

GUILD MENU

THE snacks

Crab Claw Croquette crab, prawn, potato, sweet chili mayonnaise	195
Mushroom Arancini mozzarella and wild mushroom risotto, roasted pearl onions, truffle VE	105
Crispy Fried Chicken Wings thai glazed chicken wings, house dressing	160
Fritto Misto tempura battered calamari, prawns, zucchini, harissa yoghurt	175
Buffalo Mozzarella cherry tomatoes, baby spinach, avocado, balsamic reduction V	170
Cauliflower Chilli Bites spicy battered cauliflower, harissa mayonnaise, sesame seeds, spring onion GF/VE	155

SANDWICHES AND burgers

Sandwiches / Open Toasties served with house fries and your choice of – white, brown ciabatta, seedloaf or rye bread	
pastrami, gherkins, mature cheddar, mustard	155
chicken mayonnaise, crispy bacon, avocado	155
mature cheddar, mozzarella, tomato, caramelised onions, peppadews V	140
 served with a poached egg and your choice of – white, brown ciabatta, seedloaf or rye bread	
lemon ricotta, smashed avocado, open toastie	150
streaky bacon, buffalo mozzarella, open toastie	160
chilli con carne, cheddar, open toastie	190
Steyn City Fried Chicken Sandwich sweet and spicy fried chicken thighs, gherkins, light aioli slaw, cheese, panini, house fries	195
Guild Burger 200g beef patty, tomato, gherkin, baby gem, cheese, caramelised onions, bacon, avocado, ranch dressing, brioche, house fries	195

LIGHT meals

Soup of the Day please ask your waitron	120
Chicken Livers chorizo, chili, white wine, focaccia	155
Seared Salmon or Tuna Salad spicy seared salmon or tuna, lettuce, avocado, sunflower and pumpkin seeds, cucumber, mayonnaise, ponzu, eel sauce, fried noodles DF	195
Green Goddess Salad potato, egg, green beans, edamame beans, sugar peas, baby gem, cucumber, avocado, dressing GF/V	155
add chicken	95

THE mains

Braised Oxtail tender stem broccoli, creamy samp, sweet potato GF	330
Seafood Fettuccine prawns, calamari, linefish, mussels, garlic, creamy white wine sauce	295
Salmon seared salmon, coconut and lime rice, asparagus, aji verde sauce GF	385
Grilled Baby Chicken herbed baby potato, green beans, garlic lemon butter or peri-peri GF	265
Lamb Shank slow cooked, seasonal vegetables, parmesan polenta	310
Tofu Tikka Masala tofu, baby potatoes, patty pans, tender stem broccoli, coconut and lime rice, coconut raita VE	275

SHARING platter

Sushi – 32 please ask your waitron	1150
Meat 650g ribeye, pork ribs, boerewors, lamb chops, thai fried chicken wings, ranch, chimichurri, house fries	995

THE grill served with a side and sauce of your choice

330g ribeye, 35-day dry aged	320
220g fillet	335
500g t-bone, 35-day dry aged	365
Chef's Special lamb chops, hummus, tender stem broccoli, green beans, baby carrots, mint and pistachio pesto N	330

SIDES AND sauces

Sides parmesan fries house fries seasonal vegetables garden salad mashed potato sweet potato fries creamed spinach and mushroom coconut lime rice	60
Sauces wild mushroom garlic lemon butter red wine jus peri-peri chimichurri	55

THE desserts

Cheesecake vanilla cheesecake, passion fruit crème, honeycomb	130
Malva malva pudding, amarula crème anglaise	140
Elderflower Yoghurt Panna Cotta lime and apple gel, vanilla sable, meringue	130
Chocolate Opera Cake almond joconde, white and dark chocolate ganache, coffee syrup N/VE	150
Black Forest Tiramisu sponge, amarina, chocolate mousse, coffee mascarpone, ganache	140

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

GUILD BEVERAGES

CHILLED beverages

Locally Sourced Mineral Water	
250ml still or sparkling water	50
750ml still or sparkling water	90
Soft Drinks	45
coke coke light coke zero sprite sprite zero tonic soda water lemonade ginger ale appletiser grapetiser	
Iced Tea Rubro Assorted	45
peach lemon berry	
Fruit Juice	50
orange mango strawberry pineapple golden apple cranberry	
Guildshakes	80
vanilla chocolate strawberry peanut butter N	
Freezos	80
milky bar caramel fudge coffee peppermint aero mango	

KEEPING warm

espresso	35
double espresso	40
espresso macchiato	45
americano	45
café latte	50
chai latte	55
cappuccino	45
rooibos cappuccino	45
hot chocolate	50
white hot chocolate	50
miló	50
Spice Up Your Drink	25
hazelnut N caramel vanilla macadamia N	
Familiar Favourite Tea	45
rooibos five roses	
Ronnefeldt Tea Selection served hot	45
vanilla rooibos very earl grey natural english breakfast green dream fruits of joy charming camomile mindful mint	

SMOOTHIE delights

Cinnamon Spice	85
apple and cinnamon	
PB&B Classic	85
peanut butter and banana N	
Berry Oat-Sharing	85
berry and oats	
This ‘Could-Be Piña Colada’	85
pineapple and coconut	
Rooibos Rhapsody	85
peach and rooibos	

GUILD cocktails

Don – The Godfather	210
kraken spiced rum, and grand marnier with a zesty twist of citrus, much like its namesake, will always remain	
Mimosa	135
cap classique, orange juice	
The Twelve & Bloom	135
glenmorangie 12, aperol, litchi, lemon, soda water	
Whiskey Sours	150
monkey shoulder, disaronno, hazelnut, lime N	
Magarita	130
tequila, triple sec, lime	

GUILD mocktails

Forbidden Star	100
basil, sugar snap pea, star anise, soda water	
Tea-Tini	100
jasmine tea, melon, orange twist	

ALES AND spirits

Draught Beers	55
devils peak lager shackleton golden ale	
Local Beers	50
black label castle light devils peak light devils peak hero	
Imported Beers	55
stella artois heineken heineken zero corona	
Ciders	55
savanna light savanna dry hunters dry	
please ask your waitron about our spirits and liqueurs	

Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use 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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