



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



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 (6 PIECES) _____ **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 (2 PIECES) _____ **R120**

with avocado salsa & tzatziki sauce

TEMPURA PRAWN TACO (2 PIECES) _____ **R145**

with homemade pickles & avocado salsa



MAIN COURSE

ETHICALLY CAUGHT LINE FISH _____ **R260**

served with chermoula sauce & sautéed greens,
includes choice of side below

250G GRASS FED SIRLOIN STEAK AU POIVRE _____ **R295**

with cognac peppercorn sauce and potato hash,
includes choice of side below

UMAMI WILD MUSHROOM RISOTTO _____ **R190**
(VEG/VEGAN)

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 _____ **R140**

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

GRILLED CHICKEN BURGER _____ **R140**

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

GRILLED BEEF BURGER _____ **R140**

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

**ZUCCHINI, MUSHROOM AND
CARROT PATTY (VEG/VEGAN)** _____ **R140**

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

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

SOUTH AFRICAN ARTISAN CHEESE PLATE _____ **R155**

with fresh fruit, crisps, preserves &
seasonal berries



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,
Triple 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, Triplce 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

WHITE BLENDS/ INTERSTING VARIETALS

- Pierre Jourdan Tranquille _____ R230
- Buitenverwachting Sauv Chardonnay _____ R265

CHENIN BLANC

- Marras Swartland Los Tros _____ R70(250ml) R230
- L'Avenir _____ R310
- Simonsig Langbult Steen _____ R450
- Cavalli Chenin Blanc _____ R75(250ml) R245

SHIRAZ

- Marras Swartland _____ R230
- Delaire Graff _____ R345
- Cederberg _____ R540
- Cavalli Shiraz _____ R75(250ml) R245

PINOTAGE

- Stellenbosch Vineyards _____ R250
- Durbanville Hills Pinotage _____ R75(250ml) R230
- L'Avenir _____ R300
- De Grendel Amandelboord _____ R530

SAUVIGNON BLANC

- Diemersdal Estate _____ R75(250ml) R235
- Cederberg _____ R310
- Klein Constantia _____ R360

CHARDONNAY

- Diemersdal Unwooded _____ R75(250ml) R235
- Haute Cabriere Reserve _____ R335
- Tokara Reserve Collection Stellenbosch _____ R510



WINE LIST

ROSE

- Diemersdal Sauvignon Rose _____ R75(250ml) R245

RED BLENDS/ INTERSTING VARIETALS

- Diemersdal Cabernet Sauvignon Merlot _____ R75(250ml) R255
- Meerlust Red _____ R475
- Buitenverwachting Meifort _____ R330

MERLOT

- Guardian Peak _____ R75(250ml) R245
- Stellenbosch Reserve _____ R355
- Meerlust _____ R740

CABERNET SAUVIGNON

- Guardian Peak _____ R85(250ml) R245
- La Motte _____ R335
- Great Heart Stellenbosch _____ R585

BUBBLY

- Durbanville Hills Sparkling Sauv Blanc _____ R80(187ml) R360
- Pierre Jourdan Brut _____ R100(187ml) R400
- Pierre Jourdan Belle Rose _____ R410
- Pongracz _____ R395

DESSERT WINE

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