



THE  
**Rooftop**  
MENU

# BREAKFAST

## OMELETTE (BUILD YOUR OWN) - 3 EGGS

40

Additions:

mushroom, chilli, peppers, sun-dried tomatoes, basil, cheese

10

avocado (seasonal)

SQ

baby spinach

16

macon

18

## ENGLISH BREAKFAST

2 eggs, spicy baked beans, grilled tomato, hash browns, macon, 2 beef sausages with toasted bread

90

## EGGS BENEDICT

English muffin with a choice of smoked salmon, beef sausage or grilled chicken, topped with poached eggs and Hollandaise sauce

90

## SHAKSHUKA

Poached or fried eggs in a tomato, chilli pepper, onion and cumin sauce served with roti

60

## FRENCH TOAST

French toast with Cranberry jam, Brie cheese, Macon with balsamic vinegar reduction

68

French toast with creamy mushroom and Parmesan cheese

68

Cornflake and oats crumbed French toast topped with grilled banana, syrup and seasonal fruits served with a scoop of Mascarpone

68

## CRUMPETS

Stack of crumpets with seasonal berries, honey/ maple syrup/chocolate or caramel sauce, served with cream or ice-cream

50

## YOGHURT BREAKFAST BOWLS

50

**PINA COLADA** - Vanilla Greek Yoghurt & fresh Pineapple, toasted Coconut & Hazelnuts

**BERRY SUPER POWER** - Vanilla Greek Yoghurt, Berries, Granola and Honey

**DARK CHOCOLATE ORANGE** - Vanilla Greek Yoghurt with a touch of orange blossom, fresh Orange, dark chocolate & Pistachios

## AVOCADO TOAST

60

Rye bread toast with avocado slices, crème fraiche and chilli flakes



Good food takes time. All our meals are prepared freshly when ordered so please be patient.

# STARTERS

<b>SOUP OF THE DAY</b>		80
<b>JALAPENO POPPERS</b>	- Jalapeno peppers stuffed with a cheddar, mozzarella & cream cheese mixture, battered in a panko coating & deep fried	55
<b>FISH CAKES</b>	- Homemade fish pattie crumbed, fried, served with tartar sauce	65
<b>CALAMARI</b>	- Calamari tubes grilled in peri-peri or lemon butter sauce	85
<b>CHICKEN STRIPS</b>	- Crispy fried chicken strips served with a sweet-chilli sauce	60
<b>HALLOUMI NESTS</b>	- Deep fried Halloumi wrapped in Kataifi pastry served with sweet-chilli	55
<b>BEEF KEBABS</b>	- Spicy beef kebabs served with mint, tzatziki & Turkish salad	95
<b>DYNAMITE PRAWNS</b>	- Golden fried prawns, coated in a creamy spicy & tangy sriracha sauce	90
<b>TEMPURA PRAWNS</b>	- Crispy tempura battered prawns, served with marinated cucumber avocado puree, micro herbs and a sweet chilli reduction	95
<b>MUSSEL CRUMBLE</b>	- Mussel off the shell, cooked in garlic veloute and gratinated with parmasan crumble	85

# LIGHT MEALS

<b>CLUB SANDWICH</b>	Caramelised Onions, fried egg, Avocado (seasonal), Gherkins, Charred Peppers & tenderised Beef	150
<b>FAJITAS</b>	Grilled peppers, red onion, avocado and cheddar cheese (V)	60
	Add chicken	15
	Add beef	25
<b>GRILLED VEG STACK WITH PESTO</b>	Layers of grilled marinated brinjal, zucchini, mushroom and tomato topped with halloumi and pesto	105
<b>HARISSA GRILLED VEGETABLES WITH COUSCOUS</b>	Grilled brinjal, zucchini and red pepper, marinated with a spicy harissa sauce served with fluffy couscous	110

# SALADS

<b>PEARFECTION</b>	Poached pear stuffed with a Danish combo cheese, caramelised nuts, dates and Fig (seasonal) on a bed of lettuce and drizzled with honey	125
<b>GREEK SALAD</b>	Mixed greens, cucumber, cherry tomatoes, red onion, olives and feta with Greek dressing	85
<b>LARGE GREEK SALAD</b>	- serves 2 to 3 people Mixed greens, cucumber, cherry tomatoes, red onion, olives and feta with Greek dressing	155
<b>ROOFTOP CAESAR</b>	Chicken Strips, Boiled Egg, Iceberg Lettuce, sesame seeds, avo, croutons and parmesan dressing	140

# MAINS - MEAT & POULTRY

## LAMB CUTLETS

served with mashed potato and sautéed vegetables and classic Ratatouille

210

## ROOFTOP FILLET MIGNON

Beef fillet prepared in our signature basting sauce served on a bed of creamed peas and fluffy mashed potatoes

215

## FILLET MIGNON MUSHROOM

Fillet Mignon with a creamy mushroom side and potato fondant

215

## GRILLED CHICKEN BREAST

Per-peri, lemon & herb or Cajun, served with sautéed vegetables, hassleback potatoes & spicy Pineapple puree

