

MARRIOTT

IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of the food and beverages served on the premises, food and beverages 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 the premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

PROKARD EXPLORER

If you have a Prokard Explorer with dining benefits, you can claim a discount of up to 50% on the food portion of the bill, right here, right now. If you are not a Prokard Explorer member and would like to join, please enquire at reception or visit prokard explorer.com. Prokard Explorer dining discounts only apply when dining in the restaurant. Terms and conditions apply.

starters and salads

what better way to begin a meal? try one of our delicious starters or salads

bokkie

springbok carpaccio with olive oil, blue cheese, melon and rocket

souped up

soup of the day with homemade bread
75

sticky fingers

char-grilled lemon, chilli, honey and rooibos glazed chicken wings with an oriental red cabbage salad

smoking pot

half shell mussels tossed in a creamy garlic and white wine sauce with crostini dunkers

de-liver-ance

pan-fried chicken livers with cream and crispy onions served on ciabatta 65

bo-boet-ie spring rolls

bobotie spring rolls served with a cucumber raita
70

buddha bowl

spiced couscous, pickled red cabbage, baba ganoush, slow roasted tomatoes, avocado 85 add chicken 25

spicy tiger

mix of smoked cheese, portuguese chicken strips and sesame grilled prawns on salad greens 90

hail caesar

traditional caesar salad with croutons, egg, parmesan and cos lettuce 80 add chicken 25

big feta greek

kalamata olives, deep fried feta, garden greens and a tangy cream dressing

signature burgers

served with your choice of french fries or sweet potato fries

this jaw-breaking 350g beef burger is mildly spicy, mixed with a musky paprika and melted cheddar giving you a flawless mouthful 160

cheesy cheese cheese

deluxe 200g beef burger filled with blue cheese, swiss cheese and gratinated with ripe camembert

spicy killer

a 200g moroccan-spiced lamb burger with cucumber raita and pickled delhi eggplant

triple threat

southern fried chicken slider with our secret ranch sauce lamb slider with brie and bush berry glaze beef slider with mustard onion rings

145

sauces

25

funky 'fungi mushroom' bacon jam hot balsamic and rosemary jam onion marmalade more-ish triple pepper cream garlic confit mayonnaise smoked wood chip barbecue basil pesto mayonnaise

peri-peri pervert blue cheese mayonnaise

gourmet burgers

served with your choice of french fries or sweet potato fries

200g burger of choice with 1 of the toppings below beef 145 chicken 130 lamb 160

wake up call

dill cucumber, bacon, cheddar cheese and fried egg

macho nacho

crispy nachos with quacamole and feta

cheese and chong

caramelised onion folded in chorizo and smoked mozzarella

blue bull

blue cheese gratinated with roasted fig preserve and biltong shavings

hot diggedy

basil pesto mayonnaise, habanero chilli jam, mature cheddar and sauteéd onions

sauces

25

funky 'fungi mushroom' bacon jam hot balsamic and rosemary jam onion marmalade more-ish triple pepper cream garlic confit mayonnaise smoked wood chip barbecue basil pesto mayonnaise

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meat dishes

man eater

300g matured rump steak with parmesan potato bake, seasonal baby vegetables, with whiskey and mushroom sauce

what's your beef

tender beef fillet with pumpkin pureé, potato fondant and a red wine jus

mr t-bone

a marinated 400g t-bone served with crispy potato wedges, side salad and spicy barbecue basting 185

counting sheep

rolled lamb shoulder with garlic mash, braised baby onions and carrots

la la lamb

lamb cutlets with roasted tomato, gremolata and black pepper mash

chicks on fire

our famous butter chicken curry accompanied by sambals and basmati rice

road hog

slow-braised pork belly with cauliflower pureé and glazed carrots

little birdie

ostrich fillet rubbed in olive oil and rosemary with roasted baby potatoes, seasonal baby vegetables and a port reduction

fish dishes

we use only the freshest fish in our dishes and support sustainable fishing

drawing the line

line fish with spiced rice, wilted greens, slow roasted tomatoes and a lemon butter sauce

salmonsational

salmon fillet with baby potatoes, pan-fried baby spinach topped with a herb butter 195

off the hook

a selection of prawns and mussels in a creamy garlic and paprika sauce with deep fried calamari, french fries, aioli and salad 275

african dishes

all our african dishes are accompanied with creamed spinach, homemade chakalaka, pap and sheba with a steamed bread bun

inkukhu emnandi

half a barbeque and lemon thyme chicken 170

umsila wenkomo

oxtail simmered for hours in a butterbean and marrow sauce 205

inyama nemifuno

red wine braised short rib with pancetta and wilted greens 185

ulusu ne dombolo

your choice of tender tripe cooked traditionally or in indian spices
165

isityu segusha nomngqusho

ezakwantu 'the food that takes you home' slow stewed lamb 195

chisa nyama

a mixed-grill of sirloin steak, lamb chop, liver, sausage and chicken

vegetarian dishes

all tree huggers are welcome here no animals were harmed in the making of the following dishes

my dahl-ing

fragrant lentil, chick pea and spinach curry served with sambals, poppadum and basmati rice

