



# BREAKFAST

## **MOUNTAIN CLUB BISTRO BREAKFAST** \_\_\_\_\_ per person **R270**

- choice of any cold and/or hot option
- cranberry juice, pineapple juice or orange juice
- coffee or tea

---

## **HOT BREAKFAST**

### **MOUNTAIN CLUB ENGLISH BREAKFAST**

sautéed mushrooms, cherry tomatoes, beef sausage, baked beans, bacon & toast with a choice of eggs

### **BACON EGGS BENEDICT**

served with either English muffin or hash browns, 2 x poached eggs, streaky bacon & hollandaise sauce

### **SALMON ROYALE**

served with either English muffin or hash brown, smoked salmon, 2x poached eggs & hollandaise sauce

### **TURKISH EGGS**

served with dill yoghurt, two poached eggs, aromatic chili oil, Israeli salad, whole wheat toasted wrap

### **QUINOA & AUBERGINE BREAKFAST BOWL**

served with hummus, sauteed chickpeas, avocado, baby spinach, babaganoush, sunflower & pumpkin seed mix & grilled cherry tomatoes

### **MAKE YOUR OWN OMELETTE**

choice of red pepper, cheddar cheese, tomato, chilli, mushroom, caramelized onion, feta

### **OATS BOWL**

served with roasted pumpkin & sunflower seeds

### **SMASHED AVOCADO ON TOAST**

served with beetroot puree, cherry & English tomatoes, feta cheese, baby spinach & a choice of bread

### **HOMEMADE BANANA BREAD**

served with espresso butter & fresh seasonal berries

### **BREAKFAST BRUSCHETTA**

served with two slices of bread of your choice, avocado salsa, fresh cherry tomatoes, streaky bacon, two poached eggs & balsamic reduction

### **CRÊPES**

served with freshly sliced banana, strawberry & Nutella

---

## **COLD BREAKFAST**

### **MANGO EXOTIC SMOOTHIE BOWL**

served with superfood seed mix, exotic seasonal fruits & fresh berries

### **HOUSE BAKED GRANOLA BOWL**

Bulgarian yoghurt, honey & fresh seasonal berries

### **FRESH SEASONAL FRUIT PLATTER**

served with Bulgarian yoghurt



# SHARING PLATES

**CRISPY FRIED, OR LEMON BUTTER  
GRILLED PATAGONIAN CALAMARI** \_\_\_\_\_ **R125**

with smoked paprika aioli & togarashi dust

**GRILLED PRAWNS WITH CHILLI &  
GARLIC IN LEMON OLIVE OIL** \_\_\_\_\_ **R140**

served with pickled ginger &  
avocado salsa

**YELLOW FIN SEARED TUNA TATAKI** \_\_\_\_\_ **R160**

with ginger, red onion chilli oil,  
sesame honey & soy sauce

**PONZU GLAZED PORK BELLY** \_\_\_\_\_ **R135**

with onion puree' & red cabbage remoulade

**KUNG PAO CHICKEN WINGS** \_\_\_\_\_ **R115**

with spring onion & togarashi spiced  
cashew nut crumble

**UMAMI WILD MUSHROOM RISOTTO  
(VEG/VEGAN)** \_\_\_\_\_ **R130**

with mushroom ragout, parmesan cheese,  
mushroom biltong & sesame oil

**BAKED AUBERGINE (VEG/VEGAN)** \_\_\_\_\_ **R125**

with a zesty baba ghanoush, Israeli salad,  
avocado & a homemade labneh

**SOUTHERN STYLE CAJUN CHICKEN TACO** \_\_\_\_\_ **R120**

with avocado salsa & tzatziki sauce

**TEMPURA PRAWN TACO** \_\_\_\_\_ **R145**

with homemade pickles & avocado salsa



## MAIN COURSE

**ETHICALLY CAUGHT LINE FISH** \_\_\_\_\_ **R260**  
served with chermoula sauce & sautéed greens

**250G GRASS FED SIRLOIN STEAK AU POIVRE** \_\_\_\_\_ **R295**  
with cognac peppercorn sauce and potato hash

**UMAMI WILD MUSHROOM RISOTTO (VEG/VEGAN)** \_\_\_\_\_ **R190**  
with mushroom ragout, parmesan cheese,  
mushroom biltong & sesame oil

**CAPE MALAY CURRY**  
with garlic roti, poppadom's, & pineapple salsa  
Substitute with tofu and baked chickpea (VEG/VEGAN) \_\_\_\_\_ **R160**  
Substitute with chicken \_\_\_\_\_ **R180**  
Substitute with prawn \_\_\_\_\_ **R220**  
Substitute with chicken & prawn \_\_\_\_\_ **R265**



