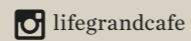
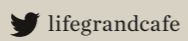
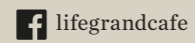


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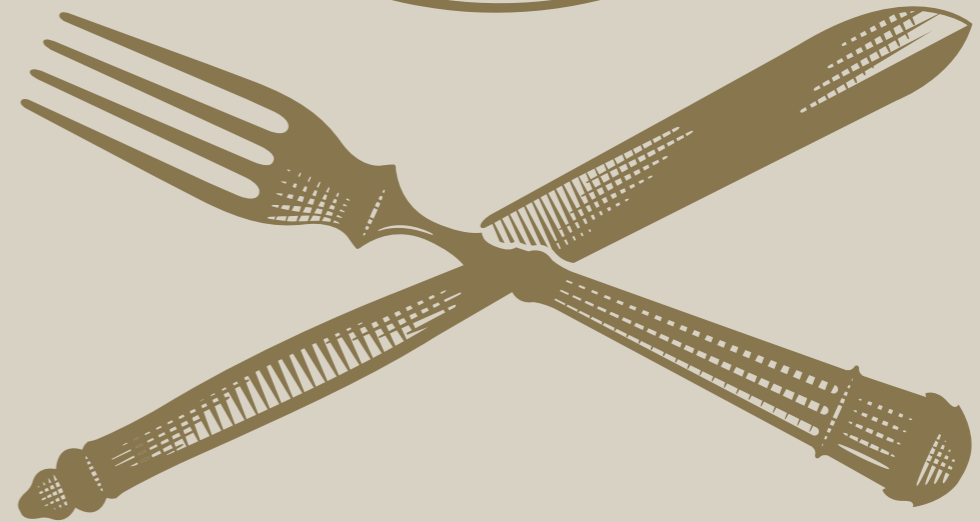
GRAND CAFE

ESTD 1999

[www.lifegrandcafe.com](http://www.lifegrandcafe.com)



*For any filling not listed, please ask for availability and price.  
If you have any specific allergies or dietary needs please consult with the manager on duty.*



# CELEBRATION & LIBATION

SIMPLE SUSTENANCE    SUBTLE AMBIENCE  
WHOLESOME SIMPLICITY  
DECADENT DELIGHTS

Life is all these things.

WE HAVE A SIMPLE PHILOSOPHY.

THE FRESHEST FOOD WITH GREAT  
PROVENANCE, SIMPLY PREPARED; SLOW AND  
LANGOUROUS FROM OUR WOOD-BURNING FORNO,  
OR FAST AND SPIRITED FROM OUR SALAD, SUSHI,  
TAPAS AND COFFEE BARS.

COMFORTABLE CLASSICS FROM THE KITCHEN,  
*with a little twist.*

FOOD YOU WANT TO LEAVE HOME FOR.  
FOOD YOU FEEL AT HOME WITH.

ARTISAN COFFEES, PREMIER CHEESES, CRAFTED CHARCUTERIE...  
EVERYDAY FRIENDS IN THE GUISE OF FOOD. THE WHIMSY OF HIGH  
TEA, THE JOY OF FRESHLY BAKED BREAD. THE PLEASURE OF  
TAPAS AND COCKTAILS, THE INDULGENCE OF GOOD COMPANY.

*Things that make the spirit smile.*

ENJOY WITH FAMILY, ON YOUR OWN OR EN MASSE FOR LAZY  
MOMENTS, ENERGETIC QUICK-FIXES, HEALTHY PLEASURES OR  
NAUGHTY INDULGENCES.

