

BREAKFAST BUFFET

CONTINENTAL BUFFET

JUICE BAR

- fresh fruit juice - grapefruit, orange, mango, guava

Power Juices / smoothies

- blueberry and goji smoothie
- banana, Mueslie, mango and honey
- Spinach, paw paw and apple elixir
- apple and cranberry
- Carrot and Pine
- Cloudy Apple
- Cranberry Beetroot
- Goji Pear

FRUIT COMPOTES

- Prune and mango compote with aromatics
- Melon - orange or green with mint
- Grape and litchee with basil
- Pineapple with coriander and chilli

YOGURTS

- Bulgarian, cape fruit, strawberry

TOPPINGS

- Grated bitter chocolate, short bread crumble, pomegranate seeds, banana chips

SAUCES / PUREE

- whole berry compote, granidella, , Kiwifruit, melon

FRUIT PLATTERS:

- Orange, Grapefruit, pineapple, Melon, exotic (kiwi / paw paw)
- Fresh fruit salad with berries

CEREALS

- All bran, corn flakes, muesli, rice crispies, coco pops, special K, homemade granola
- Milk - low fat, full cream and soy milk

HOT BUFFET

SUPERFOODS STATION

Congee rice

Miso soup with spring onion, nori

Veg stirfry

CONDIMENTS AND SAUCES:

Spring onion, sambal oelek, soy boiled egg, fried onion, prawn chips, roasted peanuts, julienne meat - duck, pork, chicken

Soy sauce, sesame oil, fish sauce

PANCAKE, WAFFLE AND OATS STATION

Cinnamon sugar, honey, maple syrup, whipped cream

Berry compote, caramelized banana chocolate and caramel sauces

MADE TO ORDER

Fried and poached eggs and omelets

Scrambled eggs with chives

Cherry tomato in balsamic and onion / Sautéed mushrooms and herbs

Streaky / back bacon

Pork / Beef sausages

Haddock in milk and butter or kippers / Homemade Baked beans

sauté potatoes with onion and herbs / homemade rosti

DRIED FRUIT AND NUTS

- Mango, apricot, pears, apple
- Toasted - whole almonds, pecan nut, cashew nuts, pumpkin seeds

BREAKFAST PASTRIES

Danish pastries

Pan au raisin and apple turnover

Muffins - chocolate chip, blueberry crumble

Jam doughnuts

Croissants

Breads

Banana bread, carrot and walnut loaf

Energy muesli loaf / Toscana plain oval / gluten free loaf / caramelized apple

Rolls

Jams and spreads

- Nutella, walnut and fig, morello cherry, apricot

CHEESE BOARD

Edam, Gouda

Brie, camembert, blue rock, kwaito

Cream cheese with chives

Figs, melon konfyt, tomato jam

COLD CUTS

- Blackforest ham
- Gypsey ham, salami, bierschinken
- Roast beef, beef pastrami - gherkin relish
- Chicken pastrami, turkey loaf - garnish with pineapple salsa

FISH

Sliced salmon trout rosettes, peppered mackeral

Sushi

CONDIMENTS

Meat - Dijon mustard, gherkin + pepperdew, Horseradish, marinaded Olives

Fish - cherry tomato, Lemons wedges, Capers. Red onion rings, guacamole

Sushi - soya sauce, soy and wasabi mix, pickled ginger, sushi mayonnaise

Cheese - melon konfyt, fig preserve, prune compote

DRIED FRUIT AND NUTS

- Mango, apricot, pears, apple
- Toasted - whole almonds, pecan nut, cashew nuts, pumpkin seeds

Starters

COASTAL MALAY TAPAS 80.00

Pickled calamari, snoek *frikkadel*, prawn samosa, lime and chilli atchar

SMOKED SALMON WAFFLE 115.00

Cabbage slaw, guacamole, *pico de gallo*, coriander crème fraiche

BBQ SMOKED LAMB RIBS (150G) 95.00

Dukkah rub, sriracha yogurt dip

PAN FRIED CHICKEN LIVERS 80.00

Malay curry sauce, toasted almonds, aubergine atchar, rooti

TUSCAN VEGETABLE AND CHICKPEA SOUP 70.00

Garlic flat bread

CURRIED CAULIFLOWER AND COCONUT SOUP 70.00

Crisp fried snoek wonton, lemon oil

Salads

WESTIN CAESAR 90.00

Smoked cheese quesadilla, cos lettuce, egg, Caesar dressing

Add Vietnamese grilled chicken OR Salt fried calamari 38.00

FIRE ROASTED VEGETABLE SALAD 110.00

Bulgar wheat, brown mushroom and chevin gratin, sriracha yogurt dressing

Add shaved biltong 50.00

BANTING SALAD 105.00

Mesclun, tomato, avocado, feta cheese, cucumber, olives, grilled cauliflower, dukkah

