

BEEF POLPETTE, WITH FRIZZLED ONION
AND GRAIN MUSTARD MAYO / R55

SALMON CEVICHE. MARINATED IN
LEMON JUICE AND OLIVE OIL / R85

MARINATED PICKLED CALAMARI WITH
LEMON AND THYME / R95

VEGETABLE CRUDITES WITH
PEPPADEW DIP / R85

SHAVED PARMA HAM, ROCKET, GRISSINI
AND PARMESAN SHAVINGS / R125

SMOKED SALMON AND
CREAM CHEESE WRAP / R145

CAESAR SALAD
WITH ITALIAN MEATBALLS / R125

PRAWN AND VEGETABLE SUMMER ROLLS,
PONZU CHILLI DIPPER / R115

SPRINGBOK CARPACCIO, WITH GOATS
CHEESE AND OLIVE OIL / R115

CHORIZO, COOKED WITH SPANISH
ONIONS AND RED WINE / R95

MEDITERRANEAN VEGETABLE WRAP,
WITH HUMMUS AND PESTO / R125

PASTRAMI, GHERKIN AND SWISS
CHEESE BAGUETTE, PEPPADEW SPREAD / R125

CHARCUTERIE BOARD WITH MARINATED OLIVES
AND SELECTION OF ARTISANAL BREADS / R125

SELECTION OF LOCAL CHEESES, FIG PRESERVE,
FRESH PEAR, TOAST POINTS AND CRACKERS / R165

COCKTAILS

LONG ISLAND ICED TEA / R75

GREY GOOSE VODKA, GORDON'S GIN,
BACARDI WHITE RUM, OLMECA SILVER TEQUILA WITH
FRESH LIME JUICE, AND SPLASHED WITH COLA

ROB ROY / R70

LAGAVULIN SCOTCH WHISKEY,
SWEET VERMOUTH AND ANGOSTURA BITTERS

PALACE ROYALE / R85

GRAHAM BECK SPARKLING WINE, AMARULA SYRUP
GARNISHED WITH AN APPLE FAN

AFRICAN LULLABY / R55

AWARD-WINNING AMARULA, CREAM AND
A TASTE OF GINGER SHAKEN OVER ICE

BELLINI / R60

GRAHAM BECK BRUT WITH A DASH OF PEACH PURÉE

PONCHOCCINO / R60

PONCHOS TEQUILA SHAKEN WITH ESPRESSO
POURED OVER ICE AND TOPPED WITH CREAM

PHUZA THURSDAY / R70

BOMBAY SAPPHIRE GIN FLAVOURED WITH VANILLA,
LIME AND PASSION FRUIT AND DASHED WITH SODA

MOCKTAILS

SHIRLEY TEMPLE / R50

GINGER ALE AND ORANGE JUICE DASHED
WITH GRENADINE AND GARNISHED WITH
MARASCHINO CHERRIES

VIRGIN STRAWBERRY DAIQUIRI / R50

STRAWBERRY JUICE BLENDED WITH FRESH
LIME JUICE AND GRENADINE

APPLE JULEP / R45

APPLE JUICE, PINEAPPLE JUICE, FRESH LEMON
AND FRESH MINT LEAVES

COCKTAILS

SUN SATIONAL / R75

A SENSATIONAL MIX OF GREY GOOSE VODKA
AND ROSE LIQUEUR SHAKEN COLD WITH FRESH
CRANBERRY JUICE, TOPPED WITH LEMONADE
AND A SPLASH OF ANGOSTURA BITTERS

COSMOPOLITAN / R60

GREY GOOSE VODKA, TRIPLE SEC, CRANBERRY
JUICE AND A DASH OF LIME

TRADITIONAL VODKA MARTINI / R75

KETEL ONE VODKA SHAKEN WITH DRY VERMOUTH
AND GARNISHED WITH AN OLIVE
ALSO AVAILABLE WITH LONDON DRY GIN

MANHATTAN / R75

AWARD-WINNING THREE SHIPS WHISKY,
SWEET VERMOUTH GARNISHED WITH
A MARASCHINO CHERRY

MARGARITA / R75

PATRON TEQUILA, COINTREAU AND A
DASH OF LEMON SERVED IN A SALT-RIMMED GLASS
STRAIGHT OR FROZEN

GREEN-TEA TINI / R75

GREY GOOSE VODKA, TWG GREEN TEA AND CUCUMBER

CAIPIRINHA / R65

CACHACA RUM AND BROWN SUGAR
WITH A DASH OF LIME

PINA COLADA / R70

CARIBBEAN TASTE OF WHITE RUM AND PINEAPPLE JUICE

ORIGINAL MOJITO / R70

BACARDI WHITE RUM MUDDLED WITH MINT LEAVES,
SWEETENED WITH SUGAR AND SPLASHED WITH SODA

MINT JULEP / R70

JACK DANIEL'S MUDDLED WITH MINT LEAVES
AND A TASTE OF SUGAR SYRUP

STRAWBERRY DAIQUIRI / R70

BACARDI DARK RUM, STRAWBERRY JUICE WITH
A TASTE OF FRESH LIME JUICE

CHAMPAGNE

Dom Perignon Cuvee

R3600

The initial notes of fresh almonds and grapefruit gradually lead into a nutty bouquet

Moet & Chandon Brut Imperial Rose NV

R533 R1700

This seductive champagne is an assemblage of chardonnay, pinot noir and pinot meunier

Veuve Clicquot Brut Yellow Label NV

R533 R1600

Characterised by a fine persistent bubble and delicate well defined floral and fruit fragrances of flavours

Tattinger Brut Reserve NV

R533 R1700

With fullness in the mouth, its earthy pearly complexity rises to the surface

Moet & Chandon Nectar Imperial NV

R533 R1700

Nectar imperial is both refined and sophisticated wine whose richness turns into sensuality

WHITE WINES

Laborie Sauvignon Blanc

R60 R180

crisp, herbaceous nuance suffused with tangy grapefruit acidity and mineral nuance

Boschendal 1985 Chardonnay

R77 R230

deliciously supple with a classic citrus fruit core of white grapefruit enhanced by spicy nutmeg and vanilla oak tones

Kanu Chenin Blanc

R47 R140

flaunts aromas of butterscotch and baked apple. Sugar and sweet fruit are effectively focussed by acidity

Haute Cabriere Chardonnay | Pinot Noir

R80 R240

pleasing and light charm, acid perfectly balances sugar and sweet apple flavours

Nederburg Stein

R38 R115

semi-sweet, a generously fruity sipper

Palace White 2012

R40 R120

Intruding flora, nose with strong tropical fruit flavours

RED WINES

Spier Cabernet Sauvignon

R72 R215

a molten core of cherry, chocolate and espresso.

Ken Forester Merlot

R82 R245

velvet textured and sappy, minty, mocha flavours, lively acidity and an appealing dry farewell

Beyerskloof Pinotage

R58 R175

admirable quality and consistency with crunchy strawberry fruit, soft tannins and a gentle aloe note

Haute Cabriere Pinot Noir

R128 R385

abundant wild berries, cured meats and earthiness.

Nederburg Baronne

R52 R155

sweet charm on a very well built and harmonious blend. Coffee and spice complicates the fruit-forwardness

Palace Red 2011

R53 R160

a hint of fynbos and cloves spice, gentle tannins and integrated wood flavours

BLUSH WINE

Boschendal Blanc De Noir

R48 R145

seductively pink with alluring ripe raspberry and spice and a succulently sweet yet fresh berry finish