*For all the moments of life.*

ENJOY LIFE



XO

BREAKFAST IS A NOTORIOUSLY  
DIFFICULT MEAL TO SERVE  
WITH A FLOURISH

*Clement Freud*

## BREAKFAST

BRIOCHE FRENCH TOAST  
*with Madagascar vanilla mascarpone & berries 58*  
*with bacon & maple syrup 66*

THE BREAKFAST SANDWICH  
*Bacon, mozzarella, char-grilled plum*  
*tomatoes & rocket on toasted ciabatta 56*  
*Creamy scrambled eggs, bacon and*  
*char-grilled plum tomatoes on toasted ciabatta 66*

THE LAZY BREAKFAST  
*Two eggs, bacon, beef sausage,*  
*grilled mushrooms, char-grilled plum tomatoes,*  
*baby potato wedges, baked beans, toast 74*

THE SIMPLE BREAKFAST  
*Two fried eggs, bacon & grilled plum tomatoes*  
*served with toast of your choice 46*

THE COMFORT BREAKFAST  
*Creamy oats served with caramelised figs*  
*or caramelised apples 52*

MEDITERRANEAN BREAKFAST  
*Forno-baked health loaf filled with marinated feta,*  
*caramelised onions, rosa tomatoes,*  
*grilled mushrooms topped with Mozzarella 68*

THE BREAKFAST BASKET  
*Three slices of toast of your choice*  
*Served with preserves & Gruyère 34*  
*Served with anchovette, cucumber & tomato 40*

THE HEALTHY BREAKFAST  
*Seasonal fruit salad 56*  
*with yoghurt & honey 62*  
*with muesli, honey & coconut shavings 68*

## BAKERY

BUTTER CROISSANT  
*with butter & preserves made in our kitchen 30*  
*add Klein Gruyère 22*

PAIN AUX CHOCOLAT  
*Nutella croissant 42*

FRESHLY BAKED MUFFINS  
*with butter & preserves made in our kitchen 28*  
*Klein Gruyère slices 22*

Served  
until  
12h30

## EGGS

EGGS BENEDICT  
*Poached eggs with Hickory ham*  
*topped with homemade Hollandaise 72*

SALMON BENEDICT  
*Poached eggs with red capsicum Hollandaise 90*

GREEN BENEDICT  
*Poached eggs on wilted spinach, grilled asparagus spears*  
*& lemon Hollandaise on toasted seed loaf 74*

SALMON SURPRISE  
*Potato rosti topped with creamy scrambled egg,*  
*smoked salmon, smooth cream cheese and capers 90*

MUSHROOM ON TOAST  
*Poached eggs topped with creamy exotic mushrooms,*  
*Parmesan shavings & rocket on an English muffin 82*

FRIED, POACHED, SCRAMBLED  
OR BOILED EGGS  
*with your choice of toast 32*

PLAIN OMELETTE  
*3 Egg omelette with your choice of toast 36*

## EXTRAS

*Baby Potato Wedges 12*  
*Plum Tomatoes or Onions or Peppers or Calamata Olives 12*  
*Feta or Mince or Cream Cheese 14*  
*Emmenthaler or Gruyère 20*  
*Macon or Mince or Chorizo or Hickory Ham or Bacon 22*  
*Smoked Salmon 36*  
*Roe Caviar 40*  
*150g Fillet Steak 60*

## FILLED CROISSANTS

*Scrambled Egg 62*  
*Bacon, Brie, Caramelised Onion 68*  
*Mozzarella, Tomato & Basil Pesto 60*  
*Emmenthaler & Rare Roast Beef 64*



XO

WHAT GARLIC  
IS TO **SALAD**,  
INSANITY IS TO ART  
*Augustus Saint-Gaudens*

## ~ SALAD BAR ~

Customise your own seasonal salad with fresh greens, gourmet toppings and dressings of your choice at the Salad Bar:

LIFE SALAD *Mixed greens, tomato, cucumber, toasted bruschetta with four seasonal toppings* **66**

LIFE DEMI SALAD *Mixed greens, tomato, cucumber, toasted bruschetta with four seasonal toppings* **56**

SEASONAL TOPPINGS **18**

GOURMET TOPPINGS **30**

*Tuna, artichokes, Grana Padano shavings, grilled Haloumi, avocado, buffalo mozzarella, Alicia anchovies, Hickory ham*

GRILLED CHICKEN BREAST **32** • FILLET STEAK (150g) **60** • PRAWNS **56** • SEARED TUNA **66**

## ~ TAPAS BAR ~

ARTISAN CHARCUTERIE

*Salami, Coppa Stagionata ham, Prosciutto Stagionata, Chorizo Piquant, plum tomatoes & bread basket* **172**