105

close but no cigar

spiced butternut and feta cigars with a pumpkin seed and honey dressed micro salad

italian job

tagliatelle tossed in a creamy white truffle and mushroom sauce 135

magic shroom

rosemary portobello burger with rich camembert and roasted vegetable cômpote 115

cool beans

falafel burger with baba ganoush, avocado and pickled red cabbage
115

dessert

help support your dentist by having one of our delicious treats

choc-a-holic

flourless chocolate torte with an orange caramel sauce 70

sundae funday

seasonal fresh fruit with grilled pineapple, toasted coconut and vanilla ice cream 65

organ failure

this warm fondant filled with organic chocolate, "might just be too much to handle"

tannies malva

ginger and apricot malva pudding with cinnamon custard

double top decker

topdeck cheesecake with amarula cream and dark chocolate sauce

say cheese

a selection of three cheeses, preserves and crackers
70

milkshakes

full portion 60 half portion 45

aero attack

aero

berry buzz strawberries and cream

black and white oreo cookies

belly dancer turkish delight

choc rock climber ferrero rocher

chunky crumbs brownie pieces

crunch and shake crunchie

carnival time toffee apple and fudge

hot ice iced hot chocolate

life is just peachy peaches and cream

lindt-o-licious lindt

morning glory double espresso

ouma en oupa carrot cake and rooibos

> peanana nutter peanut butter and banana

pepper spray

peppermint crisp

pumpkin marshmallow pumpkin, marshmallows and caramel

rocky road

cherry, choc chip, nuts and coconut marshmallow

crushed popcorn and salted caramel

scotch over iced butter butterscotch

> short toffee tastic 5 star

sour power lemon merinque

that blows bubble gum

tick tack kit kat

tutti fruity mango, orange and jelly tots

the bees knees

dark chocolate, orange and honeycomb

twelve o'clock choc lunch bar

3d popcorn and coke float

'grown-up' milkshakes

full portion 60 half portion 45

as this menu contains alcohol it may only be served to the young at heart over the age of 18

patronage coffee patron

banana split banana liqueur

elephant's trunk amarula cream

> kahlúa.com kahlua

tongue twister apple sour

nuts about it frangelico

tequila mocking bird

some r and r rum and raisin

springbokkie peppermint liqueur

russian roulette caramel vodka

bubbly

champagne

nicolas feuillatte brut réserve epernay 895 / 195

moët & chandon impérial brut nv epernay 1175

moët & chandon nectar impérial rosé nv epernay 1500

> veuve clicquot yellow label nv reims 1350

méthode cap classique

colmant brut reserve nv franschhoek 425 / 95

colmant brut rosé nv franschhoek 425 / 95

krone borealis vintage cuvée brut tulbagh 345

sparkling wine

jc le roux le domaine stellenbosch 210 / 50

jc le roux la fleurette stellenbosch 210 / 50

white wines

sauvignon blanc

brampton stellenbosch 190

goederust robertson 155 / 55

durbanville hills durbanville 195 / 70

> la motte franschhoek 220

diemersdal durbanville 200

iona sophie te'blanche elgin 210 / 75

neil ellis - groenekloof stellenbosch 225

chenin blanc

fleur du cap stellenbosch 200

ken forrester petit stellenbosch 185 / 65

perdeberg, dry land collection (barrel fermented) swartland 235

dry whites & blends

painted wolf peleton blanc viognier / chenin blanc / roussanne / chardonnay / marsanne paarl & swartland 245

boschendal the pavillion blanc

sauvignon blanc / semillon franschhoek 150 / 55

haute-cabrière

chardonnay / pinot noir franschhoek 225

buitenverwachting buiten blanc

sauvignon blanc / chenin blanc / semillon constantia 195

> bouchard finlayson blanc de mer

riesling / viognier / chardonnay / chenin blanc hemel en aarde 235 / 85

off dry & semi sweet

nederburg stein paarl 165

boschendal le bouquet

chardonnay / chenin blanc / muscadel / weisser riesling / gewürztraminer / viognier franschhoek

