

Towers

RESTAURANT

Starters

Potato and leek soup (V) R70
Mushroom biltong and salted crisps

Szechuan peppered free range chicken ramen R90
Pickled red cabbage, blackened corn, shitake and sous vide free range hens egg

Goats cheese mousse (V) R100
Toasted cumin, lemon ash, charred asparagus and pickled mushrooms

Charred salmon belly R115
Red miso aioli, oyster leaf, compressed cucumber, soy antiboise

Masala rubbed beef carpaccio R115
Beetroot pickle onions, toasted almonds, curry dressing, raisin chutney and grated cured egg yolk

West coast mussels R80
Buttered leeks, white wine, cream and basil

Mains

Beef fillet R220
Salted beets, leek fondue, fondant potato, beetroot and smoked bone marrow sauce

Curry spiced kingklip R210
Warm sorghum salad, peas, asparagus, and almond coconut cream

Beef skirt steak R200
Oxtail ravioli, charred cauliflower and sweet onion puree

Pressed lamb belly R200
Confit garlic and potato puree, salsa verde, pickled celery and tomato bacon jus

Pork collar R180
Samp and parsley risotto, kimichi pickled pak choi, caramelized apple, smoked butter sauce

Roasted free ranged chicken supreme R180
Broccolini, confit potato, cinnamon and fynbos honey roasted pumpkin puree

Mushroom and goats ricotta tortellini (V) R160
Pickled mushrooms, oven dried tomatoes, cauliflower crumb, crisp onions and brown butter sauce

Grills

Steak frites
Served with kimchi slaw and your choice of either mushroom, green peppercorn or beef jus

Ostrich fillet (200g) R200

Beef sirloin (200g) R200

Beef rib eye (200g) R240

Dessert

Chocolate mousse R70
Black cherry, beetroot sponge, apple pie puree and cayenne pepper crumble

Vanilla bean crème brûlée R60
Pistachio cream, whiskey jelly, nuts and seed

“Boeber” panna cotta R65
White chocolate and almond praline, rose water, cardamom and vermicelli ice cream

Sour fig and pear crumble R60
Fynbos honey, mint and olive oil gelato

Lemon tart R60
Lemon custard, coconut, meringue

Local cheese R120
Selection of hand crafted cheeses with waterblommetjie pickle and konfyt

Available at Towers Restaurant – Cape Town Marriott Hotel Crystal Towers, cnr of Century Boulevard & Rialto Road, Century City, Cape Town, 7441.
Tel: 27.21.525.3888. Email: crystal.capetown.sales@marriotthotels.com

Terms and conditions apply. Main meals are only available until 22h30. All prices are inclusive of VAT. Please note that while every effort is made to use fresh ingredients in the preparations of the food and beverages served on these premises, food and beverage including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats served, may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present; Non-Halaal and non-Kosher foods are also prepared and served on the premises.

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CHAMPAGNE	125ml	750ML	RED WINE		
Follet-Ramillion Brut Tradition	R125	R750	CABERNET SAUVIGNON	250ML	750ML
Moet and Chandon Brut Imperial		R1150	Porcupine Ridge	R90	R200
Moet and Chandon Brut Imperial Rose		R1300	Tokara		R300
Moet and Chandon Brut Nectar		R1250	Warwick First Lady	R105	R240
Veuve Cliquot NV		R1250			
SPARKLING WINE			MERLOT		
Simonsig Kaapse Vonkel	R65	R295	Amy Biehl	R85	R195
Graham Beck Brut Rose	R70	R325	Glen Carlou	R115	R260
			De Grendel		R330
NON-ALCOHOLIC SPARKING			PINOTAGE		
Robertson		R130	Durbanville Hills	R85	R195
			Diemersdal		R285
CHARDONNAY	187ML	750ML	Beyerskloof	R95	R220
Rooiberg Unwooded	R55	R165			
Glenelly Unwooded		R185	SHIRAZ		
Edgebaston Wooded	R80	R255	Simonsig Mr Borio	R120	R270
De Morgenzon Wooded		R245	Leeuwenkuil	R70	R160
			Saronsberg Provenance		R280
CHENIN BLANC			PINOT NOIR		
Muldersbosch	R60	R180	Mr P		R290
Ken Forrester Petit	R55	R175	Meerendal		R400
Cederberg		R250			
SAUVIGNON BLANC			RED BLENDS		
Rooiberg	R50	R155	Rooiberg	R75	R175
Durbanville Hills	R65	R195	Reyneke Organic	R80	R185
Amy Biehl		R200	Edgebaston Pepper Pot	R100	R230
Meerendal		R280	Ken Forrester Renegade		R350
Sophie Te'blanche	R80	R245	La Motte Millennium	R110	R250
Diemersdal		R200	Rupert & Rothchild Classique		R400
Neil Ellis Groenekloof		R250			
ROSE & BLANC DE NOIR					
Boschendal Blanc de Noir	R50	R145			
Brampton Rose	R60	R180			
Blaauwklippen White Zinfandel		R275			
SEMI SWEET					
Ken Forrester Petit		R165			
Theuniskraal Bouquet Blanc	R40	R125			
WHITE BLENDS					
Haute-Cabrière Chardonnay / Pinot Noir		R250			
Boschendal The Pavillion Blanc	R50	R150			
Reyneke Organic	R55	R170			
Edgebaston Berrybox	R60	R180			