ARTISAN CHEESE

*Selection of premier cheeses, preserves, roasted nuts, fruit & biscuits* **148**

ARTISAN CHEESE CHARCUTERIE

*Selection of two cheeses, preserves, roasted peppers, fruit, Prosciutto Stagionata, Chorizo Piquant, grilled tomatoes & bread basket* **168**

ARTISAN DIPS

*Olive tapenade, tzatziki, hummus, sundried tomato pesto, fried haloumi, bread basket* **78**

TEMPURA PLATTER

*Tempura prawns, courgettes, line fish & squid heads* **118**

ARTISAN TAPAS

*Calamari, pinchos, gambas, haloumi, tzatziki, olive tapenade & bread basket* **180**

BREAD BASKET **20**

OVEN ROASTED CHERRY TOMATOES **24**

OLIVE TAPENADE **26**

TZATZIKI **26**

HUMMUS **26**

SUNDRIED TOMATO PESTO **26**

MARINATED FETA **38**

BAKED OLIVES **28**

GRILLED HALOUMI **44**

DEEP FRIED SQUID HEADS **42**

CROQUETTAS — CRISPY FRIED POTATO  
*Cheese 34 / Hickory ham 34 / Chicken 38*

FRIED CHORIZO  
*served with brandy and roasted peppers* **44**

CHILLI BEEF KOFTAS **48**

BEEF PINCHOS **42**

CHICKEN PINCHOS **36**

PATATAS BRAVAS **26**

CHAR-GRILLED PEPPERS  
& MARINATED TOMATOES **28**

ROASTED BEETROOT **24**

HARISSA GREENS  
*Pan-fried carrots, broccoli, cherry tomatoes, pumpkin seeds* **28**

GRILLED COURGETTES & BUTTERNUT  
*with oregano, Danish feta & garlic oil* **28**

BLANCA ANCHOVIES **48**

PRAWN GAMBAS **58**

GRILLED CALAMARI **48**

STUFFED & WOOD BAKED MUSHROOMS **34**

SMASHED CHICKPEAS **28**

XO

**FOOD** IS EVERYTHING. FOOD, FRIENDS,  
FAMILY: THOSE ARE THE MOST  
IMPORTANT THINGS IN LIFE

*Zac Posen*

## GOURMET LOAVES

Homemade sourdough ciabatta, wood-fired focaccia or herbed lavash from our wood burning oven with extra virgin olive oil and mixed greens topped with the following and served with a side Life salad or shoestring fries

CLUB

*Bacon, egg, grilled chicken breast, tomato, rocket, Emmenthaler, caramelised onion, lemon & wholegrain mustard, aioli* **108**

SALMON

*Home-smoked salmon, cucumber spaghetti, fennel & jam tomato* **114**

STEAK ROLL

*150g Beef steak completed with duo of tomatoes, balsamic onions & mixed greens* **102**

CHICKEN BREAST

*Spicy or lemon grilled chicken breast, with marinated peppers, onions, mixed greens & cucumber* **98**

GOURMET BURGER

*250g House-ground beef, beer battered onion rings served on ciabatta roll, with shoestring fries* **96**

GOURMET BOEREWORS ROLL

*300g grilled Boerewors on French baguette topped with tossed caramelised onions, side of piccalilli and homemade ketchup served with fries and onion rings* **88**

CAPRI

*Rocket, buffalo mozzarella, marinated peppers, olive tapenade, basil pesto & rosa tomatoes* **78**

## TRADITIONAL

*Classic chicken, French mayonnaise, gherkin slivers* **54**

*Hickory ham, grilled tomato, Emmenthaler, wholegrain mustard* **58**

*Roasted plum tomatoes, marinated buffalo mozzarella* **52**

*Create Your Owns Basic 32 + extra fillings*

## CEVICHE

OYSTERS

*3 West Coast Oysters served with, slightly sweet & fiery Jalapeno salsa, Matsuhisa salsa, Maui onion salsa* **68**

