



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 and toast with a choice of eggs

BACON EGGS BENEDICT

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

SALMON ROYALE

Served with either English muffin or hash brown, smoked salmon, 2x poached eggs and 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, sautéed chickpeas, avocado, baby spinach, babaganoush, sunflower & pumpkin seed mix and grilled cherry tomatoes

MAKE YOUR OWN OMELETTE

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

OATS BOWL

Served with roasted pumpkin and sunflower seeds

SMASHED AVOCADO ON TOAST

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

HOMEMADE BANANA BREAD

Served with espresso butter and fresh seasonal berries

BREAKFAST BRUSCHETTA

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

CRÊPES

Served with freshly sliced banana, strawberry and Nutella

COLD BREAKFAST

MANGO EXOTIC SMOOTHIE BOWL

Served with superfood seed mix, exotic seasonal fruits and fresh berries

HOUSE BAKED GRANOLA BOWL

Bulgarian yoghurt, honey and fresh seasonal berries

FRESH SEASONAL FRUIT PLATTER

Served with Bulgarian yoghurt



STARTERS SMALL PLATES

EDAMAME BEANS _____ R95

Served with sea salt and extra virgin olive oil.

BITTERBALLEN – 5 PIECES _____ R85

A Dutch delicacy filled with beef ragout
accompanied by Dijon mustard.

GUACAMOLE AND TORTILLAS (VG) (MILDLY SPICY) _____ R95

A duo of avocado and beetroot guacamole, served with
jalapeño pico de gallo and pineapple salsa.

CRAYFISH AND SAFFRON

RISOTTO ARRANCINI – 3 PIECES _____ R145

Topped with a vibrant crayfish salad finished
with salmon caviar.



SALADS

HIBACHI GLAZED CHICKEN BOWL _____ R210

Hummus, avocado, fire roasted baby carrots, charred corn
and black bean fricasee, red pepper romesco, feta cheese,
cous - cous dressed with a lemongrass vinaigrette.

CLASSIC SALAD _____ R165

Mixed salad leaves, cherry tomato, avocado, egg, feta cheese,
red onion, crispy bacon bits, and a lemon-honey-thyme dressing.

VOLCANO SALAD _____ R195

A bold mix of Norwegian salmon, black rice, pickled cabbage,
and crispy tostadas tossed in zesty nuoc cham and finished
with a siracha dressing.

+ Grilled halloumi or grilled chicken _____ R65

+ Seared Norwegian salmon _____ R95



UCHU JAPANESE/ PERUVIAN FUSION SUSHI

Inspired by Nikkei cuisine, created by Japanese immigrants in Peru,
our sushi blends Japanese techniques with Peruvian flavours,
using fresh, local ingredients and seafood.

PERUVIAN TUNA ROSES – 4 PIECES _____ R105
Topped with a tuna tartare and miso sauce.

PERUVIAN SALMON ROSES – 4 PIECES _____ R105
Topped with a salmon tartare and miso sauce.

CLASSIC SALMON CALIFORNIA ROLL – 8 PIECES _____ R115
Classic salmon and avocado roll.

MIGA GAMBAS – 8 PIECES (MILDLY SPICY) _____ R185
Pickled daikon, tempura prawn, cucumber and avocado
inside topped with crumbed prawn, smoked adobo
and teriyaki sauce

ACEVICHADO ROLL (RAINBOW ROLL) – 8 PIECES _____ R195
Tempura prawn, avocado and cucumber inside,
topped with tuna, salmon and avocado

CAVIAR AND LOBSTER ROLL – 8 PIECES _____ R225
Lobster and avocado inside topped with a saffron
crayfish salad finished with salmon caviar and
soy pearls

ACEVICHADO ROLL (RAINBOW ROLL) – 8 PIECES _____ R195
Tempura prawn, avocado and cucumber inside,
topped with tuna, salmon and avocado.

VERDURAS ROLL (VG) – 8 PIECES _____ R140
Cucumber, daikon and avocado inside topped with
roasted red pepper and avocado.

FURAI MAKI ROLL – 8 PIECES _____ R155
Salmon tempura, avocado, daikon inside topped with
tostados and dressed with Tokyo sauce,
teriyaki sauce.

MATSURI ROLL – 8 PIECES _____ R165
Fresh tuna, avocado, cucumber, tempura flakes,
Tokyo sauce and yuzu miso dressing.



