

# 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/N/V

### 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 STACK

masa harina crumpets, sautéed spinach, mushrooms,  
tofu, sweet potato, avocado, beans, spicy tomato relish,  
sweet corn salsa 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** 160  
thai glazed chicken wings, house dressing
- FRITTO MISTO** 175  
tempura battered calamari, prawns, zucchini, harissa yoghurt
- BUFFALO MOZZARELLA** 170  
cherry tomatoes, baby spinach, avocado, balsamic reduction V

## SANDWICHES AND BURGERS

### SANDWICHES

*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

- STEYN CITY FRIED CHICKEN SANDWICH** 195  
sweet and spicy fried chicken thighs, gherkins, light aioli slaw, cheese, panini, house fries

- GUILD BURGER** 195  
200g beef patty, tomato, gherkin, baby gem, caramelised onions, cheese, bacon, avocado, ranch dressing, brioche, house fries

## LIGHT MEALS

- SOUP OF THE DAY** 120  
please ask your waitron

- CHICKEN LIVERS** 155  
chorizo, chili, white wine, focaccia

- SEARED SALMON OR TUNA SALAD** 195  
spicy seared salmon or tuna, cucumber, lettuce, avocado, sunflower and pumpkin seeds, mayonnaise, ponzu, eel sauce, fried noodles DF

- GREEN GODDESS SALAD** 155  
potato, egg, green beans, edamame beans, sugar peas, baby gem, cucumber, avocado, dressing GF/V  
*add chicken* 95

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## MAIN MEALS

<b>BRAISED OXTAIL</b>	<b>330</b>
tender stem broccoli, creamy samp, sweet potato GF	
<b>SEAFOOD FETTUCINE</b>	<b>295</b>
prawns, calamari, linefish, mussels, garlic, creamy white wine sauce	
<b>SALMON</b>	<b>385</b>
seared salmon, coconut and lime rice, asparagus, aji verde sauce GF	
<b>GRILLED BABY CHICKEN</b>	<b>265</b>
herbed baby potato, green beans, garlic lemon butter or peri-peri GF	
<b>330G RIBEYE, 35-DAY DRY AGED</b>	<b>320</b>
parmesan fries, garden salad, wild mushroom sauce GF	
<b>220G FILLET</b>	<b>335</b>
beef fillet, herb compound butter, medley of green vegetables, chimichurri GF	
<b>TOFU TIKKA MASALA</b>	<b>275</b>
tofu, baby potatoes, patty pans, tender stem broccoli, coconut and lime rice, coconut raita VE	

## DESSERTS

<b>CHEESECAKE</b>	<b>130</b>
vanilla cheesecake, passion fruit crème, honeycomb	
<b>MALVA</b>	<b>140</b>
malva pudding, amarula crème anglaise	
<b>ELDERFLOWER PANNA COTTA</b>	<b>130</b>
lime and apple gel, vanilla sable, meringue	
<b>CHOCOLATE OPERA CAKE</b>	<b>150</b>
almond joconde, white and dark chocolate ganache, coffee syrup N/VE	
<b>BLACK FOREST TIRAMISU</b>	<b>130</b>
sponge, amarina, chocolate mousse, coffee mascarpone, ganache	

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# ALL-DAY MENU

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

## THE SNACKS

- |  |     |
|--|-----|
| <b>CRISPY FRIED CHICKEN WINGS</b>                            | 160 |
| thai glazed chicken wings, house dressing                    |     |
| <b>FRITTO MISTO</b>  | 175 |
| tempura battered calamari, prawns, zucchini, harissa yoghurt |     |
| <b>BUFFALO MOZZARELLA</b>                                    | 170 |
| cherry tomatoes, baby spinach, avocado, balsamic reduction V |     |

## SANDWICHES AND BURGERS

### SANDWICHES

*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 |

### STEYN CITY FRIED CHICKEN SANDWICH 195

sweet and spicy fried chicken thighs, gherkins, light aioli slaw, cheese, panini, house fries

### GUILD BURGER 195

200g beef patty, tomato, gherkin, baby gem, caramelised onions, cheese, bacon, avocado, ranch dressing, brioche, house fries

## MAIN MEALS

### SALMON 385

seared salmon, coconut and lime rice, asparagus, aji verde sauce GF

### 330G RIBEYE, 35-DAY DRY AGED 320

parmesan fries, garden salad, wild mushroom sauce GF

### TOFU TIKKA MASALA 275

tofu, baby potatoes, patty pans, tender stem broccoli, coconut and lime rice, coconut raita VE

## DESSERTS

### CHEESECAKE 130

vanilla cheesecake, passion fruit crème, honeycomb

### CHOCOLATE OPERA CAKE 150

almond joconde, white and dark chocolate ganache, coffee syrup N/VE



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## BEVERAGES

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

### SPARKLING WINE

2022 Spier Cap Classique Brut Cap Classique, Stellenbosch, South Africa	   	135   540
2022 Spier Cap Classique Brut Rosé, Stellenbosch, South Africa		135   540
NV Laurent-Perrier Harmony Demi-Sec, Tours-sur-Marne, Champagne, France		540   2 150

### WHITE WINE

2023 Spier Seaward Sauvignon Blanc, Stellenbosch, South Africa	   	110   430
2024 Circle Chenin Blanc, Coastal Region, South Africa		95   370
2021 Paul Cluver Estate Chardonnay, Elgin, South Africa		220   880
2020 Domaine William Fèvre Chablis Village, Burgundy, France		400   1 580

### RED WINE

2021 The High Road Cabernet Sauvignon, Stellenbosch, South Africa	   	130   520
2020 Keermont Merlot, Stellenbosch, South Africa		210   810
2021 Jasper Raats' Cuvée Rika, Stellenbosch South Africa		210   840
2023 Circle Red Blend, Coastal Region, South Africa		125   420
2019 Spier 21 Gables Pinotage, Stellenbosch, South Africa		295   1 170
2018 Spier Creative Block 5 Red Blend, Stellenbosch, South Africa		155   620

## COCKTAILS

<b>DON - THE GODFATHER</b>	210
kraken spiced rum, and grand marnier with a zesty twist of citrus, much like its namesake, will always remain	
<b>THE LITTLE ROSE</b>	140
inverroche classic, lillet rose, elderflower, strega	
<b>WHISKEY SOURS</b>	150
monkey shoulder, disaronno, hazelnut, lime N	
<b>TEA-TINI</b>	100
jasmine tea, melon, orange twist	

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