CEVICHE OF SALMON OR TUNA

*Thinly sliced fish tossed with coriander, cucumber ribbons, cherry tomato red onion & Ceviche sauce* **76**

TUNA SASHIMI

*Drizzled with soy & Ponzu sauce, toasted sesame seeds, drizzled with sesame oil to create a new style Sashimi* **82**

SEARED TUNA

*Blow torched seared tuna drizzled with soy & Yuzu sauce garnished with fresh coriander & Jalapeno chilli* **82**

SALMON/TUNA SASHIMI SALAD

*Thinly sliced salmon dressed with a soy sauce, enhanced with sweet onions & aromatic sesame oil* **76**

SEABASS CHEVICHE

*Thinly sliced Seabass tossed with ruby grapefruit segments, fennel, coriander, mint and drizzled with ceviche sauce and olive oil* **120**

LECHE DE TIGRE

*Cubed fish fillets dressed with fresh lime and lemon juice, enhanced with sweet potato & fresh ginger dressed with coriander, parsley & celery* **110**



XO

I LOVE **PIZZA**. I WANT TO MARRY IT,  
BUT IT WOULD JUST BE TO EAT  
HER FAMILY AT THE WEDDING.

*Mike Birbiglia*

## PASTA BAR

Served with a choice of penne, linguine, spaghetti. Half portions available at 70% of full price.

*Gnocchi 12*

CREAMY CHAR-GRILLED CHICKEN **96**

ARRABIATA OR POMODORO **68**  
*add 150g Fillet 60 – add chicken 30 – add grilled vegetables 18 – add prawns 56*

AL FUME CREAMY POMODORO  
*a touch of Vodka, chilli & garlic with flambéed strips of bacon 96*

VONGOLE MOZAMBIQUE CLAMS  
*in white wine cream sauce with cherry tomatoes, chilli & garlic topped with fresh parsley 132*

HOUSE-GROUND BEEF BOLOGNAISE RAGÙ **90**

SMASHED SEAFOOD  
*line fish, prawns, calamari, white wine, rosa tomato sauce 148*

CREAMY EXOTIC MUSHROOMS, PARMESAN SHAVINGS **104**

GORGONZOLA & SAGE **86**

PESTO CREAM, ROASTED COURGETTES, PEAS, DANISH FETA **96**



## PIZZETTE

ROSA

*Smashed Rosa Tomatoes, mozzarella, basil 72*  
*Hickory Ham, Portabello mushrooms 88*  
*Spicy Prawns, tomatoes & wild rocket 142*  
*Roast Fillet, caramelised onions 108*  
*Parma Ham, red onion & rocket 120*

BIANCI

*Herbed focaccia 38*  
*Garlic focaccia 38*  
*Mozzarella focaccia 54*  
*Mascarpone, tomato & basil 98*  
*Alicia anchovies, chilli, capers & parsley 110*

VEGETARIAN

*Roast pumpkin, grilled peppers, and zucchini on  
a Rosa base topped with feta and basil 98*

*add buffalo mozzarella to any of the above 26*



XO

I'M NOT MAKING ART,  
I'M MAKING

**SUSHI**

*Masabaru Morimoto*



CALIFORNIA ROLL

Eight pieces  
*Salmon 72*  
*Spicy Salmon 74*  
*Crab 60*  
*Vegetarian 54*  
*Tuna 72*  
*Spicy Tuna 74*  
*Tempura Prawn 80*  
*Prawn 72*

RAINBOW ROLL

Eight pieces  
*Wrapped in rice & extra layer of salmon*  
*Salmon, tuna, cucumber, avocado 92*

DRAGON ROLL

Eight pieces  
*Avocado & cucumber*  
*wrapped in rice with seaweed*  
*covered in avocado 88*

TIGER ROLL

Eight pieces  
*Avocado, smoked salmon roll*  
*topped with prawn & avocado 96*

MAKI

Six pieces  
*Salmon 52*  
*Spicy Salmon 54*  
*Crab 48*  
*Vegetarian 40*  
*Prawn 52*  
*Tuna 52*  
*Spicy Tuna 54*