175 / 65

paul cluver gewürztraminer elgin 270

chardonnay

goederust robertson 165 / 60

lourensford speciality river garden somerset west

190 / 70

franschhoek cellars "our town hall" franschhoek 175

warwick first lady stellenbosch 220

rosé

nederburg paarl 160

mulderbosch cabernet sauvignon stellenbosch 210 / 75

durbanville hills merlot durbanville 190

red wines

cabernet sauvignon

porcupine ridge franschhoek 190

ernie els, the big easy stellenbosch 200

> warwick first lady stellenbosch 240 / 85

> > **tokara** stellenbosch 295

shiraz / syrah

leeuwenkuil swartland 195 / 70

glenelly stellenbosch 250

simonsig mr. borio stellenbosch 270

> de grendel durbanville 320

merlot

porcupine ridge franschhoek 190

bosman family vineyards generation 8 wellington 180

> villiera stellenbosch 240 / 85

glen carlou paarl 260

pinotage

beyerskloof stellenbosch 220 / 80

diemersdal durbanville 285

bayede! the prince pinotage robertson 175

pino noir

paul cluver village elgin 220 / 80

red blends

goederust shiraz / cabernet sauvignon robertson 175 / 65

nederburg baronne shiraz / cabernet sauvignon paarl 195 / 70

the chocolate block
shiraz / grenache noir /
cabernet sauvignon / cinsaut / viognier
franschhoek
445

la motte millennium
merlot / cabernet franc / petit verdot
/ malbec
franschhoek
240 / 85

rupert & rothschild classique merlot / cabernet sauvignon

/cabernet franc stellenbosch 425

kanonkop kadette

pinotage / cabernet sauvignon / merlot / cabernet franc stellenbosch 295 / 100

simonsig the gsm grenache noir / shiraz / mourvèdre stellenbosch 205

bouchard finlayson hannibal sangiovese / pinot noir / nebbiolo / mourvèdre / shiraz / barbera hemel en aarde 460

classic cocktails

classic martini

gin or vodka with dry vermouth served dry, extra dry or decidedly dirty 70

cosmopolitan

vodka shaken with triple sec, fresh lime and cranberry juice and garnished with a citrus twist

strawberry daiquiri

strawberries, fresh lime juice and rum blended until smooth 85 / 75

mojito

cuban rum, fresh lime, mint, pure cane sugar and a splash of soda 85 / 75

mai tai

rum, orange juice, fresh lime, pineapple juice, grenadine and triple sec

pina colada

a sweet rum-based cocktail blended in perfect balance between fresh coconut cream and pineapple juice
75 / 65

long island ice tea

a popular and potent mixture of vodka, gin, tequila, rum, triple sec and freshly squeezed lemon juice topped with a splash of coca-cola ask for a red bull for an extra added kick regular 85 / red bull 95

margarita

premium tequila shaken or frozen with fresh lime juice, triple sec and a half moon salt rim

old fashioned

a true original - premium whiskey served over ice, with a dash of bitters and a slight hint of sweetness

95

tom collins

the tom collins is a classic gin cocktail that's a bit tart thanks to lemon juice, a bit sweet thanks to simple syrup, and a bit fizzy thanks to club soda

neo classic cocktails

fire & ice! martini

vodka shaken with swiss white chocolate extracts and a hint of fresh chilli 60

espresso martini

premium vodka shaken with natural coffee extracts and perfectly extracted espresso

vanilla whisky sour

scotch whisky shaken with madagascan vanilla sugar and freshly squeezed lemon
75

fresh fruit mojito

cuban light rum muddled with fresh fruit of your choice (kiwi, granadilla, strawberry or mixed berries), mojito syrup and mint leaves, poured unstrained over crushed ice and charged with a dash of soda water 90 / 85

pineapple & basil g&t

ginifer gin with pineapple juice and tonic water infused with fresh basil

turkish delight g&t

ginifer gin shaken with rose water and charged with tonic water

coffees

mineral water

single espresso

double espresso

americano 26

macchiato 24

café latte 30

cappuccino 28

café mocha 30

hot chocolate 30

iced coffee 30

filter coffee 24

tea

24 rooibos

26

ceylon

speciality 28

vivreau

as part of our sustainability commitment we have joined the vivreau global water revolution and installed a vivreau bottling system. vivreau's advanced water systems ensure that this bottle contains nothing but pure water, the choice of discerning diners and travellers across five continents. sanitising and re-using this bottle means virtually no waste, no water miles, no carbon footprint and no dumping.

750ml vivreau still water complimentary (in the restaurant, bar and reception)

750ml vivreau sparkling water 20

valpré

500ml still and sparkling water

1,5l still water

1l sparkling water 39