## SIDES

**TRUFFLE POTATO FRIES (VEG/VEGAN)** \_\_\_\_\_ **R70**  
served with Grano Padano

**SWEET POTATO FRIES (VEG/VEGAN)** \_\_\_\_\_ **R70**  
served with Grano Padano

**TEMPURA ZUCCHINI FRIES (VEG/VEGAN)** \_\_\_\_\_ **R70**  
served with togarashi spice & avocado salsa

**ROASTED SEASONAL VEGETABLES (VEG/VEGAN)** \_\_\_\_\_ **R70**

**FRESH SEASONAL HERB SALAD (VEG/VEGAN)** \_\_\_\_\_ **R70**  
with lemon olive oil dressing



# BURGERS

**KOREAN CRUMBED CHICKEN BURGER** \_\_\_\_\_ **R155**

served with fresh red onion & cucumber,  
Japanese mayonnaise with fries or side salad

**GRILLED CHICKEN BURGER** \_\_\_\_\_ **R165**

with aioli, rocket, red onion, cucumber, cheese  
& tomato, served with fries or side salad

**GRILLED BEEF BURGER** \_\_\_\_\_ **R165**

with aioli, rocket, red onion, cucumber, cheese  
& tomato, served with fries or side salad

**ZUCCHINI, MUSHROOM AND  
CARROT PATTY (VEG/VEGAN)** \_\_\_\_\_ **R165**

with avocado salsa, aioli, rocket, red onion, cucumber  
& tomato, with zucchini fries or side salad



# SALADS

**COBB SALAD** \_\_\_\_\_ **R165**

with chopped salad leaves, cherry tomatoes, egg,  
avocado, feta cheese, red onion, crispy bacon bits  
& ranch dressing

Add chicken \_\_\_\_\_ **R55**

**ROOFTOP GARDEN SALAD** \_\_\_\_\_ **R145**

with baby spinach, rocket, bulgar wheat, roasted  
seed mix, avocado, parmesan cheese &  
cucumber with lemon emulsion

Add chicken \_\_\_\_\_ **R55**

**BLACKENED CHICKEN BOWL** \_\_\_\_\_ **R170**

with hummus, beetroot puree, avocado, roasted  
seasonal vegetables, chicken breast  
& sesame seeds

Vegan/Veg option - substitute chicken with  
zucchini, mushroom & carrot patty



## WRAPS

**CLUB CHICKEN WRAP** \_\_\_\_\_ **R155**  
with avocado, tomato, cheddar cheese,  
mustard mayonnaise, rocket & bacon  
served with fries or side salad

**SMOKED SALMON & CREAM CHEESE WRAP** \_\_\_\_\_ **R165**  
with capers, red onion, cucumber, avocado &  
rocket served with fries or side salad



## DESSERTS

**SOUTH AFRICAN ARTISAN CHEESE PLATE** \_\_\_\_\_ **R155**  
with fresh fruit, crisps, preserves &  
seasonal berries

**CITRUS INFUSED BAKED CHEESECAKE** \_\_\_\_\_ **R109**  
**(SUGAR FREE)**  
strawberry puree', served with fresh  
seasonal berries

**DECADANT VALRHONA CHOCOLATE MOUSSE** \_\_\_\_\_ **R115**  
**(GLUTEN FREE)**  
served with an almond crumb, craft vanilla  
bean ice cream & blueberry



# CLASSIC SUSHI

## CALIFORNIA ROLLS 8 PIECE

Avocado & cucumber	R95
Tuna	R115
Salmon	R125
Prawns	R125

## FASHION SANDWICH 4 PIECE

Avocado & cucumber	R95
Salmon	R109
Prawns	R109
Tuna	R120

## HANDROLL 1 PIECE

Avocado & cucumber	R95
Tuna	R125
Salmon	R125
Prawns	R130

## NIGIRI 2 PIECE

Avocado	R85
Salmon	R95
Prawns	R109
Tuna	R95

## MAKI 6 PIECE

Avocado & cucumber	R85
Salmon	R109
Prawns	R115
Tuna	R109

## ROSES 4 PIECE

Salmon	R130
Tuna	R130

## SASHIMI 4 PIECE

Tuna	R145
Salmon	R145
Seared tuna	R165
Seared salmon	R165

## EDAMAME BEANS

Served with teriyaki sauce, extra virgin olive oil, maldon salt & sesame seeds

R125

All the above served with soya, wasabi, pickled ginger & chopsticks  
For room service a R30 tray charge plus a 10% gratuity will be added to the bill