HAND ROLL

One piece  
*Seaweed cone filled with rice, avocado*  
*with Japanese mayo & sesame seeds*  
*Cucumber 38*  
*Crab 48*  
*Salmon 52*  
*Spicy Salmon 54*  
*Tuna 52*  
*Spicy Tuna 54*  
*Prawn 52*  
*Salmon Skin & Caviar 58*

SANDWICHES

Eight pieces  
*Rice, avocado, Japanese mayo, Sesame seeds*  
*Prawn 84*  
*Crab 78*  
*Vegetarian 68*  
*Salmon 84*  
*Spicy Salmon 86*  
*Tuna 84*  
*Spicy Tuna 86*



## SUSHI DELUXE

SEAFOOD SUSHI PLATTER  
*Four pieces salmon California rolls*  
*Four pieces tuna & cucumber Wisteria rolls*  
*Three pieces prawn square rolls*  
*One salmon rose with Caviar 160*

ASSORTED SUSHI PLATTER  
*Four pieces salmon Dragon rolls*  
*Two pieces crab Nigiri*  
*Four pieces vegetarian Rainbow rolls*  
*Four chilli crab spring rolls 128*

SALMON DELUXE

*Four pieces salmon rainbow roll*  
*Three pieces salmon & avocado*  
*Wisteria rolls*  
*Two pieces Cajun style*  
*Spicy Salmon rolls 190*



SALMON CAVIAR ROSE

Three pieces **58**

SASHIMI

Four pieces  
*(Sliced raw fish)*  
*Tuna 62*  
*Salmon 62*

NIGIRI

Two pieces  
*Salmon 46*  
*Tuna 46*  
*Prawn 40*  
*Spicy Salmon Tartare 52*  
*Yellow Tail Tartare 52*  
*Crab Meat Mayo 52*

SASHIMI DELUXE

*Three pieces salmon*  
*Three pieces tuna 92*

SPRING ROLLS

Six pieces  
*Salmon, avocado, mint, coriander 52*  
*Tuna, avocado, mint, coriander 52*  
*Spicy Salmon, cucumber, spicy sauce 54*  
*Spicy Tuna, cucumber, spicy sauce 54*  
*Chilli Crab, avocado, mint, spicy sauce 54*



SAKE

*180ml of warm rice wine 52*

SWEET SOY SAUCE **16**



XO

I DON'T EAT RED MEAT,  
BUT SOMETIMES  
A MAN NEEDS A **STEAK**  
*Gwyneth Paltrow*

## sliced

### BEEF CARPACCIO

*Fennel, mixed greens, radish, olive oil 96*

### TARTARE

*Salmon tartare with cucumber, quail eggs,  
avocado, caviar & anchovy aioli 108*

*Tuna tartare with cucumber, quail eggs,  
caviar with spicy vinaigrette 108*

*Fillet, hand-chopped with onion, caper,  
gherkins, ciabatta shard 98*

## STEAK

### GRILLED FILLET

*300g 140 200g 120*

*SIDES Fries 18 Salad 32 Rice 18*

*Add mushroom cream 20 Add peppercorn sauce 20*

*Add balsamic reduction jus 20 Add Béarnaise 20*

### BOUND FILLET

*200g Fillet bound in bacon with crushed  
baby potatoes, grilled tomatoes & salsa verde 156*

### BEEF RIBS

*BBQ Basted Beef Ribs served with onion rings and fries  
500g 108 / 1kg 198*

### T-BONE

*750g 198*

### ESPETADA

*Rump 138 Lamb 148*

## FORNO

### WOOD FIRED SPATCHCOCK CHICKEN

*Fennel, potatoes, roasted veg & coleslaw – 1/2 98 – Full 136*

### FISH COOKED IN A BAG

*Sustainable linefish, mussels, prawns, saffron cream, flavoured rice 158*

### RUSTIC RISOTTO

*filled with capsicum & tomato, roast potato shards, feta 80*

### SLOW ROAST LAMB SHANK

*served with mixed potatoes & baby butternut 180*



XO

## KITCHEN

*[kich-uh n]* noun 1. A ROOM OR PLACE EQUIPPED FOR COOKING.  
2. CULINARY DEPARTMENT; CUISINE

### TARTE FINE

*of aubergine, Niçoise olive tapenade, basil vinaigrette & toasted pine nuts 76*

### HAKE & CHIPS

*Grilled or fried hake, battered onion rings, dill crème fraîche, lemon & crispy fries 106*

