



HOT BREAKFAST

BLISS BREAKFAST R70

YOUR CHOICE OF EGGS, BEEF SAUSAGE, MUSHROOMS, TOMATO & BAKED BEANS

EGGS FLORENTINE R70

SOFT POACHED EGGS WITH SPINACH ON AN ENGLISH MUFFIN WITH HOLLANDAISE SAUCE

SMOKED SALMON R85

SERVED WITH SCRAMBLED EGG, AVOCADO* AND CREME FRAICHE

OMELETTE R80

PANFRIED OMELETTE WITH A FILLING OF YOUR CHOICE

SHAKSHUKA R70

TRADITIONAL ISRAELI BREAKFAST MADE WITH OVEN POACHED EGGS IN A DELICIOUS TOMATO, ONION AND SWEET PEPPER SAUCE WITH A TOUCH OF CHILLI

CHEFS CREPES R70

PLEASE INQUIRE WITH YOUR WAITRON ON TODAY'S OPTIONS



DESSERT

CREME BRÛLÉE R50

CLASSIC VANILLA BEAN CREME BRÛLÉE

EAT AND MESS R65

STRAWBERRIES, CREAM AND MERINGUE

CHOCOLATE TRIO R70

SALTED CHOCOLATE CARAMEL TART,
TRUFFLED CHOCOLATE TRUFFLE AND
CHOCOLATE ICE CREAM

SEASONAL FRUIT R70

FRESH FRUIT SERVED WITH A SCOOP OF
SORBET



LUNCH MENU

SOMETHING LITE...

SOUP OF THE DAY R65

HOMEMADE SOUP SERVED WITH FRESH BREAD

BLISS SALAD R95

GARDEN FRESH SALAD, WITH ROASTED BEETROOT, WALNUT PRALINE & GOATS CHEESE

BUTTERNUT RAVIOLI R95

WITH BURNT SAGE BUTTER AND PARMESAN CHEESE

CALAMARI R95

TEMPURA WITH ROASTED GARLIC AIOLI AND GREEN OLIVES

MUSSELS R105

WEST COAST MUSSELS IN A FRAGRANT COCONUT BROTH

THE MAIN EVENT

HOME MADE CHICKEN PIE R95

HOMEMADE CHICKEN & MUSHROOM PIE, BAKED GOLDEN SERVED WITH A SIDE SALAD

MUSHROOM RISOTTO R120

AUTHENTIC CREAMY MUSHROOM RISOTTO WITH A HINT OF PARMESAN

CHICKEN CLUB SANDWICH R110

CLASSIC CLUB SANDWICH WITH CHICKEN, AIOLI, AVOCADO, BILTONG, LETTUCE & TOMATO

HAKE AND CHIPS R135

BATTERED FISH SERVED WITH A CHOICE OF CHIPS OR SALAD

BLISS BURGER R125

CHOICE OF CHICKEN, BEEF OR OSTRICH, SERVED WITH CARAMELISED ONIONS,
MATURE CHEDDAR AND CHIPS, ON YOUR CHOICE OF BREAD

FROM THE GRILL - FILLET R170/SIRLOIN 150

200G BEEF FILLET/OR SIRLOIN STEAK WITH A SIDE OF CHIPS OR SALAD, AND A
SAUCE OF YOUR CHOICE, PEPPER, MUSHROOM OR RED WINE SAUCE



DINNER MENU

SOMETHING LITE...

SOUP OF THE DAY R65

HOMEMADE SOUP SERVED WITH FRESH BREAD

BLISS SALAD R95

GARDEN FRESH GREENS, WITH ROASTED BEETROOT, WALNUT PRALINE & GOATS CHEESE

BUTTERNUT RAVIOLI R95

WITH BURNT SAGE BUTTER AND PARMESAN CHEESE

CALAMARI R95

TEMPURA WITH ROASTED GARLIC AIOLI AND GREEN OLIVES

MUSSELS R105

WEST COAST MUSSELS IN A FRAGRANT COCONUT BROTH

TRIO OF PRAWN R120

PRAWS COOKED 3 WAYS ON CRISP RICE CAKES

THE MAIN EVENT

FISH OF THE DAY R155

PLEASE INQUIRE WITH YOUR WAITRON ON TODAYS FISH

CHICKEN BREAST R110

WITH CLASSIC SAGE ONION STUFFING SERVED WITH VEGETABLES

MUSHROOM RISOTTO R120

AUTHENTIC CREAMY MUSHROOM RISOTTO WITH A HINT OF PARMESAN

BLISS BURGER R120

CHOICE OF CHICKEN, BEEF OR OSTRICH, SERVED WITH CARAMELISED ONIONS, MATURE CHEDDAR AND CHIPS, ON YOUR CHOICE OF BREAD

THE VEGETARIAN 120

A MOSAIC OF SEASONAL VEGETABLES SERVED CHICKPEA PUREE

FROM THE GRILL - FILLET R170/SIRLOIN 150

200G BEEF FILLET/OR SIRLOIN STEAK WITH A SIDE OF CHIPS OR SALAD, AND A SAUCE OF YOUR CHOICE, PEPPER, MUSHROOM OR RED WINE SAUCE

SLOW COOKED BEEF 140

SERVED WITH MASHED POTATO AND VEGETABLES

LAMB SHANK R160

SLOW BRAISED LAMB SHANK ON MASH POTATO WITH RED WINE JUS