Add crispy pork lardons 45.00

CAPRESE SALAD 90.00

Bocconcini mozzarella, rosa tomato, basil anti-boise, rocket, focaccia toast, balsamic reduction

Wraps & Tartines

*The following options are served in a whole-wheat, chilli or plain wrap
OR as an open sandwich on a toasted garlic ciabatta*

FIRE ROASTED VEGETABLES 110.00

Bulgar wheat, brown mushroom, chevin, sriracha yogurt dressing

CRISP FRIED PORK RASHERS 130.00

Feta cheese, avocado, tomato, carrot, sweet chilli

VIETNAMESE LEMONGRASS AND SESAME CHICKEN 110.00

Pickled cucumber, vegetable, scallion, peanuts

Light Meals

CLASSIC CLUB SANDWICH 130.00

Shaved turkey OR smoked salmon, rocket, tomato, mature cheddar, avocado, bacon, egg

WESTIN BURGERS

*Choose between a flame grilled ground beef patty, filleted chicken breast
OR a chargrilled mushroom steak*

Served on a toasted sesame bun with lettuce and tomato

With homemade tomato chutney and French fries or side salad

CLASSIC 130.00

Gherkins, cheddar, caramelized onion

CALIFORNIA 140.00

Jalapeno, bacon, guacamole

Add mushroom, green peppercorn or cheese sauce 25.00

Pasta

Your choice of Spinach tagliatelli, rigatoni or gluten free pasta

BALSAMIC BURST TOMATO  105.00

Olives, mushrooms, ricotta

Add Pulled lamb riblets 70.00

Add Vietnamese chicken 38.00

PORK BELLY CARBONARA 130.00

Parmesan and whole-grain mustard cream, mushrooms, sweet garlic

Pizza

Thin crust or gluten free pizza, tomato passata, smoked mozzarella and cheddar

SIGNATURE 120.00

Beef biltong, spinach, feta, peppadews, avocado (seasonal)

VEGETARIAN 120.00

Grilled aubergine, peppers, onions, mushrooms and olives

Add Vietnamese grilled chicken

Land and Sea

Sides and sauces served separately

GRILLS

Flame grilled and BBQ basted

Add green peppercorn, mushroom or cheese sauce 25.00

LAMB RIB'S (300GR) 170.00

BEEF FILLET (200GR) 170.00

BEEF SIRLOIN (300GR) 150.00

PORK BELLY (200G) 150.00

SHISANYAMA SPICED CHICKEN QUARTER 90.00

FRITO MISTO

With sriracha dipping sauce and lemon butter

SALT FRIED CRISPY CALAMARI STEAK (200GR) 105.00
FISH GOUJONS 105.00

TEMPURA "PINT OF KING PRAWNS " ON RICE

8 Prawns 250.00
13 Prawns 350.00

ON THE SIDE 50.00 per side

Macaroni and cheese gratin
Parmesan fries
Rocket and parmesan salad
Cinnamon and honey roasted butternut
Pilaf rice
Creamed spinach
Tempura onions rings

Mains

PAN FRIED CHICKEN LIVERS 140.00

Malay curry sauce, toasted almonds, aubergine atchar, rooti , basmati rice

FRANSCHOEK SALMON TROUT  220.00

Miso glaze, charred cauliflower, warm potato and kimchi salad

ANGRY CHICKEN  150.00

Thai red coconut curry, Asian greens, pilaf rice, aubergine atchar

PANEER "PUTTANESCA"   110.00

Spinach, salsa verde, olives, arabiatta sauce

WARM FALAFEL AND CHARRED CAULIFLOWER   110.00

Smoked aubergine puree, vegetable pickle, mint, cucumber tzatziki

Desserts

JAFFA CREAM PIE R65.00

Salted pecan dacquoise

TIRAMISU VERRINE 65.00

Boudoir biscuit, bitter chocolate shavings, brandy snap crunch

WARM WHITE CHOCOLATE AND COCONUT PUDDING 65.00

Compressed fruit, passionfruit cream, gingerbread soil

VANILLA CRÈME BRÛLE 65.00

Almond meringue, berries

LOCAL CHEESES 130.00

Homemade almond fig press, crackers

SEASONAL SLICED FRUIT AND BERRIES 70.00

Add vanilla ice cream 25.00