



## BREAKFAST MENU



ANY BREAKFAST + A GLASS OF L'ORMARINS BRUT CLASSIQUE  
115

COCONUT & HONEY OATS WITH BACON AND CRANBERRY  
CRUMBLE  
75

EGGS BENEDICT  
90

CROISSANT FRENCH TOAST, SCRAMBLED EGGS & CREAM CHEESE  
ICING  
65

MANOIR'S ENGLISH BREAKFAST  
100

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
CAPPUCCINO	30
DRY CAPPUCCINO	29
CARAMEL CAPPUCCINO	32
VANILLA CAPPUCCINO	32
LATTE	35
IRISH COFFEE	60

### TEA

EARL GREY	
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