### MOULES & FRITES

*Fresh mussels, white wine, cream broth served with pommes frites & homemade mayo, grilled ciabatta 128*

### BEST FISH PIE

*served with a leafy salad 112*

### FISHCAKES

*Salmon fishcakes, preserved baby potato, fennel, avocado & papaya salsa 112*

### LEMON OR HARISSA SPICED CALAMARI

*with life side salad, shoestring fries or roasted vegetables 116*

### GRILLED CHICKEN

*Grilled Cajun or lemon chicken breast with side salad, shoestring fries or roasted vegetables 98*

### SEARED LINE FISH

*accompanied by whipped potatoes, grilled asparagus, lemon vinaigrette 140*

### LAMB CUTLETS

*300g Grilled lamb cutlets, scallion potatoes & roasted vegetables 168*

### CHICKEN KORMA

*served with sambals, Malay chutney, Basmati rice & lavash 118*

### SEARED TUNA

*with basil crème fraîche, tomato, olive & asparagus salad, comes with scallion potatoes 172*

### SEARED SALMON

*with scallion potatoes, side salad, dill crème fraîche 176*

### SEAFOOD PAELLA

*Fresh Salmon, prawns, calamari & line fish served with rice and creamy paprika sauce 160*

### EXOTIC CHICKEN PIE

*Cream, mushroom & leek sauce served with a leafy green salad 108*

### SEABASS

*Grilled with Jalapeno-mango salsa and a leafy salad 190*

### PRAWN CURRY

*Medium spiced curry with 6 prawns in the shell, served with rice & a poppadom 178*

### THE LIFE GRAND PLATE

*Serves a minimum of 4.*

*A selection of either seafood, meat, chicken, pasta or salad SQ*



XO

WITHOUT **DESSERT**,  
THERE WOULD BE  
DARKNESS AND CHAOS  
*Adapted from a quotation by Don Kardong*

## DESSERT

DEATH BY CHOCOLATE *White chocolate ganache topped with bitter chocolate mousse, Chantilly crème, fresh berries & chocolate shards* **56**

MOLTEN CHOCOLATE PUDDING *with vanilla pod ice cream* **68**

ARTISAN CHEESEBOARD *Premier cheeses, preserves, fresh fruits, roasted nuts, breads & biscuits* **68**

BELGIAN WAFFLE *Homemade waffle served with ice cream and chocolate sauce* **60**

NUTELLA BRIOCHE *with vanilla pod ice cream, hazelnut praline & mixed berries* **64**

COFFEE PANACOTTA *served with Espresso biscotti* **48**

JELLY & CUSTARD *Champagne raspberry jelly, crème Anglaise & pistachio biscuit, topped with vanilla sabayon and fresh berries* **55**

PINEAPPLE CARPACCIO *Wafer thin pineapple drizzled with a rum & vanilla syrup, topped with a scoop of sorbet* **70**

ETON MESS *Marbled meringue, Greek yoghurt & whipped cream* **60**

VANILLA BEAN CRÈME BRÛLÉE **58**

## SPECIALITY COFFEES

GRAND COFFEE  
*Mandarin Napoleon & Cognac, espresso, hot milk, topped with chocolate & whipped cream* **36**

GIANDUIA  
*Hazelnut liqueur, espresso, hot chocolate with crème Chantilly & toasted almonds* **34**

NOUGAT  
*Honey, nougat liqueur, espresso, hot milk with Callebaut chocolate mousse & nougat* **38**



