

GUILD MENU

THE snacks

Prawn Toast prawns, cream cheese, chives, seven spice bread, sweet mayonnaise	195
Pork Belly Bites crispy pork belly, fennel and apple slaw, pomegranate	150
Crispy Fried Chicken Wings thai glazed chicken wings, ranch sauce	160
Spring Rolls homemade cheese spring rolls, hot chili honey V	145
Crispy Whitebait deep fried whitebait, chili and spring onion oil, garlic mayonnaise	150
Tempura Vegetables carrots, courgette, potato, mushrooms, spicy sweet chili mayonnaise VE	145
Burrata And Heirloom Beetroot burrata heart, salt-baked golden beets, blackberry reduction, toasted pistachios, micro basil GF/N/V	195

SANDWICHES AND burgers

Sandwiches served with house fries your choice of – white, brown ciabatta, seedloaf or rye bread	
pistachio mortadella, stracciatella, peppadew, basil pesto, rocket	155
chicken mayonnaise, crispy bacon, avocado	155
wagyu, confit garlic, roasted tomato sauce, rocket crispy onions, parmesan, panini	260
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

Chicken Livers chorizo, chili, white wine, cream, focaccia	155
Seared Salmon or Tuna Salad spicy seared salmon or tuna, lettuce, avocado, edamame, cucumber, kewpie mayonnaise, citrus dressing, sticky seed mix, fried noodles DF	220
Caesar Salad bacon, cos lettuce, anchovies, egg, parmesan, focaccia croutons, caesar dressing add chicken	155 95
Green Goddess Salad potato, egg, green beans, edamame, sugar snap peas, baby gem, cucumber, avocado, dressing add chicken	155 95

MAIN meals

Braised Oxtail tender stem broccoli, creamy samp, sweet potato GF	330
Seafood Spaghetti prawns, calamari, linefish, mussels, garlic, crispy squid heads, arrabiata	295
Salmon creamy orzo, charred grilled asparagus, garlic lemon beurre blanc	385
Ostrich Tortellini ostrich fillet, mascarpone, brandy, wild mushroom broth, parmesan	385
Short Rib honey and soy braised short rib, sticky sushi rice, stir-fry	310
Sheperd's Pie allow 25 minutes braised lamb knuckle, mashed potato, parmesan gratin	310
Chickpea And Sweet Potato Curry chickpea, sweet potato, tomato, jasmine rice, sambals VE	275
Meat for two to four people 650g ribeye, pork ribs, boerewors, lamb chops, thai fried chicken wings, ranch, chimichurri, potato wedges, spicy sweetcorn ribs, morogo	995
Chef's Special lamb chops, hummus, tender stem broccoli, green beans, baby carrots, mint and pistachio pesto N	385

THE grill served with a side and sauce of your choice

330g ribeye, 35-day dry aged	365
220g fillet	355
500g t-bone, 35-day dry aged	385
½ pasture-raised chicken	330

SIDES AND sauces

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

THE desserts

Cheesecake cream cheese mousse, pear, sable, meringue	130
Malva malva pudding, amarula crème anglaise	140
Lemon Posset shortbread, meringue	130
Savarin Au Rhum vanilla chantilly cream, charred citrus segments, blood orange gel, rum syrup	150
Black Forest chocolate sponge, chocolate mousse, vanilla whipped cream, amarena sauce VE	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	
Absolut Smash	150
absolut, lime, basil, sugar syrup	
Whiskey Sours	150
jack daniel’s whiskey, disaronno, hazelnut, lime N	
Margarita	130
josé cuervo tequila silver, triple sec, lime	

GUILD mocktails

Forbidden Star	100
cucumber syrup, passion purée, lemon, soda	
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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