

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, fresh berries **GF/N/V**

SEASONAL FRUIT SELECTION

sliced fruit or fruit salad **VE**

SWEET WAFFLE/FLAPJACKS

brûléed banana, whipped cream, caramel sauce, candied
pecan nuts **V/N**

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, chilli, 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**

CHICKEN HASH

pulled chicken, crispy potatoes, sweet potato, peppers,
onion, avocado, poached eggs, herbed hollandaise **GF**

EGGS BENEDICT CROISSANT

poached eggs, hollandaise sauce, croissant with your
choice of – gammon or smoked salmon trout or
parmesan, rocket, avocado and sun-dried tomato **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

- PRAWN TOAST** 195
prawns, cream cheese, chives, seven spice bread, sweet mayonnaise
- CRISPY FRIED CHICKEN WINGS** 160
thai glazed chicken wings, ranch sauce
- BURRATA AND HEIRLOOM BEETROOT** 195
burrata heart, salt-baked golden beets, blackberry reduction, toasted pistachios, micro basil **GF/N/V**

SANDWICHES AND BURGERS

SANDWICHES

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

- pistachio mortadella, stracciatella, peppadew, basil pesto, rocket 155
- chicken mayonnaise, crispy bacon, avocado 155
- waguy, confit garlic, roasted tomato sauce, rocket 260
crispy onions, parmesan, panini

- 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

- CHICKEN LIVERS** 155
chorizo, chili, white wine, cream, focaccia
- SEARED SALMON OR TUNA SALAD** 220
spicy seared salmon or tuna, lettuce, avocado, edamame, cucumber, kewpie mayonnaise, citrus dressing, sticky seed mix, fried noodles **DF**
- CAESAR SALAD** 155
bacon, cos lettuce, anchovies, egg, parmesan, focaccia croutons, caesar dressing
add chicken 95
- GREEN GODDESS SALAD** 155
potato, egg, green beans, edamame, sugar snap peas, baby gem, cucumber, avocado, dressing
add chicken 95

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MAIN MEALS

BRAISED OXTAIL	330
tender stem broccoli, creamy samp, sweet potato GF	
SEAFOOD SPAGHETTI	295
prawns, calamari, linefish, mussels, garlic, crispy squid heads, arrabiata	
SALMON	385
creamy orzo, charred grilled asparagus, garlic lemon beurre blanc	
½ PASTURE-RAISED CHICKEN	330
with a side and a sauce of your choice	
330G RIBEYE, 35-DAY DRY AGED	365
with a side and a sauce of your choice	
220G FILLET	355
with a side and a sauce of your choice	
CHICKPEA AND SWEET POTATO CURRY	275
chickpea, sweet potato, tomato, jasmine rice, sambals VE	

SIDES AND SAUCES

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

DESSERTS

CHEESECAKE	130
cream cheese mousse, pear, sable, meringue	
MALVA	140
malva pudding, amarula crème anglaise	
LEMON POSSET	130
shortbread, meringue	
SAVARIN AU RHUM	150
vanilla chantilly cream, charred citrus segments, blood orange gel, rum syrup	
BLACK FOREST	140
chocolate sponge, chocolate mousse, vanilla whipped cream, amarena sauce VE	

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ALL-DAY MENU

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THE SNACKS

- PRAWN TOAST** 195
prawns, cream cheese, chives, seven spice bread, sweet mayonnaise
- CRISPY FRIED CHICKEN WINGS** 160
thai glazed chicken wings, ranch sauce
- BURRATA AND HEIRLOOM BEETROOT** 195
burrata heart, salt-baked golden beets, blackberry reduction, toasted pistachios, micro basil **GF/N/V**

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- chicken mayonnaise, crispy bacon, avocado 155
- waguy, confit garlic, roasted tomato sauce, rocket, crispy onions, parmesan, panini 260
- 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
creamy orzo, charred grilled asparagus, garlic lemon beurre blanc
- 330G RIBEYE, 35-DAY DRY AGED** 365
with a side and a sauce of your choice
- CHICKPEA AND SWEET POTATO CURRY** 275
chickpea, sweet potato, tomato, jasmine rice, sambals **VE**

DESSERTS

- CHEESECAKE** 130
cream cheese mousse, pear, sable, meringue
- BLACK FOREST** 140
chocolate sponge, chocolate mousse, vanilla whipped cream, amarena sauce **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



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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



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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



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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

AMBER'CHINO

140

inverroche amber, espresso, vanilla, lemon, tonic

WHISKEY SOURS

150

jack daniel's whiskey, disaronno, hazelnut, lime N

TEA-TINI

100

jasmine tea, melon, orange twist, soda

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