## LE PALAIS DE THÉS

LOOSE TEAS **18**

SHAKA ZULU  
*Rooibos, cherries & chilli peppers*

AMINA  
*Green Tea with tropical fruits*

NANDI  
*Honeybush, coconut & mango*

POLE  
*Chai*

OMOLUABI  
*Rooibos, coconut, chocolate & whiskey*

## DESSERT WINES

*Served by the glass*

MULLINEUX STRAW WINE  
*Powerful, viscous & sweet with intense spicy, honeyed, crystalline fruits. Massive concentration with some raisin notes. Remarkable wine* **260**

FAIRVIEW LA BERYL BLANC 2011  
*2011 was made exclusively using Chenin Blanc grapes, harvested from their Fairview farm in Paarl* **65**



XO

THERE'S NOT A MAN, WOMAN OR CHILD ON THE FACE  
OF THE EARTH WHO DOESN'T ENJOY A TASTY

## BEVERAGE.

*David Letterman*

## COLD & FROZEN

STILL/SPARKLING WATER **16/28**  
AQUA PANNA 250ml **24** 750ml **48**  
SAN PELEGRINO 250ml **24** 750ml **48**  
COLD DRINKS 340ml **20**  
TISERS **24**  
ICE TEA **26**  
MIXERS 200ml **18**

FRESHLY SQUEEZED JUICES **34**  
*add Ginger 4 add Celery 8*

LOVE POTION **48**  
DETOXIFYING BEET **48**  
DR OZ'S GREEN DRINK **52**  
*Apple, Celery, Cucumber, Ginger, Lemon, Lime, Parsley, Spinach*  
RAINBOW BLITZ **48**  
*Apple, Carrot, Cucumber, Ginger, Lemon, Pear, Spinach*  
APPLE CRISP **42**  
*Apple, Celery, Orange*  
LEMON GINGER ZINGER **42**  
*Apple, Carrot, Ginger, Lemon*  
MEAN GREEN **52**  
*Apple, Celery, Cucumber, Ginger, Spinach, Lemon*



GRANITA  
Blended frozen fruit juice

*Watermelon, rosewater & basil 32*  
*Elderflower, lime & mint 32*  
*Mango & passion fruit 32*  
*Peach & pineapple 32*  
*Mixed berry 32*  
*Cucumber, apple & lime 32*  
*Grapefruit & mint 32*  
*Jasmine, lemon & apple 32*

PARADISE FRUIT  
*Banana, mango, pineapple 36*

GOJI YOUTH ELIXIR  
*Goji berry, grapefruit & pomegranate 40*

YOGHURT FRUIT SMOOTHIES  
Fresh fruit blended with yoghurt & ice

*Mango & passion fruit 36*  
*Peach & pineapple 36*  
*Mixed berry 36*  
*Paradise Fruit 36*  
*Banana, mango, pineapple*

RED ICE TEA  
*Red Espresso & lemonade with mint 34*

or

## HOT & STEAMY

CAPPUCCINO **22**  
CAPPUCCINO CON PANNA **20**  
ESPRESSO SINGLE **18** DOUBLE **24**  
MACCHIATO **20**  
AMERICANO **18**  
CAFÉ LATTE **24**  
MOCCACCINO **24**

*For Red Espresso (Rooibos Tea Espresso), add 4 - For Decaf Coffee, add 3*



LOLLIPOP CHOCOLAT  
*with hot milk 24*

SPICED CHAI LATTE **28**

MILO or HORLICKS **20**

RED HOT WHITE CHOCOLATE  
*Red Espresso, hot milk with a lollipop chocolat blanc 30*

DULCE DE LECHE  
*Caramel dulce de leche & Flake with hot milk 34*



## THÉS

HERBAL TEAS **18**

*THOUSAND HILLS (English Breakfast)*

*LORD OF KANEM (Green Mint Tea)*

*NEHANDA (Earl Grey)*

*NZINGA (Chamomile)*



## FRAPPETERIE

CAPPUCCINO - *Extreme Coffee Toffee 36*  
ICED COFFEE - *Blended ice cream, Malabar Espresso freezocino 38*  
MARBLE CAPPUCCINO - *Espresso, cold milk & hot froth 28*  
ESPRESSO FREDDO - *Espresso blended with ice 30*