# SUSHI PLATTERS

## **12 PIECE PLATTER** **R315**

- Prawn nigiri (2)
- Salmon rainbow (4)
- Salmon roses (2)
- Tuna sandwich (4)

## **14 PIECE PLATTER VEGAN (VEG/VEGAN)** **R345**

- Avocado & cucumber fashion sandwich (4)
- Avocado & cucumber California roll (4)
- Carrot & cucumber bamboo roll (4)
- Avocado nigiri (2)

## **16 PIECE CRUNCH PLATTER** **R375**

- Futo maki (4)
- Salmon roll (4)
- Tempura prawn roll (4)
- Vegetable spring rolls (2)
- Tempura prawns (2)

## **21 PIECE PLATTER** **R450**

- Salmon rose (2)
- Tuna rose (2)
- Bamboo roll (4)
- Salmon sashimi (2)
- Tuna sashimi (2)
- California, avocado & prawn roll (6)
- Prawn nigiri (1)
- Tuna nigiri (1)
- Salmon nigiri (1)

All the above served with soya, wasabi, pickled ginger & chopsticks  
For room service a R30 tray charge plus a 10% gratuity will be added to the bill



# SPECIALITY SUSHI

**PRAWN TEMPURA ROLL 8 PIECES** **R229**

Japanese spiced mayonnaise, cream cheese, cucumber & avocado topped with prawn & caviar

**RAINBOW ROLL 8 PIECES** **R229**

California roll with avocado & salmon topped with salmon, prawn & tuna served with Japanese mayonnaise & caviar

**TIGER ROLL 8 PIECES** **R229**

prawn, avocado, salmon topped with tuna & Japanese mayonnaise & togarashi spice

**SPICY SALMON TARTAR ROLL 8 PIECES** **R245**

salmon & avocado roll topped with spicy salmon tartare

**DESIGNER ROLL 8 PIECE** **R225**

cream cheese, smoked salmon, avocado inside, topped with peppadews, smoked salmon & spiced mayo

**FUTO MAKI 6 PIECES** **R215**

fried tuna, salmon, avocado and prawn with siracha mayonnaise, sweet Chilli sauce, sesame seeds & spring onion

**SPRING ROLLS 2 PIECES**

wok fried cabbage, carrot & mushroom **R115**

Spiced prawn with cream cheese **R115**

Served with a dipping sauce

**POKE BOWL** **R109**

Edamame beans, avocado, baby spinach, beetroot, cucumber, carrot, sesame soy dressing

Add tuna **R95**

Add salmon **R95**

Add tuna & salmon **R95**

Add tempura shrimp **R105**

All the above served with soya, wasabi, pickled ginger & chopsticks

For room service a R30 tray charge plus a 10% gratuity will be added to the bill





# BAR LIST

## BEERS/CIDERS

• Castle Lite	R39
• Windhoek Lager	R39
• Heineken	R42
• Becks Zero	R35
• Stella Artois	R42
• Devil's Peak Lager	R45
• Devil's Peak Block House IPA	R55
• Devil's Peak Hero Non-Alcoholic	R40
• Savanna Lemon Non Alcoholic	R43
• Savanna Dry	R40
• Hunters Gold / Dry	R40

## RUM

• Bacardi	R33
• Havana 3 year	R37
• Havana 7 year	R39
• Captain Morgan Spiced Gold	R37
• Malibu Rum	R29
• Redemption SA Rum	R59

## TEQUILA

• Jose Cuervo Silver/ Gold	R36
• El Jimador Reposado Blanco Silver	R36
• El Jimador Reposado Gold	R38
• Don Julio Reposado	R66
• Patron XO Café	R44
• Germana Cachaca	R51
• Olmeca Black	R36
• Patron Silver	R58

## LIQUEURS

• Disaronno Amaretto	R68
• Jagermeister	R35
• Aperol	R50
• Campari	R55
• Chambord	R68
• Amarula	R40
• Martini Rosso/ Dry	R35
• Cointreau	R45
• Khalua	R48

## PORTS/DIGESTIVES/DESSERT WINE

• Limoncello	R45
• Dalla Cia Cab/Merlot/Pinot Noir/Chardonnay	R65
• Allesveloren Vintage Port	R40
• De Krans Ruby	R35
• Rickety Bridge NLH	R65



# BAR LIST

## CHASER/SODAS

• Coke	R30
• Coke Light 200ml	R30
• Coke Zero	R30
• Ginger Ale 200ml	R30
• Club Soda	R26
• Tonic	R26
• Pink Tonic	R26
• Lemonade	R30
• Bitter Lemon	R26
• Ginger Beer	R30
• Red Bull	R55
• Appletizer	R40
• Grapetizer	R40

