

# COCKTAILS

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Enjoy our selection of cocktails, each an artful blend of precision and flair. Please let your server know if you'd like your selection shaken or stirred.

## SIGNATURE COCKTAILS

<b>DON - THE GODFATHER</b> kraken spiced rum, and grand marnier with a zesty twist of citrus, much like its namesake, will always remain	R200
<b>THE LITTLE ROSE</b> inverroche classic, lillet rose, elderflower, strega	R130
<b>JALISCO BREEZE</b> avion reposado, grapefruit, cardamon, chocolate bitters	R130
<b>SPEYSIDE SWITCH</b> glenlivet 12, jasmine green tea, mixed berries, ginger ale	R170
<b>STEYN CITY GEM</b> martell cognac, havana 7, lime, pineapple, bitters	R150

## THE FAVOURITES

<b>COLADA</b> los locos, peach schnapps, pineapple, coconut	R105
<b>GIN SOURS</b> hendricks, elderflower, lime	R120
<b>WHISKEY SOURS</b> glenmorangie 10, disaronno, hazelnut, lime	R140
<b>STEYN CITY NEGRONI</b> hendricks, cherry, rosso vermouth, aperol	R130
<b>STEYNTINI</b> absolute, vermouth, pimento dust	R125

## MOCKTAILS

<b>BERRY WHISPER</b> earl grey, orange, vanilla, blackberry, soda	R100
<b>FORBIDDEN STAR</b> basil, sugar snap pea, star anise, soda water	R80
<b>BITTERLEKKER</b> honeybush tea, blood orange, citrus	R95
<b>TEA-TINI</b> jasmine tea, melon, orange twist	R90

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*

# DELICIOUS BITES

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Indulge in our array of culinary delights, selected by our culinary team to provide the perfect bite, whether you're sipping on one of our signature cocktails or enjoying the ambience of the bar.

## SNACKS

CRAB CLAW CROQUETTE crab, prawn, potato, sweet chili mayonnaise	R175
GRILLED SWEETCORN RIBS pickled jalapeños, coriander, lime yoghurt VE	R95
CRISPY FRIED CHICKEN WINGS thai glazed chicken wings, house dressing	R140
FRITTO MISTO tempura battered calamari, prawns, zucchini, harissa yoghurt	R160
BURRATA extra virgin olive oil, aged balsamic vinegar, focaccia V	R160

## SHARING BOARD *ideal for two to three people*

CHEESE BOARD selection of local cheeses, preserves, crackers V	R360
BREAD AND DIPS hummus, baba ghanoush, tomato, cucumber, cashew, smoked paprika, focaccia, crispy tortilla's N/V	R195
CHARCUTERIE BOARD assortment of cold meats, olives, pickles, mustard, focaccia	R360

## OPEN TOASTIES

*served with a poached egg and your choice of - white, brown, ciabatta, seedloaf or rye bread*

lemon ricotta, smashed avocado V	R130
smoked snoek pâté, cucumbers	R130
streaky bacon, buffalo mozzarella	R140

## TOASTED SANDWICHES

*served with house fries and your choice of - white, brown, ciabatta, seedloaf or rye bread*

pastrami, gherkins, mature cheddar, mustard	R135
chicken mayonnaise, crispy bacon, avocado	R135
mature cheddar, mozzarella, tomato, caramelised onions, peppadews V	R100

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# SUSHI

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Experience our sushi creations, a celebration of fresh ingredients and expert craftsmanship. Savour the artistry and flavour in every bite.

## TRADITIONAL SUSHI

### CALIFORNIA ROLLS - 8

salmon and avocado	R150
spicy tuna and avocado	R145
prawn and avocado	R145
vegetarian	R140

### MAKI MONO - 6

salmon	R130
tuna	R120
prawn and chive	R120
avocado and cucumber	R90

### FASHION SANDWICH - 4

salmon and avocado	R150
cajun seared tuna tower	R145
vegetarian	R140

### NIGIRI - 2

salmon and avocado	R120
salmon	R110
tuna	R100

### ROSES - 3

salmon and avocado	R150
spicy tuna and avocado	R150
spicy salmon and prawn	R160

### SASHIMI - 4

salmon	R160
tuna	R150
spicy seared salmon and avocado	R170
spicy seared tuna and avocado	R170

## CHEF'S SPECIALITY

### PANKO PRAWN - 3

prawn, japanese breadcrumb, sweet mayonnaise

R150

### TIGERS EYE - 6

salmon, prawn, avocado, sweet mayonnaise, eel sauce tobiko

R200

### VOLCANO ROLL FUTO MAKI - 6

soft shell crab, cream cheese, avocado, tuna, deluxe and teriyaki

R225

### CATERPILLAR ROLL - 4

cream cheese, tempura prawn, avocado, deluxe sauce, eel sauce, sesame seeds

R200

### RAINBOW RELOADED - 8

salmon, tuna, avocado, dynamite sauce, teriyaki sauce, tobiko

R200

### CAJUN SEARED TUNA TARTAR - 4

red pepper, avocado, cajun seared tuna, dynamite and eel sauce

R190

### RED DRAGON ROLL - 6

tempura prawn, tuna, salmon, jalapeño, tobiko, dynamite sauce

R225

### THE CITY ROLL - 6

tempura marrow, avocado, red pepper, cucumber, sunflower and pumpkin seeds, sweet mayonnaise, fried noodles

R180

### NEW STYLE SALMON / TUNA SASHIMI - 8

cajun seared sashimi, pickled onions, wasabi mayonnaise, ponzu sauce

R225

*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.*

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# SIP AND SAVOUR

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Enjoy our premium range of teas and coffees and assortment of freshly baked treats, each crafted to offer a delightful experience with every sip and bite.

## KEEPING WARM

espresso	R30
double espresso	R38
espresso macchiato	R45
americano	R40
café latte	R45
chai latte	R50
cappuccino	R40
rooibos cappuccino	R45
hot chocolate	R45
white hot chocolate	R48
miló	R45

<b>SPICE UP YOUR DRINK</b> hazelnut N   caramel   vanilla   macadamia N	R20
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<b>FAMILIAR FAVOURITE TEA</b> rooibos   five roses	R40
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<b>RONNEFELDT TEA SELECTION</b> vanilla rooibos   very earl grey   natural english breakfast   green dream   fruits of joy   charming camomile   mindful mint	R40
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## SWEET AND SAVOURY SELECTIONS

<b>CROOKIE</b> cookie croissant N	R85
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<b>SAVOURY MUFFIN</b> please ask your waitron for the flavour of the day	R85
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<b>BLONDIE</b> brown butter and white chocolate bar	R85
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<b>ALMOND TEACAKE</b> almond flour sponge cake N	R85
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