

# In-Room Dining Menu

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*available 24 hours*

*please dial 90114 for Level Four  
or dial 6 for reception after hours*

## **Roasted Butternut Soup | R150**

coconut cream, brioche crouton, parmesan

## **Mushroom Soup | R165**

grilled exotic mushrooms, toasted ciabatta

## **Caesar Salad | R155**

cos lettuce, crumbed egg, parmesan shavings, croutons, white anchovy, crispy bacon bits, caesar dressing

*Optional:*

**chicken** | R200

**prawns** | R 270

## **Greek Salad | R110**

cucumber, feta, olives, red onion, cherry tomatoes, house dressing

## **Moroccan Chicken Salad | R185**

dukkha spiced chicken breast, mixed greens, sundried tomatoes, roasted peppers, spiced chickpeas, harissa dressing

## **Toasted Sandwich**

*all sandwiches are served with fries*

cheese, tomato | R 95

chicken mayo | R 125

ham, emmental, tomato | R125

54's club sandwich | R195

steak sandwich, emmental, caramelised onion, mustard

mayonnaise | R 220

## **54 Burgers**

*54 burgers are served with onion rings & fries*

**beef** | R190

bacon, egg, cheese, avocado, tomato relish

**chicken** | R180

cheese, avocado, tomato relish

**brinjal (V)** | R160

glazed eggplant, sautéed baby spinach, avocado,

tomato relish

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## **Pasta**

**pesto linguine or penne arrabiata** | R130

add: **chicken** or **bacon** | R45

**veggie penne**, garden pea, sugar snap, baby spinach, parmesan corn cream | R175

**linguine bolognese**, parmesan, parsley | R180

**seafood linguine**, calamari, linefish, prawns, garlic, chilli, parmesan | R290

## **Coconut Curry**

*served with fragrant rice, homemade roti, poppadum, fresh coriander, sambals*

**beef** | R 240

**chicken** | R195

**vegetable** | R180

## **From the Grill**

*room service grills include your choice of a side & sauce*

**300g rib eye** | R340

**250g beef fillet** | R330

**sustainable linefish** | R380

**chicken supreme** | R250

## **Extra Sides & Sauces**

fries | R45

creamed potatoes | R50

house salad | R50

sautéed new potatoes | R40

seasonal vegetables | R60

creamy spinach | R45

soft polenta | R60

pepper sauce | R45

mushroom sauce | R45

bone marrow | R45

lemon butter sauce | R45

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## Dessert

a selection of signature creations from pastry chef Yvette Kirsten and her pastry team.

**vanilla crème brulee** "to share"

banana ganache, caramel sponge, isomalt tuille | **195**

hot chocolate **malva pudding**, coffee anglaise, dehydrated milk foam, baileys ice cream | **R145**

**new york passionfruit cheesecake**,  
passionfruit sorbet | **145**

south african **cheese platter**, crackers, preserves | **R290**

seasonal **fruit platter** | **R120**

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We trust you will enjoy our In-Room Dining Menu which has been designed to keep our dishes simple, straightforward and delicious.

Should you wish us to prepare one of your favourite dishes to make you feel at home, we would be delighted to give you our best rendition. To make your in-room dining a special experience, we can also create an intimate set-up in your room with menus made to your requirements. All we ask for is a few hours' notice, and preferably first thing in the morning, so that we can make arrangements for special ingredients.

*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 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 ingredient listing.*

*If you have food allergies please ask kitchen management about any specific allergens in the food before eating any food from the menu.*



# LEVEL FOUR

## Signature Breakfasts

available from 06:30 – 10:30

please also refer to your breakfast menu door hanger  
for the full range of options

### **Traditional Oats or Maize Meal (V)**

apple and cinnamon compote  
served with butter, cream & honey on the side

### **Avocado Toast (V)**

avocado, lightly toasted health bread  
*optional:* poached eggs, chorizo & parmesan

### **Vegan Breakfast (V)**

chickpeas & baby spinach, sautéed with leek, cumin & lemon and served on health bread with hummus, marinated baby brinjal, avocado, harissa chilli  
*optional:* poached egg, chorizo & parmesan

### **Potato Rösti (V)**

smoked salmon, chive cream, popped capers, cucumber, lime  
*optional:* poached eggs

### **Smoked Salmon & Scrambled Eggs**

creamy scrambled eggs, oak smoked salmon, crème fraîche, capers, chives

### **Arnold Bennett Omelette**

smoked haddock, gruyere cheese

### **Eggs Benedict/Royale/Florentine**

gypsy ham or smoked salmon or spinach  
toasted english muffin, poached eggs, hollandaise

### **Steak, Egg, Croquette**

100gr grilled minute steak, fried egg, potato croquette,  
with a chilli & tomato compote

### **Breakfast Waffle (V)**

fresh banana, crushed dried banana,  
hazelnut crumble, whipped cream, maple syrup  
*optional:* streaky bacon

### **French Toast or Pancake Stack**

crispy bacon bits, pomegranate butter,  
maple syrup