## JUICES

• Orange Juice 250ml	R35
• Cranberry Juice 250ml	R40
• Pineapple Juice 250ml	R40

## WATER

• Still/ Sparkling 750ml	R60
• Still/ Sparkling 500ml	R40

## COFFEE

• Espresso	R25
• Double Espresso	R30
• Flat White	R35
• Cappuccino	R33
• Latte	R35
• Black Coffee/Americano	R30
• Decaf Espresso	R25
• Decaf Double Espresso	R30
• Decaf Cappuccino	R35

## COFFEE COCKTAILS

• Irish Coffee	R95
• Amarula Coffee	R85
• Kahlua Coffee	R90
• Patron Coffee	R95

## TEAS

• English Breakfast Tea	R30
• Peppermint Tea	R30
• Ceylon Tea	R30
• Rooibos Tea	R30
• Chamomile Tea	R30



# BAR LIST

## BRANDY/COGNAC

- KVV 3year \_\_\_\_\_ **R35**
- Klipdrift \_\_\_\_\_ **R34**
- Van Ryns 10 year \_\_\_\_\_ **R50**
- Van Ryns 15 year \_\_\_\_\_ **R85**
- Courvoisier VS \_\_\_\_\_ **R65**
- Courvoisier VSOP \_\_\_\_\_ **R80**
- Hennessy VSOP \_\_\_\_\_ **R98**

## WHISKEY/ WHISKY/SINGLE MALT

- Bells \_\_\_\_\_ **R35**
- J&B \_\_\_\_\_ **R34**
- Johnnie Walker RED \_\_\_\_\_ **R39**
- Johnnie Walker Black \_\_\_\_\_ **R49**
- Jameson \_\_\_\_\_ **R43**
- Monkey Shoulder \_\_\_\_\_ **R53**
- Bains (Local) \_\_\_\_\_ **R40**
- Singleton 12 year \_\_\_\_\_ **R63**
- Glenfiddich 12 year \_\_\_\_\_ **R69**
- Glenfiddich 18 year \_\_\_\_\_ **R155**
- Glenmorangie 10 year \_\_\_\_\_ **R79**

## BOURBON

- Makers Mark \_\_\_\_\_ **R50**
- Woodford Reserve \_\_\_\_\_ **R60**
- Jack Daniels Single Barrel \_\_\_\_\_ **R70**
- Jack Daniels \_\_\_\_\_ **R41**
- Southern Comfort \_\_\_\_\_ **R33**

## GIN

- Gordons Dry Gin \_\_\_\_\_ **R33**
- Tanqueray \_\_\_\_\_ **R43**
- Roku Gin (Jap) \_\_\_\_\_ **R44**
- Bombay Sapphire Gin \_\_\_\_\_ **R43**
- Hendricks \_\_\_\_\_ **R59**
- Inverroche Classic \_\_\_\_\_ **R47**
- Inverroche Amber \_\_\_\_\_ **R49**

## VODKA

- Smirnoff \_\_\_\_\_ **R35**
- Ketel One \_\_\_\_\_ **R48**
- Grey Goose \_\_\_\_\_ **R54**
- Belvedere \_\_\_\_\_ **R59**
- Cruz Vodka \_\_\_\_\_ **R44**

## DRAFT BEER

- CBC Lager (Draft 300ml) \_\_\_\_\_ **R44**
- CBC Lager (Draft 500ml) \_\_\_\_\_ **R64**