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SHARING

12 PIECES _____ R325

4PC Peruvian tuna roses

4PC Peruvian salmon roses

4PC Acevichado roll (Rainbow roll)

12 PIECES (VG) _____ R325

6PC Verduras roll

2PC Avocado nigiri

4PC Acevichado pickled daikon and avocado

16 PIECES _____ R375

4PC Salmon California salmon and avocado

4PC Miga gambas

4PC Acevichado roll (Rainbow roll)

4PC Furai maki roll

21 PIECES _____ R450

6PC Classic California salmon and avocado

4PC Matsuri roll

4PC Peruvian salmon roses

3PC salmon nigiri, tuna nigiri and avocado nigiri

4PC Acevichado (Rainbow roll)



MAIN COURSE

COASTAL THAI GREEN CURRY _____ R330

Patagonian calamari, mussels, and prawns served with fragrant basmati rice, jalapeño and pineapple salsa, with complementary a chai gin cocktail (or virgin chai cocktail).

300G GRASS FED BEEF SIRLOIN STEAK AU POIVRE _____ R320

Served with cognac peppercorn sauce, Parmesan potato hash, charred onion, and grilled broccolini.

HIBACHI GRILLED KINGKLIP _____ R280

Accompanied by a potato puree', finished with a white confit lemon and garlic sauce, topped with caper popcorn, sundried tomato puree and olive tapenade.

FARM TO TABLE VEGETABLES (V)(GF) _____ R285

Sauteed courgette, velvety carrot mousse, aromatic red lentil falafel, pickled onion petals, flame torched pumpkin and smoked tomato.

FREE-RANGE CHICKEN SUPREME _____ R295

With a spinach mousse, grilled baby vegetables paired with a Sicilian caponata finished with velvety white wine glaze enriched with fresh thyme.

KOREAN-CRUMBED CHICKEN BURGER _____ R165

Served with Japanese slaw and crispy fries.

GRILLED BEEF BURGER _____ R175

Smoked tomato chutney, bree cheese, avocado, and mixed salad, served with fries.



SIDES

TRUFFLE POTATO FRIES _____ R75

Served with grated Grana Padano.

TRUFFLE SWEET POTATO FRIES _____ R75

Served with grated Grana Padano.

FRAGRANT GINGER BASMATI RICE (VG) _____ R75

GARDEN SALAD (VG) _____ R75

Served with lemon-olive oil emulsion.



ASIAN STYLE SKEWERS

MOMO YAKI _____ R145

Chicken thigh topped with crisp red onion,
velvety satay sauce and smoked peanut crumble.

GYU – KUSHI _____ R145

Beef rib eye skewer finished with tare glaze topped
with crisp red onion, black garlic emulsion and
hibachi burnt onion puree.

6 VANNAMEI PRAWNS _____ R160

smoked paprika with white confit garlic, miso and
sweetcorn puree', burnt sweetcorn and tomato,
rice cracker.

TOFU & BROCOLI (VG) _____ R135

Infused with a lemongrass vinaigrette and coconut
and turmeric curry sauce finished with fire roasted
almond flakes, pickled red onion and cucumber.

EGG PLANT & ARTICHOKE (VG) _____ R135

Truffle black bean puree, avocado, burnt
corn salsa and beetroot hummus.

CRAYFISH SATAY _____ R165

Finished with a saffron butter and dressed
in a vibrant violet and red onion slaw, toasted
sesame and salmon caviar.

All 2 Pieces Per Serving



DESSERTS

CITRUS-INFUSED BAKED CHEESECAKE (SUGAR-FREE) _____ R110

Strawberry purée, served with fresh seasonal berries.

DECADENT VALRHONA 66% DARK CHOCOLATE

MOUSSE (GLUTEN-FREE) _____ R115

Blueberry, almond shortbread crumble, double-thick vanilla
ice cream.

ETON MESS _____ R120

Lemon curd, strawberry sherbet, short bread,
vanilla bean ice cream, white chocolate soil.

WINE LIST

CHAMPAGNE

Veuve Clicquot R1300
Veuve Clicquot Brut is the result of the art of blending is an assemblage dominated by the Pinot Noir and the strong presence of reserve wines.

MCC & SPARKLING WINE

Pierre Jourdan Brut R100 R400
Delicate yeasty characteristics are complemented by crisp acidity and fresh citrus flavours, ending with a refreshing green apple fruit tang finish.