160

## CHICKEN ROULADE

Rolled chicken fillet filled with a bean, robot pepper, Jalapeno & cream cheese stuffing, served on a bed of cheesy Mexican rice with fried tortillas

175

## CHICKEN TANDOORI

Whole chicken marinated in a spicy homemade tandoori paste, flame grilled & served with French fries

175

## ROOFTOP MEAT EATER

1 x 200g Beef skewer, 6 x Lamb cutlets, 300g Beef fillet, 200g Chicken breast, 200g Chicken skewer.  
Served with vegetable and a choice of starch

710

# SEAFOOD

## CALAMARI

Grilled lemon butter / peri-peri calamari tubes served with seasonal vegetables & rice

165

## KINGKLIP FILLET

Kingklip with Pilaf rice and creamy lemon butter sauce

180

## SEA BASS

Sea Bass with Pilaf rice and creamy lemon butter sauce

185

## SALMON FILLET

Salmon fillet served with rice and seasonal vegetables

215

## TUNA STEAK

Tuna Steak served with mash and seasonal vegetables

215

## PRAWNS\*

6 Grilled Queen Prawns in Garlic peri-peri

225

## THE ROOFTOP PLATTER\*

Lobster tail, 12 Queen Prawns, 200g Fish. 8 Mussels and 110g Calamari

710

## PLATTER FOR ONE \*

6 Queen Prawns, 100g Fish and 3 mussels with 110g Calamari

285

## PLATTER FOR TWO\*

12 Queen Prawns, 200g Fish, 200g Calamari and 6 Mussels

495

\*served with sautéed vegetables & fries



# PASTA

## PENNE PASTA NAPOLITANA

Penne Pasta with a classic Italian Napolitana sauce

90

## PENNE ARRABIATA

Penne Pasta with a classic Italian Napolitana sauce, chillies and a touch of cream

100

## VEGETABLE PASTA

Grilled peppers, zucchini, mushroom and olives

105

## CREAMY MUSHROOM PASTA

Penne Pasta with creamy mushrooms, garlic, spring onion and a hint of chilli

105

## ROOFTOP CHICKEN PASTA

Pan fried chicken strips, garlic, sun-dried tomato, onion & jalapeno cooked in a Napolitana sauce with a touch of fresh cream

135

# DESSERT

## PAVLOVA

Crisp delicate meringue served with berry coulis, mixed seasonal berries & cream

85

## PANACOTTA

Moulded, chilled creamy dessert infused with rose water, ginger and served with orange zest coulis, with vanilla Ice cream

85

## CHOCOLATE BROWNIES

Chocolate brownie coated in a nutty chocolate glaze with a scoop of vanilla ice-cream

85

## CHEESE CAKE

Baked cheesecake topped with raspberry yuzu confit nestled in cold cream cheese with red mirror glaze montage on a crunchy cranberry base

95

## CHOCOLATE FONDANT

Chocolate cake with a melting molten centre, served with ice-cream

95

## CHAI TEA SEMIFREDO

Light textured semi-frozen chai tea cream with a dulce sauce

85

## MALVA PUDDING

Drizzled with caramel sauce, served with fruit salsa and ice cream

85

## CRÉME BRULEE

Vanilla and coffee flavoured duo of crème brulee served with a side fruit salsa

85

## TIRAMISU

Coffee Viennese biscuit, crunchy dulcety, coffee infused sponge served with mascarpone cream

85



Good food takes time. All our meals are prepared freshly when ordered so please be patient.

# DRINKS MENU

Soft Drinks	22
Appetizer	28
Grapetizer	28
Iced Tea	30

## MILKSHAKES

Vanilla / Chocolate / Strawberry	37
----------------------------------	----

## FRUIT JUICES

Orange	28
Apple	28
Mango	28
Fruit Cocktail	28
Cranberry	28

## FRESHLY SQUEEZED JUICES

Pineapple	47
Carrot	47
Carrot / Apple / Ginger	47
Apple / Pear / Ginger	47
+Ginger	10

## FEHMZ MOCKTAILS

Strawberry	38
Cherry Lizzy	38
Watermelon	38
Lemon Lime	38
Fireball	38
Lemon-Grass Ginger	38

## VIRGIN COCKTAILS

Mojito	60
Strawberry Daiquiri	60
Pina Colada	60
Carribean	60
Tic-Tac	60
Margerita - frozen or shaken	60
Lemon / Mint Crush	60
Mint / Ginger / Honey	60

## HOT BEVERAGES

Ceylon Tea	18
Rooibos Tea	18
Green Tea	24
Turkish Tea	25
Masala Tea	28

Camomile Tea	24
Earl Grey Tea	24
English Breakfast Tea	24

Espresso - Single	18
Espresso - Double	28
Cappuccino / Decaf	28
Latté	28
Americano	24

Hot Chocolate	30
White Hot Chocolate	30
Golden Latté (tumeric, cinnamon, ginger & honey with hot milk)	32

Iced Mocha	38
Iced Coffee	38
Iced Chocolate	38