

# BREAKFAST MENU

## CONTINENTAL BUFFET

### FULL ENGLISH

continental buffet with a hot à la carte item

### EGGS BENEDICT

toasted English muffin, poached eggs, hollandaise  
ham, bacon or spinach

### EGG WHITE FRITTATA (V)

baby spinach, grilled tomatoes, avocado, tofu, toast

### BANTING OMELETTE

spinach & feta; topped with crispy bacon, avocado, chili oil

### BREAKFAST WRAP (V)

scrambled egg, cos, tomato, avocado, roasted peppers

### SALMON TROUT BAGEL

cream cheese, avocado, rocket, red onion

### SAVOURY FRENCH TOAST (V)

roasted tomatoes, mozzarella, pesto

### SWEET FRENCH TOAST (V)

brioche, fresh fruit, maple syrup

### FREE RANGE OMELETTE (V)

plain or egg white  
toast, choice of 3 fillings

### SCRAMBLED, POACHED, FRIED (V)

3 free range eggs  
grilled tomato, toast, choice of two sides

### SIDES & FILLINGS

ham, bacon, beef sausage, smoked salmon trout, peppers, tomato,  
mushrooms, spinach, onion, fresh herbs, cheddar or Emmental

## DRINKS

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Espresso

Double Espresso

Americano

Double Americano

Cappuccino

Double Cappuccino

Latte

## TEA SELECTION

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Rooibos

Earl Grey

Green Tea

Peppermint

Camomile

Lemon

4 Red Fruits

## SALADS

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### BUTTERNUT FETA (V)

roast butternut, zucchini, tomato, feta, olives, rocket, citrus dressing

### THAI PULLED DUCK

noodles, peppers, cabbage, carrots, green beans, coriander, mint, cashews

### ROAST BEETROOT QUINOA (V)

avocado, red onion, celery, chickpeas, silken tofu, cumin dressing

### TUNA NICOISE

haricots verts, peppers, celery, cherry tomatoes, cucumber, olives, boiled egg, vinaigrette

### CLASSIC CAESAR

cos, mimosa egg, parmesan, anchovies, croutons, caesar dressing

## SOUPS

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### LEMONGRASS CHICKEN BROTH

noodles, Pak Choy, Shitake, coriander

### SMOKED TOMATO (V)

basil pine-nut gremolata, crispy bruschetta

## SANDWICHES

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### CAPRESE PANINI (V)

tomato, mozzarella, basil, pesto, pine-nuts

### CHICKEN CLUB

bacon, wholegrain mustard mayonnaise

### WAGYU BURGER

tomato relish, gherkins, aioli

## PASTA

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### **PENNE PUTTANESCA (V)**

cherry tomato sauce, capers, chili

### **LINGUINE ALFREDO**

smoked chicken, mushrooms, cream

### **LINGUINE PRIMAVERA (V)**

pesto vegetables, parmesan

## MAINS

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### **BEEF SIRLOIN 300g**

homemade bbq basting, Pinotage jus, thick chips

### **BEEF FILLET 200g**

soft poached hens egg, broccoli, cherry tomatoes,  
thick chips, tarragon hollandaise

### **SUSTAINABLE FISH**

fennel seed, lemon, tomato caper sauce, steamed market vegetables

### **DURBAN CHICKEN BUNNY CHOW**

charcoal brioche, sambals

### **WILD MUSHROOM RISOTTO (V)**

parmesan, vegetable crisps

## DESSERTS

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### SLOW ROASTED PINEAPPLE

saffron, ginger, sesame praline, coconut lime ice cream

### CHOCOLATE TORTE

berry compote, vanilla bean ice cream

### MIXED BERRY GREEN TEA PARFAIT

candied hazelnuts, apple sorbet

### SORBET OR ICE CREAM SELECTION

### CHEESE BOARD

local cheeses, preserves, biscuits

## STARTERS

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### MUSHROOM PORT SOUP (V)

textures of wild mushrooms

### LEMONGRASS CHICKEN BROTH

chicken dumplings, Udon noodles, market vegetables

### BACON & EGG SALAD

soft poached duck egg, Parma ham, asparagus, artichoke, truffle aioli

### CANDIED BEETROOT TARTE TARTIN (V)

salted honeycomb, goat's cheese mousse, citrus fruit

### HAM HOCK TERRINE

garden peas, charcoal brioche, anchovy wafer

### PRESSED OXTAIL

charred cauliflower puree, broccoli tempura, roast garlic jus

### SEARED PRAWNS

corn bisque puree, salty nori, burnt corn, coconut spuma

### SPICED TUNA LOIN

sesame, cucumber, avocado, soy lime dressing

## MAINS

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### **BILTONG DUSTED BEEF RIBEYE**

coriander braised leek, caramelized parsnip gratin, sauce bordelaise

### **CHERMOULA LAMB WELLINGTON**

mushroom duxelle, braised red cabbage, asparagus, sauce béarnaise

### **SEARED SALMON**

saffron mash, fennel bulb, mussel tomato beurre blanc

### **ROOIBOS SMOKED RISOTTO (V)**

buffalo mozzarella, basil pesto, petit herbs

### **CLEMENTINE DUCK BREAST**

ginger corn puree, Shimeji, carrot fondant, star anise jus

### **HERB CRUSTED VENISON LOIN**

mustard rub, cumin beetroot polenta, onion puree, zucchini, berry jus

### **SOUS VIDE CHICKEN BREAST**

miso pomme puree, honey roasted butternut, sage, chorizo sauce

## DESSERT

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### **CHOCOLATE GELEE MOUSSE**

chocolate almond streusel, mixed berry sorbet, macerated berries

### **COCONUT LIME PANNA COTTA**

poached peaches, peach sorbet, candied pistachio, mint coulis

### **AMARULA CRÈME CARAMEL**

hazelnut financier, roasted hazelnuts, candied lemon rind, butterscotch,  
chocolate nib ice cream

### **CHEESE BOARD**

local cheeses, preserves, biscuits