Villier A Tradition Brut R110 R425
This Cap Classique (bottle fermented sparkling wine) is a blend of red and white grapes displaying the full, balanced yeasty complexity synonymous with a wine made in this style. The wine retains its fresh racy zestiness that is a result of crisp acidity and delicate fruit.

L'Ormarins Brut Classique NV R120 R450
Elegant, fresh hints of brioche, citrus, white peach, framboise and a refreshing acidity.

Roses of Sharon Rose MCC R600
Strawberry, Black cherry, raspberry notes jump out of the glass with a hint of rose water in the background. A great aperitif and food wine.

SAUVIGNON BLANC

Diemersdal Estate R75 R255
Notes of citrus zest and lime, paving the way for tropical fruit on the mid-palate, featuring vibrant hints of passion-fruit and gooseberry.

Whalehaven Sauvignon Blanc R90 R310
Small batch of cool-climate Sauvignon Blanc combining tropical, saline and mineral notes. Intense passionfruit and yellow Cape gooseberry notes with hints of bell peppers.

Cederberg R335
Cape gooseberry, passion fruit, pineapple, kiwi & touches of lime mingle with tingling acidity with a clean finish of Granny Smith green apples.

Klein Constantia R360
Richly textured, fresh and complex with a bold minerality, flavours of lemon, white peach, nectarine and herbal subtlety.

CHENIN BLANC

Marras Swartland Los Tros R75 R250
On the palate, lemon, apricot and pear skin flavours are complemented by a crisp acidity and a round mouthfeel.

Cavalli Chenin R80 R260
Offers bright and lively aromas of white peach, lemon grass and limes. The palate is fresh and zesty, showing passion fruit and winter melon.

L'Avenir R310
The wine presents a fine balance of natural acidity, bruised apple, white peach and citrus notes with a touch of roasted almonds.

	Glass	Bottle
Simonsig Langbult Steen _____		R450
The first thing you notice on the palate is the tangy acidity that carries the flavours of white pear, lime and green apple.		

CHARDONNAY

Diemersdal Unwooded _____	R85	R270
Nuance of limes on the palate combine to offer you a delicious, flavourful wine with a creamy taste and lingering aftertaste.		

Haute Cabrière Réserve _____		R335
Characteristic forest floor, ripe red berries and cedarwood on the entry, flow through to palate, with hints of cigar box, sour cherries and spice.		

Whalehaven Chardonnay Terroir _____		R450
Heady notes of nectarous honeysuckle that develop into flavours of persimmon. Gilbert & Gaillard International Challenge 2023-93 points/IWSC 2023-93 points/Merit Wine & Spirits Challenge-Gold.		

Tokara Reserve Collection Stellenbosch _____		R510
Rich with a creamy texture & finely integrated acidity. Flavours of ripe yellow citrus lead onto a creamy mid-palate, with smoky & toasty notes & hints of marmalade.		

WHITE BLENDS/INTERESTING VARIETALS

Pierre Jourdan Tranquille _____		R230
Red apples, cherries, red berries and lime flavours dominate the palate, with a note of earthiness, crisp acidity and a lingering dry finish.		

Buitenverwachting Sauv Chardonnay _____		R265
A melange of flavours including green figs, gooseberries and melon fill the palate providing a citrus finish on this dry, full bodied wine.		

ROSE

Lourenford River Garden Rose _____	R70	R240
Fresh red fruit flavours, strawberry and hints of rose water and watermelon carry through onto palate with linear dry finish'		

Clifton Atlantic Rose _____	R90	R300
Inspired by the Atlantic sea & the Clifton Beach in Cape Town. Fresh strawberries, ripe raspberries and a hint of tangy red currants, with the subtle aroma of rose petals and a zesty citrus twist.		

MERLOT

Guardian Peak _____	R75	R245
Velvety tannins mingle with juicy, ripe fruit flavours: cherries, damson plum, molasses and roasted thyme while nutmeg spice follows throughout the palate.		

Stellenbosch Reserve _____		R355
A plush wine with a palate that seamlessly balances flavours of red fruit, mulberry and creamy milk chocolate.		

