

IN-ROOM DINING

*Savour your meal in the comfort of your apartment
for a tray charge of R300.*

BREAKFAST

*served from 6:30 am to 11:00 am daily and is
included in your hotel rate*

bread selection – white, brown, ciabatta, seedloaf or rye bread

MUESLI AND YOGHURT

toasted saxon granola, greek yoghurt, berry
compote GF/NV

SEASONAL FRUIT SELECTION

sliced fruit or fruit salad VE

GUILD BREAKFAST

eggs – poached, fried or scrambled, beef or pork
sausage, streaky or back bacon, grilled tomato, baked
beans, sautéed mushrooms, potato rösti GF

THREE EGG OMELETTE

your choice of – cheddar cheese, tomato, onion, mixed
peppers, chili, mushrooms, smoked salmon trout, ham,
bacon GF

VEGAN OMELETTE

chickpea omelette, sautéed spinach, mushrooms, tofu,
tomato salsa, garden salad VE

SWEET WAFFLE

strawberry, banana, hazelnut chocolate sauce,
whipped cream V/N

SALMON SCRAMBLED

smoked salmon trout, scrambled egg, chive cream
cheese, toasted seedloaf

EGGS BENEDICT CROISSANT

poached eggs, hollandaise sauce, croissant with your
choice of – gammon, smoked salmon trout or sautéed
spinach V

*Our kitchen sources sustainable items for inclusion in our menu
across the hotel. We source local, quality ingredients, supplied
by farmers, herders, fishers, butchers, and artisans. All imported
items are selected with the most stringent care from partners
who share our sustainability ethos. Our premium range of teas
and coffees are sustainably sourced.*

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

ALL-DAY MENU

served from 11:00 am to 21:00 pm daily

THE SNACKS

- CRISPY FRIED CHICKEN WINGS** 140
thai glazed chicken wings, house dressing
- FRITTO MISTO** 160
tempura battered calamari, prawns, zucchini, harissa yoghurt
- BURRATA** 160
extra virgin olive oil, aged balsamic vinegar, focaccia V

SHARING BOARD

ideal for two to three people

- CHEESE BOARD** 360
selection of local cheeses, preserves, crackers v
- BREAD AND DIPS** 195
hummus, baba ghanoush, tomato, cucumber, cashew, paprika, focaccia, crispy tortilla's NV
- CHARCUTERIE BOARD** 360
assortment of cold meats, olives, pickles, mustard, focaccia

LIGHT MEALS

- SOUP OF THE DAY** 110
please ask your waitron
- SEARED SALMON OR TUNA SALAD** 185
spicy seared salmon or tuna, cucumber, lettuce, avocado, sunflower and pumpkin seeds, mayonnaise, ponzu, eel sauce, fried noodles DF
- GREEN GODDESS SALAD** 135
baby potato, boiled egg, green beans, asparagus, edamame beans, sugar snap peas, baby gem, cucumber, avocado, green goddess dressing GF/V
add chicken 75
- CHICKEN LIVERS** 130
chorizo, chili, white wine, focaccia
- STEYN CITY FRIED CHICKEN SANDWICH** 180
sweet and spicy fried chicken thighs, gherkins, light aioli slaw, cheese, panini, house fries
- GUILD BURGER** 190
200g beef patty, tomato, gherkin, baby gem, caramelised onions, cheese, bacon, avocado, ranch dressing, brioche, house fries
- TOASTED SANDWICHES**
served with house fries and your choice of - white, brown, ciabatta, seedloaf or rye bread
- pastrami, gherkins, mature cheddar, mustard 135
chicken mayonnaise, crispy bacon, avocado 135
mature cheddar, mozzarella, tomato, caramelised onions, peppadews v 100

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MAIN MEALS

| | |
|--|-----|
| LAMB CHOPS | 295 |
| hummus, tender stem broccoli, green beans, baby carrots, mint and pistachio pesto N | |
| KINGKLIP | 280 |
| zucchini spaghetti, white wine, lemon juice, olives, cherry tomatoes, feta, garlic, chili, basil, olive oil GF | |
| SALMON | 350 |
| seared scottish salmon, coconut and lime rice, asparagus, aji verde sauce GF | |
| GRILLED BABY CHICKEN | 240 |
| herbed baby potato, green beans, garlic lemon butter or peri-peri GF | |
| 330G RIBEYE, 35-DAY DRY AGED | 295 |
| parmesan fries, garden salad, wild mushroom sauce GF | |
| 220G FILLET | 320 |
| beef fillet, herb compound butter, medley of green vegetables, chimichurri GF | |
| VEGAN MEATLOAF | 260 |
| mashed potatoes, green beans, onion rings, mushroom vegan jus VE | |

