

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/NV

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

BRAISED OXTAIL	330
tender stem broccoli, creamy samp, sweet potato GF	
SEAFOOD FETTUCINE	295
prawns, calamari, linefish, mussels, garlic, creamy white wine sauce	
SALMON	385
seared salmon, coconut and lime rice, asparagus, aji verde sauce GF	
GRILLED BABY CHICKEN	265
herbed baby potato, green beans, garlic lemon butter or peri-peri GF	
330G RIBEYE, 35-DAY DRY AGED	320
parmesan fries, garden salad, wild mushroom sauce GF	
220G FILLET	335
beef fillet, herb compound butter, medley of green vegetables, chimichurri 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	
MALVA	140
malva pudding, amarula crème anglaise	
ELDERFLOWER PANNA COTTA	130
lime and apple gel, vanilla sable, meringue	
CHOCOLATE OPERA CAKE	150
almond joconde, white and dark chocolate ganache, coffee syrup N/VE	
BLACK FOREST TIRAMISU	130
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

- 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

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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			
2023 Spier Cap Classique Brut Cap Classique, Stellenbosch, South Africa	135		540
NV Boschendal Luxe Nectar, Western Cape	120		480
NV 8centum Prosecco Rosé Extra Dry, DOC Italy	145		590
WHITE WINE			
2024 Spier Seaward Sauvignon Blanc, Stellenbosch, South Africa	110		430
2025 Circle Chenin Blanc, Coastal Region, South Africa	95		370
2023 Paul Cluver Estate Chardonnay, Elgin, South Africa	220		880
2022 Joseph Faiveley Bourgogne Chardonnay, Burgundy, France	300		1 220
RED WINE			
2022 The High Road Cabernet Sauvignon, Stellenbosch, South Africa	130		520
2021 Keermont Merlot, Stellenbosch, South Africa	210		810
2023 Jasper Raats' Cuvée Rika, Stellenbosch South Africa	210		840
2023 Circle Red Blend, Coastal Region, South Africa	125		420
2020 Spier 21 Gables Pinotage, Stellenbosch, South Africa	295		1 170
2022 Spier Creative Block 5 Red Blend, Stellenbosch, South Africa	155		620

COCKTAILS

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

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