Meerlust _____		R740
The palate is plush while still delicate on the finish, showing complex cherry tobacco flavours coupled with a fine acidity		

PINOTAGE

	Glass	Bottle
Stellenbosch Vineyards _____	R85	R280
A velvety palate with black and red berries, featuring spicy undertones of cinnamon. The dense fruit and integrated wood holds delightful balance.		
L'Avenir _____		R300
A characterful, medium bodied red, with a juicy palate radiating cherry and plum flavours, supported by a touch of sweet spice.		
De Grendel Amandelboord _____		R530
Luxurious and full palate of blackberry, cherry, sweet clove and vanilla oak with a sprinkling of almond and trimmed cigar.		

CABERNET SAUVIGNON

Guardian Peak _____	R80	R265
Well structured tannins and good acidity balance the plum, blackcurrant, blueberry, mulberry and chocolate flavours on the palate, with savoury notes of bay leaf adding complexity.		
La Motte _____		R335
Ample blackcurrant, violets and mint, with a touch of plum suffuse the rich palate, full bodied with notes of cedar and a ripe, fleshy texture.		
Great Heart Stellenbosch _____		R585
The broad mid-palate is pure and fresh with attractive flavours of elderberries, redcurrant leaf, layers of plum, graphite and pomegranate.		

SHIRAZ

Cavalli Shiraz _____	R75	R250
Spicy notes of black pepper, cinnamon and cloves are layered atop black cherry and chocolate. The palate shows fresh plum and violets, and finishes with a well-rounded velvety tannin.		
Delaire Graff _____		R345
Red fruits and dark mulberries are at the fore on the palate, with floral notes of lavender and a spicy white pepper undertone evident.		
Cederberg _____		R540
Red cherries and mulberry flavours predominate with subtle nuances of mocha, clove spice, pepper and leather.		

RED BLENDS/INTERESTING VARIETALS

Diemersdal Cabernet Sauvignon Merlot _____	R85	R275
Dark fruits abound on the brooding entry. The bold, weighty palate has flavours of dark plums, red and black berries and hints of dark chocolate.		
Buitenverwachting Meifort _____		R330
Elegant plum and glossy red cherry flavours combined with spicy oak, tobacco and lead pencil characters.		
Meerlust Red _____		R475
Intensely flavoured with crushed red fruit, cassis, warm spice and supporting oak, with integrated tannins, a focused, linear flavour profile with notes of exotic spice.		
Idiom Cape Blend _____		R850
A velvety opulent, rich & intriguing aromas with red fruits with notes of ripe plums, red velvet cake & tobacco. 4 times in top 5 winners of best Cape Blend from S.A/Fine Wine Awards-91 points.		

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 DIAQUIRI	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, and syrup	
BOURBON SLING	R145
Woodford, Southern Comfort, lemon juice and soda water	
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, Triple 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 and Lemon Juice	
WHISKEY SOUR	R135
Woodford, Lemon Juice, Bitters, Aquafaba	

BAR LIST

BRANDY/ COGNAC

KWV 3y	R35
Klipdrift	R34
Van ryns 10y	R50
Van ryns 15y	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	R60
Jameson	R43
Monkey Shoulder	R53
Bains (Local)	R40
Singleton 12y	R63
Glenfidich 12y	R69
Glenfidich 18y	R155
Glenmorangie 10y	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

RUM

Bacardi	R33
Havana 3y	R37
Havana 7y	R39
Captain Morgan Spice Gold	R37
Malibu Rum	R29
Redemption Sa rum	R59

DRAFT BEER

CBC larger (300ml)	R44
CBC larger (500ml)	R64

BAR LIST

BEERS/ CIDERS

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

TEQUILA

Jose Cuervo Silver	R36
Jose Cuervo Gold	R36
El Jimador Reposado Gold	R38
El Jimador Blanco Silver	R36
Olmecca Black	R36
Patron Silver	R58
Don Julio Reposado	R100
Patron Xo Café	R44
Germana Cachaça	R51

LIQUERS

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

PORTS/ DIGESTIVES/ DESSERT WINE

Limoncello	R45
Dallacia Cab/Merlot	R65
Dallacia 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
Appetizer	R40
Grapetizer	R40

JUICE

Orange Juice 250ml	R35
Cranberry Juice 250ml	R40
Pineapple Juice 25ml	R40

WATER

Still/ sparkling 500ml	R40
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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

TEAS

English Breakfast Tea	R30
Peppermint Tea	R30
Ceylon Tea	R30
Rooibos Tea	R30
Chamomile Tea	R30
Fresh Mint tea	R40