



BREAKFAST

FLAP JACKS, MAPLE BACON AND FRIED BANANA
85

EGGS BENEDICT
100

SMASHED AVOCADO ON TOAST WITH A POACHED EGGS
95

BUTTERNUT, KALE, HUMMUS & POACHED EGGS
80

MANOIR'S ENGLISH BREAKFAST
110

CROISSANT & PRESSERVES (CHEESE & JAM)
45

ADD:
ADVOCADO OR EGGS 15
BACON 18



COFFEE

ESPRESSO SINGLE	20
ESPRESSO DOUBLE	26
ESPRESSO MACCHIATO	26
ICED MACCHIATO	35
AMERICANO	26
CAPPUCINO	30
DRY CAPPUCINO	29
CARAMEL CAPPUCINO	32
VANILLA CAPPUCINO	32
LATTE	35
IRISH COFFEE	60

TEA

EARL GREY	30
ROOIBOS	
TANGERINE & GINGER	
SENCHA MAKOTO	
ENGLISH BREAKFAST	
CHERRY BLOSSOM	

FRESHLY SQUEEZED ORANGE JUICE 45

JUICES 35

APPLE, CRANBERRY, POMEGRANATE

OTHER

HOT CHOCOLATE	35
MILKSHAKES	45
-PINEAPPLE & VANILLA	
-PASSIONFRUIT, ORANGE & VANILLA	
-LIME, LEMON & MINT	
-ROOIBOS	
-BLUEBERRY, APPLE & CINNAMON	
-VANILLA, STRAWBERRY OR CHOCOLATE	

SMOOTHIES 45



**CHEFS 7 COURSE MENU
850**

**CHEFS 7 COURSE FOOD & WINE PAIRING
1300**

A LA CARTE MENU

STARTERS:

GOATS CHEESE AND CUCUMBER ROULADE, CUCUMBER GEL,
PICKLED CUCUMBER & COMPRESSED GREEN ONION CUPS
110

RED PEPPER QUINOA, RED PEPPER EMULSION, POACHED EGG
FINISHED WITH A TOMATO BROTH
105

MUSHROOM AND TRUFFLE RISOTTO WITH EXOTIC MUSHROOMS
105

BRAISED BEEF CROQUETTE, JERUSALEM ARTICHOKE, GARLIC
ATJAR & CELERIAC VELOUTÉ
115

SALMON MOUSSE, BUCHU VEIL, STRAWBERRY CONSOMMÉ &
STRAWBERRY SALSA
115

EISBEIN TERRINE, CURRIED PICKLED ONIONS, POPCORN
CRACKLING & CAULIFLOWER PURÉE
120

MAINS:

FOSSILIZED BEETROOTS, BEETROOT MERINGUE, HERB COUSCOUS,
HAZELNUT DUKKHA, BUTTERMILK AND WHITE CHOCOLATE
DRESSING WITH A PICKLED BEETROOT PURÉE
175

SEARED DUCK BREAST, PARSNIP PURÉE, CONFIT PARSNIP,
ORANGE FOAM, PARSNIP CRISPS, DUCK AND ORANGE JUS
220

BEEF PICANHA, CARROT AND TARRAGON PURÉE, PICKLED
CARROTS, PAN FRIED SWEAT BREADS, FETA MOUSSE, CHARRED
CARROTS & BEEF JUS
250

LINEFISH, BASIL AND COURGETTE PURÉE, COURGETTE
TAGLIATELLE & CREAMED SHERRY VELOUTÉ
195

PORK BELLY, CABBAGE COMPOTE, PICKLED APPLES, APPLE GEL,
GEM SQUASH PURÉE & PORK JUS
205

POMME FONDANT, CREAM OF LEEKS, WITH A LEEK PURÉE & A
POACHED BABY LEEK
175



**PLEASE ASK YOUR SERVICE
AMBASSADOR**

DESSERT:

CANDIED APPLES, COMPRESSED APPLE, APPLE COMPOTE,
CINNAMON CRUMBLE WITH EARL GREY ICE CREAM

100

ROSE AND RHUBARB PANNA COTTA SMOKED PLUM GEL, JIVARA
MOUSSE, SOUS VIDE RHUBARB

105

DARK CHOCOLATE MOUSSE DOME SERVED WITH ROASTED
BANANA ICE CREAM

110

BLONDIE, ITALIAN MERINGUE, ALMOND TUILE AND CARAMEL &
SOY ICE CREAM

105

BLUE CHEESE MOUSSE, FIG MOSTARDA, PICKLED BEETS, ROCKET
& BALSAMIC PEARLS

100



PLEASE NOTE ON TABLES 6 AND BIGGER A GRATUITY OF 12% WILL BE ADDED