tomato | potato flan | beef jus

<b>Sides</b>   hand-cut chips   pap with tomato gravy   mash   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>

DESSERTS

<b>Traditional malva pudding</b>   crème Anglaise   vanilla ice cream	<b>R 125</b>
<b>Warm apple pie</b>   caramelized apple   apple candy   caramel   vanilla ice cream	<b>R 125</b>
<b>Cakes of the day</b>   chocolate   red velvet   baked cheese cake   carrot cake	<b>R 125</b>
🍷 De Krans Calitzdorp Cape Vintage Port 2020 (sweet red)	R 135   R 550

KIDDIES MENU

(Designed for children 12 years or younger)

<b>Mini beef burger</b>   hand-cut chips	<b>R 80</b>
<b>Cottage pie</b>   ground beef   mashed potato   gratinated	<b>R 80</b>
<b>Spaghetti bolognaise</b>	<b>R 80</b>
<b>Macaroni cheese</b> made with penne	<b>R 80</b>
<b>Ice cream</b>   fruit skewers	<b>R 60</b>
🍷 Babylonstoren Vonkel Druiwesap (non-alcoholic grape juice)	R 230

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