DESSERTS

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| CHEESECAKE | 125 |
| vanilla cheesecake, passion fruit crème, honeycomb | |
| LEMON TART | 125 |
| citrus whip, meringue | |
| RASPBERRY CROFFLE | 125 |
| chocolate mousse, hazelnut brittle, berry compote N | |
| BLACK FORREST TIRAMISU | 125 |
| chocolate sponge, amarina, chocolate mousse, coffee mascarpone, ganache | |
| CHOCOLATE GATEAUX | 135 |
| pistachio financier, dark chocolate ganache, chocolate mousse N | |

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ALL-DAY MENU

served from 21:00 pm to 06:30 am daily

THE SNACKS

- CRISPY FRIED CHICKEN WINGS** 140
thai glazed chicken wings, house dressing
- FRITTO MISTO** 160
tempura battered calamari, prawns, zucchini, harissa yoghurt
- BURRATA** 160
extra virgin olive oil, aged balsamic vinegar, focaccia V

SHARING BOARD

ideal for two to three people

- CHEESE BOARD** 360
selection of local cheeses, preserves, crackers v
- BREAD AND DIPS** 195
hummus, baba ghanoush, tomato, cucumber, cashew, paprika, focaccia, crispy tortilla's NV
- CHARCUTERIE BOARD** 360
assortment of cold meats, olives, pickles, mustard, focaccia

LIGHT MEALS

- STEYN CITY FRIED CHICKEN SANDWICH** 180
sweet and spicy fried chicken thighs, gherkins, light aioli slaw, cheese, panini, house fries
- GUILD BURGER** 190
200g beef patty, tomato, gherkin, baby gem, caramelised onions, cheese, bacon, avocado, ranch dressing, brioche, house fries
- TOASTED SANDWICHES**
served with house fries and your choice of - white, brown, ciabatta, seedloaf or rye bread
- pastrami, gherkins, mature cheddar, mustard 135
- chicken mayonnaise, crispy bacon, avocado 135
- mature cheddar, mozzarella, tomato, caramelised onions, peppadews v 100

MAIN MEALS

- SALMON** 350
seared scottish salmon, coconut and lime rice, asparagus, aji verde sauce GF
- 330G RIBEYE, 35-DAY DRY AGED** 295
parmesan fries, garden salad, wild mushroom sauce GF
- VEGAN MEATLOAF** 260
mashed potatoes, green beans, onion rings, mushroom vegan jus VE

DESSERTS

- CHEESECAKE** 125
vanilla cheesecake, passion fruit crème, honeycomb
- CHOCOLATE GATEAUX** 135
pistachio financier, dark chocolate ganache, chocolate mousse N

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BEVERAGES

Please speak to room service attendant should you require the full wine list selection.

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|---|---|--|---|
| SPARKLING WINE | | | |
| 2022 Spier Cap Classique Brut Cap Classique, Stellenbosch, South Africa | 130 | | 520 |
| 2022 Spier Cap Classique Brut Rosé, Stellenbosch, South Africa | 130 | | 520 |
| NV Laurent-Perrier Harmony Demi-Sec, Tours-sur-Marne, Champagne, France | 520 | | 2 100 |
| WHITE WINE |  | |  |
| 2023 Spier Seaward Sauvignon Blanc, Stellenbosch, South Africa | 100 | | 410 |
| 2024 Circle Chenin Blanc, Coastal Region, South Africa | 90 | | 350 |
| 2021 Paul Cluver Estate Chardonnay, Elgin, South Africa | 215 | | 860 |
| 2020 Domaine William Fèvre Chablis Village, Burgundy, France | 390 | | 1 560 |
| RED WINE |  | |  |
| 2021 The High Road Cabernet Sauvignon, Stellenbosch, South Africa | 120 | | 500 |
| 2020 Keermont Merlot, Stellenbosch, South Africa | 205 | | 790 |
| 2021 Jasper Raats' Cuvée Rika, Stellenbosch South Africa | 205 | | 820 |
| 2023 Circle Red Blend, Coastal Region, South Africa | 120 | | 400 |
| 2019 Spier 21 Gables Pinotage, Stellenbosch, South Africa | 285 | | 1 150 |
| 2018 Spier Creative Block 5 Red Blend, Stellenbosch, South Africa | 150 | | 600 |

COCKTAILS

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|---|-----|
| DON – THE GODFATHER | 200 |
| kraken spiced rum, and grand marnier with a zesty twist of citrus, much like its namesake, will always remain | |
| THE LITTLE ROSE | 130 |
| inverroche classic, lillet rose, elderflower, strega | |
| WHISKEY SOURS | 140 |
| glenmorangie 10, disaronno, hazelnut, lime | |
| BERRY WHISPER | 100 |
| earl grey, orange, vanilla, blackberry, soda | |
| TEA-TINI | 90 |
| jasmine tea, melon, orange twist | |

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