

COCKTAILS

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

DON - THE GODFATHER kraken spiced rum, and grand marnier with a zesty twist of citrus, much like its namesake, will always remain	R210
THE LITTLE ROSE inverroche classic, lillet rose, elderflower, strega	R140
CACTUS KISS tequila silver, circle blend, cointreau, lemon	R135
TUSCAN AMBER galliano, amaretto, hazelnut, lemon, dry lemon N	R150
STEYN CITY GEM martell cognac, havana 7, lime, pineapple, bitters	R160
STIRRED IN TAIN glenmorangie 12, mint, blood orange, lemon, apple, vanilla rooibos,	R150

THE FAVOURITES

LONG ISLAND vodka, white rum, gin, tequila, triple sec, simple syrup, coca-cola, lemon	R115
MARGARITA tequila, triple sec, lime	R130
WHISKEY SOURS monkey shoulder, disaronno, hazelnut, lime N	R150
STEYNTINI absolute, vermouth, pimento dust	R135
STRAWBERRY DAQUIRI rum, strawberry, simple syrup, lime	R140

MOCKTAILS

BERRY WHISPER earl grey, orange, vanilla, blackberry, soda	R110
FORBIDDEN STAR basil, sugar snap pea, star anise, soda water	R100
TEA-TINI jasmine tea, melon, orange twist	R100

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

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	R195
MUSHROOM ARANCINI mozzarella and wild mushroom, roasted pearl onions, truffle VE	R105
CRISPY FRIED CHICKEN WINGS thai glazed chicken wings, house dressing	R160
FRITTO MISTO tempura battered calamari, prawns, zucchini, harissa yoghurt	R175
BUFFALO MOZZARELLA cherry tomatoes, baby spinach, avocado, balsamic reduction V	R170

SHARING BOARD *ideal for two to three people*

CHEESE BOARD selection of local cheeses, preserves, crackers V	R410
BREAD AND DIPS hummus, baba ghanoush, tomato, cucumber, cashew, smoked paprika, focaccia, crispy tortilla's N/V	R205
CHARCUTERIE BOARD assortment of cold meats, olives, pickles, mustard, focaccia	R395
SUSHI - 32 please ask your waitron	R1150

OPEN TOASTIES

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

lemon ricotta, smashed avocado V	R150
streaky bacon, buffalo mozzarella	R160
chilli con carne, cheddar	R190

SANDWICHES

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

pastrami, gherkins, mature cheddar, mustard	R155
chicken mayonnaise, crispy bacon, avocado	R155
mature cheddar, mozzarella, tomato, caramelised onions, peppadews V	R140

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SUSHI

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	R160
spicy tuna and avocado	R150
prawn and avocado	R150
vegetarian	R150

MAKI MONO - 6

salmon	R145
tuna	R130
avocado and cucumber	R110

FASHION SANDWICH - 4

salmon and avocado	R160
vegetarian	R145

NIGIRI - 2

salmon and avocado	R135
salmon	R125
tuna	R115

ROSES - 3

salmon and avocado	R160
spicy tuna and avocado	R155
spicy salmon and prawn	R170

SASHIMI - 4

salmon	R170
tuna	R160
spicy seared salmon and avocado	R180

CHEF'S SPECIALITY

PANKO PRAWN - 3

prawn, japanese breadcrumb, sweet mayonnaise	R185
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TIGERS EYE - 6

salmon, prawn, avocado, sweet mayonnaise, eel sauce tobiko	R225
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VOLCANO ROLL FUTO MAKI - 6

soft shell crab, cream cheese, avocado, tuna, deluxe and teriyaki	R235
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SALMON AND PRAWN DELUXE - 4

tempura prawn, spicy salmon, avocado, cucumber, deluxe sauce, eel sauce	R210
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RAINBOW RELOADED - 8

salmon, tuna, avocado, dynamite sauce, teriyaki sauce, tobiko	R225
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DEEP FRIED CALIFORNIA ROLL - 4

crab claw, cream cheese, avocado with eel sauce, deluxe sauce	R210
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RED DRAGON ROLL - 6

tempura prawn, tuna, salmon, jalapeño, tobiko, dynamite sauce	R240
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CRUNCH ROLL - 4

tempura fried roll, tempura prawns, avocado, cream cheese, dynamite sauce, eel sauce	R200
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NEW STYLE SALMON / TUNA SASHIMI - 8

cajun seared sashimi, pickled onions, wasabi mayonnaise, ponzu sauce	R240
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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

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	R35
double espresso	R40
espresso macchiato	R45
americano	R45
café latte	R50
chai latte	R55
cappuccino	R45
rooibos cappuccino	R45
hot chocolate	R50
white hot chocolate	R50
miló	R50

SPICE UP YOUR DRINK	R25
hazelnut N caramel vanilla macadamia N	

FAMILIAR FAVOURITE TEA	R45
rooibos five roses	

RONNEFELDT TEA SELECTION served hot	R45
vanilla rooibos very earl grey natural english breakfast green dream fruits of joy charming camomile mindful mint	

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