# COCKTAILS

**APEROL SPRITZ** R120

L'Omarins MCC Brut, Aperol,  
Soda Water & Orange

**KIR ROYAL** R135

L'Omarins MCC Brut & Chambord

**NEGRONI** R115

Tanqueray Gin, Campari & Martini Rosso

**MOJITO** R105

Havana 3 year, Limes, Soda Water & Fresh Mint

**JAPANESE MOJITO BY ROKU** R125

Roku Gin, Mint fresh, Limes, Soda Water  
& Simple Syrup

**CAIPIRINHA** R140

Germana Cachaça, Limes & Sugar

**MONKEY SHOULDER 'LAZY OLD FASHIONED'** R120

Monkey Shoulder Whisky, Angostura  
Aromatic Bitters & Maraschino Cherry

**STRAWBERRY DAIQUIRI** R99

Bacardi Light rum, Lime juice & Strawberries

**PINA COLADA** R105

Malibu Coconut Rum, Lime juice,  
Triplise Sec & Pineapple

**BASIL SMASH** R115

Tanqueray Gin, Basil, Fresh Limes & syrup

**BOURBON SLING** R145

Woodford, Southern Comfort, lemon juice  
& soda water



# COCKTAILS

**HENDRICKS CUTINI** \_\_\_\_\_ **R155**

Hendricks Gin, Martini Dry, Simple Syrup & Cucumber

**TANQUERAY MARTINI** \_\_\_\_\_ **R115**

Tanqueray Gin, Martini Dry & Olives or Lemon

**MANHATTAN** \_\_\_\_\_ **R145**

Monkey Shoulder Whisky, Martini Rosso,  
Angostura Aromatic Bitters & Maraschino Cherry

**COSMOPOLITAN** \_\_\_\_\_ **R130**

Belvedere Vodka, Triplise Sec,  
Cranberry Juice & Lime

**CLASSIC MARGARITA** on the Rocks/Frozen \_\_\_\_\_ **R120**

Jose Cuervo Gold Tequila, Triple Sec,  
Fresh Lime Juice & Sugar

**LONG ISLAND ICE TEA** \_\_\_\_\_ **R125**

5 Spirits, Lemon Juice & Coke

**EXTREME TEQUILA SUNRISE** \_\_\_\_\_ **R130**

El Jimador Silver Tequila, Orange Juice & Grenadine

**BLUE LAGOON** \_\_\_\_\_ **R135**

Belvedere Vodka, Blue Curacao, Lemonade  
& Orange juice

**MOSCOW MULE** \_\_\_\_\_ **R125**

Cruz Black Vintage Vodka, Lime, Ginger Ale  
& Lemon Juice

**WHISKEY SOUR** \_\_\_\_\_ **R135**

Woodford, Lemon Juice, Bitters & Aquafaba



# WINE LIST

## BUBBLY

- Durbanville Hills Sparkling Sauv Blanc \_\_\_\_\_ R70(187ml) R220
- Pierre Jourdan Brut \_\_\_\_\_ R100(187ml) R360
- Pierre Jourdan Belle Rose \_\_\_\_\_ R360
- Pongracz \_\_\_\_\_ R390

## SAUVIGNON BLANC

- Diemersdal Estate \_\_\_\_\_ R75(250ml) R195
- Cederberg \_\_\_\_\_ R280
- Klein Constantia \_\_\_\_\_ R360

## CHENIN BLANC

- Marras Swartland Los Tros \_\_\_\_\_ R70(250ml) R180
- L'Avenir \_\_\_\_\_ R240
- Simonsig Langbult Steen \_\_\_\_\_ R450

## CHARDONNAY

- Diemersdal Unwooded \_\_\_\_\_ R75(250ml) R195
- Haute Cabriere Reserve \_\_\_\_\_ R335
- Tokara Reserve Collection Stellenbosch \_\_\_\_\_ R510

## WHITE BLENDS/ INTERSTING VARIETALS

- Pierre Jourdan Tranquille \_\_\_\_\_ R165
- Buitenverwachting Sauv Chardonnay \_\_\_\_\_ R210

## ROSE

- Diemersdal Sauvignon Rose \_\_\_\_\_ R75(250ml) R195



# WINE LIST

## MERLOT

- Guardian Peak \_\_\_\_\_ R75(250ml) R220
- Stellenbosch Reserve \_\_\_\_\_ R355
- Meerlust \_\_\_\_\_ R740

## PINOTAGE

- Stellenbosch Vineyards \_\_\_\_\_ R195
- Durbanville Hills Pinotage \_\_\_\_\_ R230
- LAvenir \_\_\_\_\_ R300
- De Grendel Amandelboord \_\_\_\_\_ R530

## CABERNET SAUVIGNON

- Guardian Peak \_\_\_\_\_ R85(250ml) R220
- La Motte \_\_\_\_\_ R335
- Great Heart Stellenbosch \_\_\_\_\_ R585

## SHIRAZ

- Marras Swartland \_\_\_\_\_ R190
- Delaire Graff \_\_\_\_\_ R345
- Cederberg \_\_\_\_\_ R540

## RED BLENDS/ INTERSTING VARIETALS

- Diemersdal Cabernet Sauvignon Merlot \_\_\_\_\_ R75(250ml) R195
- Meerlust Red \_\_\_\_\_ R475
- Buitenverwachting Meifort \_\_\_\_\_ R330

## DESSERT WINE

- Allesverloren Vintage Port 375ml \_\_\_\_\_ R60(50ml) R340
- Pierre Jourdan Ratafia 375ml \_\_\_\_\_ R354