

SET MENU

Dining in the heart of the City Centre. Indulge in a menu that celebrates bold flavours and the finest seasonal ingredients, with each dish thoughtfully crafted by our chefs for a truly memorable experience.

STARTERS

Baked Camembert

spiced pear compote, roasted macadamia nuts, rosemary, bruschetta **N/V**

Calamari

prawn and chorizo stuffed calamari, salsa ranchera, focaccia **GF**

Springbok Roll

springbok carpaccio, sushi rice, strawberry, avocado, cucumber, cream cheese, eel sauce

MAINS

Lamb Shank

slow cooked, parmesan polenta, seasonal vegetables **GF**

Seafood Fettuccine

prawns, calamari, linefish, mussels, garlic, creamy white wine sauce

Crispy Tortilla Nachos

sweet corn, mixed beans, smashed avocado, jalapeño **VE**

DESSERTS

Cheesecake

vanilla whipped cheesecake, pecan nut crumble, caramel **N**

Malva

malva pudding, amarula custard

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.

served daily from 5pm – 8:30pm

2 COURSE R390 | 3 COURSE R465

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