

LUNCH MENU

Inspired by a variety of cultures offering a
unique casual dining experience.





To Start

G&T OYSTERS

Fresh Oysters, Apple and Cucumber Salsa, Grapefruit Gel, G&T Foam and Charred Lime
70 for two



Add the Bottomless Bubbles
225 p/p

CHEESE PLATTER

A Selection of over 12 Proudly South African cheeses, cold meats, freshly baked breads, pesto, olives, preserves, pickles & flavored butter

SELECT ANY 4 CHEESES **185**

SELECT ANY 8 CHEESES **335**

BREAD BOARD

Toasted Sourdough, Feta Butter & Grilled Artichoke
25

OLIVES

Marinated Olives, Sun- dried Tomato & Feta
35

SPICY NUTS

35

3 BRANDY TASTINGS WITH PAIRING

125 P/P



Drink Recommendation

Small Plates

LAMB ROTI

Braised Lamb Ribs, Smoked Tomato
Purée, Baba Ghanoush & Chimichurri

105

 *Cocktail Suggestion:*
MARTINI DE MARSEILLES 60

SPICY CHICKEN WINGS

Spicy Korean Glazed Chicken Wings,
Sesame seeds served with a
Gorgonzola Mousse

90

 *Cocktail Suggestion:*
AEON MULE 60

SEARED SPRINGBOK

Seared Springbok Carpaccio, Burnt
Orange Marmalade, Goats Cheese
Mousse served with Naan Bread,
Dukkah Spice & Micro Green Salad

110

 *Cocktail Suggestion:*
APEROL SPRITZ 60

TEMPURA PORK BELLY

Confit Pork Belly, Tempura Batter,
Asian BBQ Dipping Sauce, Spring
Onion & Porcini Dust

95

 *Cocktail Suggestion:*
FRENCH BULLDOG MOJITO 60

TUNA TARTAR SPRING ROLL

Tuna Tartar, Pickled Ginger,
Burnt Lime Dressing, Basil Salsa
Verde, with Lime & Garlic

Lubneh

95

Cocktail Suggestion: 
TOMMY'S MARGARITA 60

Chefs Special

Choose any 3
Small Plates

260



Mains

STEAMED MUSSELS

Steamed Mussels, Tom-Yum Velouté,
Pickled Ginger Served with Toasted
Ciabatta

130



Wine Suggestion:
ALTIMA SAUV BLANC 60

LINE FISH

Pan Fried Line Fish, Miso and Lime
Velouté, Fresh Couscous Served with
Coconut & Cashew Crumb

175



Wine Suggestion
PLAISIR DE MERLE CHARDONNAY 60

BEEF PICANHA

300g Beef Picanha, Garlic Roasted
Hasselback Potatoes with Smoked
Garlic Velouté

195



Wine Suggestion:
HOLDEN MANZ VERNISSAGE 60

JAMAICAN CALAMARI

Deep Fried Patagonian Squid,
Garlic Atjar, Mango and
Pineapple Salsa, Jerk Sauce &
Shaved Fennel

145



Wine Suggestion:
OLDENBURG CL BLEND 60

Sides

TRUFFLE & PARMESAN CHIPS

70

HONEY ROASTED BUTTERNUT, FETA & CRANBERRIES

65

MASON FARM SALAD

65

Drinks

WINE BY THE GLASS

60

ANY COCKTAIL

60

BOTTOMLESS L'ORMARINS BRUT CLASSIQUE

225 P/P





Desserts

TRIO ICE CREAM

Please Enquire with your Service

Ambassador

35

YUZU & LEMON JELLY, LEMON CURD MOUSSE,
LEMON CURD & WHITE CHOCOLATE GANACHE,
LEMON SPONGE & RASPBERRY PURÉE

95

Brandy Suggestion:



RICKETY BRIDGE NOBLE LATE HARVEST 40

TRIO OF DARK CHOCOLATE, SEASONAL CHERRIES
& BERRY GEL SERVED WITH FRUIT CAKE

110

Brandy Suggestion:



BOSCHENDAL X0 POTSTILL BRANDY 50

COCONUT & LEMONGRASS PANNA COTTA, MANGO PURÉE,
PINEAPPLE & MANGO SALSA, BURNT MERINGUE &
LEMONGRASS FOAM

90

Dessert Wine Suggestion:



VAN RYN'S 12 YEAR OLD 60

BAKED CHEESE, PRESERVED FIGS & SWEET POTATO PURÉE
SERVED WITH HONEY & FIG SYRUP

85

Dessert Wine Suggestion:



HOLDEN MANZ GOOD SPORT 45