



Breakfast Menu

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

**MUSHROOMS ON TOAST, POACHED EGG, HOLLANDAISE SAUCE &
SPINACH**
70

EGGS BENEDICT
90

**TERIYAKI BEEF SAUSAGE, MEDITERRANEAN SPICED BEANS,
BACON & CRANBERRY CRUMBLE & TOAST**
75

CROISSANT & PRESERVES (CHEESE & JAM)
45

BUILD YOUR OWN BREAKFAST

MANOIR'S BREAKFAST
**2 EGGS COOKED TO YOUR PREFERENCE WITH A CHOICE OF WHITE OR
BROWN BREAD, CIABATA OR CROISSANT.**
(GLUTEN-FREE BREAD AVAILABLE AT ADDITIONAL \$10)
40

ADD:
CHEESE | MEDITERRANEAN SPICED BEANS **15**
AVOCADO **20**
BACON | HOLLANDAISE SAUCE | MUSHROOMS | TERIYAKI SAUSAGE **20**



DRINKS

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

30

EARL GREY
ROOIBOS
TANGERINE & GINGER
SENGHA MAKOTO
ENGLISH BREAKFAST
CHERRY BLOSSOM

FRESHLY SQUEEZED ORANGE JUICE 45

JUICES 35

APPLE, CRANBERRY, POMEGRANATE

OTHER

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

● ALMOND & SOY MILK AVAILABLE AT
ADDITIONAL R5



CHEFS 7 COURSE MENU

850

CHEFS 7 COURSE FOOD & WINE PAIRING

1300

● ● ● ● ● ● ● ●

A La Carte Menu

STARTERS:

MISO AND TURNIP VELOUTÉ, BABY TURNIP, WILD RICE, SUN-DRIED RED MISO
90

CARAMELIZED CAULIFLOWER RISOTTO, CAULIFLOWER FLOURETS & CONFIT GARLIC
110

DUCK LIVER PARFAIT, CARAMELIZED ONIONS, BURNT ORANGE, BALSAMIC PEARLS & POPPADOMS
100

SWORDFISH CEVICHE, LEMON PURÉE, TROUT CAVIAR, GRAPEFRUIT & SAMPHIRE
95

COURGETTE AND BASIL PANNA COTTA, BASIL PESTO, FETA MOUSSE & BASIL SOIL
95

HENS NEST; BACON & CHICKEN TERRINE, PICKLED CHICKEN EGG, FRIED LEEKS & PANCETTA DUST
120

MAINS:

CONFIT CARROT, CARROT CHUTNEY, COCONUT LABNEH, DUKHA
& CARROT JUS

155

CURED ROLLED HAKE, SESAME PICKLED SEAWEED, CRISPY KALE &
SAKE FISH BROTH

185

ROASTED PORK BELLY, APPLE MASH, CHINESE FIVE SPICE JUS, PAK
CHOY & BABY VEGETABLES

210

BRAISED FENNEL, HERB COUSCOUS, RED MUSTARD LEAF PESTO,
PICKLED GINGER & THYME OIL

165

BRAISED BEEF SHORTRIB, BURNT ONION CUPS, ONION DASHI
PURÉE & SAUCE VIERGE

205

DUCK BREAST, BEETROOT AND RHUBARB BOULANGER, ROASTED
BEETROOT, ORANGE PURÉE & ORANGE DUCK JUS

225



**PLEASE ASK YOUR SERVICE
AMBASSADOR**

DESSERT:

PEAR FRANGIPANE, SPICED ICE CREAM, PEAR GEL & LEMON CURD
75

ORANGE POLENTA CAKE, ORANGE AND CARROT PURÉE, CARROT
ICE CREAM, ORANGE CHIPS, DARK CHOCOLATE SOIL WITH
ORANGE AND CHOCOLATE GANACHE
80

WHITE CHOCOLATE VANILLA GANACHE, HONEY AND VANILLA
PANNA COTTA, OATS CRUMBLE & HONEYCOMB
80

SWEET POTATO ICE CREAM, BAKED BRIE, SWEET POTATO CRISP &
FLAMBE SWEET POTATO CUBES
80



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