



À La Carte Menu

*Our food philosophy
is simple: keep it fresh,
local and delicious*

Inspired by our spectacular natural surroundings between the city and the ocean, every dish is meticulously crafted using only the finest homegrown ingredients sourced from the most reputable local suppliers. Our ever-changing menu is guided by the seasons, ensuring that you always get the very best of Cape Town on a plate.

*Our menu items may change and could contain allergens.
Please let your waiter know of any dietary needs, intolerances and allergies.
We are a cashless hotel. All prices are quoted in ZAR and include VAT.*

From the Garden

SALADS

Roasted Beetroot and Halloumi Salad / 150

rocket, roasted fennel, fermented red cabbage, toasted pumpkin seed, parsley oil, balsamic vinaigrette

Caesar Salad / 125

egg, parmesan, pangrattato, cos lettuce, anchovy dressing

add: smoked trout / 125

chicken / 65

bacon / 40

avocado / 35

Greek Salad / 105

mixed leaves, cucumber, tomato, black olives, danish feta, red onion, herb dressing

HEALTH BOWLS

Smoked Trout Bowl / 175

sesame cauliflower rice, fermented kelp, miso slaw, avocado, cucumber, spring onion, kimchi aioli

Beetroot Bowl / 145 **vg**

black rice, avocado, edamame, orange, carrot, red cabbage, crispy onion, miso dressing

add: tofu / 65

Spiced Vegan Bowl / 140 **vg**

brown breyani rice, roasted cauliflower, sweet potato chaat salad, carrots, peas, onion bhajji, dressed kale, peanuts, vegan coconut cucumber raita, dhanya

Stir Fry Noodles / 130

egg noodles, slaw, mushroom, peppers, bok choy, gyoza sauce, sesame seeds

add: beef sirloin / 75

pork belly / 70

chicken / 65

From the Sea

Freshly Shucked Saldanha Bay Oysters / 40 each

*preserved lemon, tabasco
shallot and red wine mignonette
pickled cucumber and dill
chilli lime butter*

Seafood Platter / 425 ♥

*3 grilled king prawns, lemon butter sauce
grilled line fish of the day, grilled squid
fresh mussels in mebos and coconut cream
choose: savoury rice, cauliflower rice, hand cut chips or garden salad*

Cape Malay Seafood Curry / 295

basmati rice, cucumber raita, tomato salsa, preserved lemon

Grilled King Prawns / 265

*choose: peri-peri or lemon butter
savoury rice, hand cut chips or garden salad*

Fish & Chips / 180 ♥

*battered hake, hand cut chips, tartar sauce
add: squid tubes and tentacles / 115*

Grilled Hake / 180

Grilled Squid / 160

*choose: lemon butter or parsley gremolata
cauliflower rice, garden salad or vegetables*

Salt & Pepper Squid / 160

hand cut chips, mebos aioli

Fresh Mussels / 125

*borrie and mebos coconut sauce
pickled chilli, coriander crumb, ouma brood*

From the Grill

500g T-Bone / 385 ♥

300g Sirloin / 270

fried egg, hand cut chips, peppercorn sauce

add: bone marrow / 35

braaibroodjie / 55

Springbok Loin / 345

*roasted onion purée, Parisienne potato, baby carrots, tenderstem broccoli,
blueberry balsamic reduction*

Roast Spring Chicken / 315

peri-peri, barbecue or lemon and herb

choose: savoury rice, hand cut chips or garden salad

Lamb Shank / 295

mashed potato, sautéed broccoli, lamb jus

Wings / 115 GF

spicy peri - peri, sesame barbecue, sriracha and honey

choose: hand cut chips, garden salad or seasonal vegetables

choose sides:

angostura sweet potato / 50

parmesan mash / 50

hand cut chips / 45

seasonal vegetables / 45

side salad / 45

onion rings / 40

BURGERS

The President's Burger / 185 ♥

180g beef patty, brioche bun, tomato relish, wholegrain aioli

choose: hand cut chips or side salad and onion rings

add: bacon / 40

avocado / 35

cheddar / 30

egg / 15

Pulled Pork Belly Burger / 185

brioche bun, slaw, chakalaka aioli

choose: hand cut chips or side salad and onion rings

Grilled Chicken Burger / 185

smoked barbecue marinade, brioche bun,

mozzarella, tomato relish, wholegrain aioli

choose: hand cut chips or side salad and onion rings

add: bacon / 40

avocado / 35

cheddar / 30

Crumbed Chicken Burger / 185

buttermilk marinade, brioche bun, panko, miso slaw

choose: hand cut chips or side salad and onion rings

President's Plant-Based Burger / 165 🌿 **vg**

vegan burger patty*, sesame seed bun, fermented red cabbage,

tomato and onion smoor, smoked vegan aioli

choose: hand cut chips or side salad and onion rings

add: vegan cheddar or

mozzarella / 35 🌿 **vg**

**locally-made vegan burger patty made from textured pea
and vegetable proteins blended with natural flavourings.*

100% vegan, halaal and kosher certified.

To Finish

DESSERTS

Amarula Chocolate Fondant / 130 ♥

dark chocolate fondant, amarula centre, orange segments, vanilla ice-cream

Baked Vanilla Cheesecake / 110

lemon curd, blueberry compôte, vanilla whipped ganache

Vegan Panna Cotta / 105 🌿 **vg** **GF**

passion fruit gel, pineapple compôte, toasted coconut

CHEESE SELECTION

Cheeseboard, Preserves and Crackers / 235

five local cheeses, three preserves, crisp lavash, toasted bread

♥ Guest Favourites / 🌿 Vegetarian / **vg** Vegan / **GF** Gluten Free

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