



# BREAKFAST

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

Your breakfast includes an artisan cold selection, your choice of one breakfast dish from the menu below, a glass of fresh juice (ask your waiter about today's options), and a variety of premium teas and coffees.

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### SHAKSHUKA

2 eggs gently poached on top of a warm spiced tomato and capsicum sauce topped with feta cheese served with a slice of ciabatta toast.

### MAKE YOUR OWN OMELETTE

Choice of red pepper, cheddar cheese, tomato, chilli, mushroom, caramelised onion, feta cheese.

### MOUNTAIN CLUB ENGLISH BREAKFAST

Sauteed mushrooms, cherry tomato, beef sausage, baked beans, bacon and a slice of toast with a choice of eggs.

### BACON EGGS BENEDICT

Served with either English muffin or potato hash brown, 2 x poached egg, streaky bacon & hollandaise sauce.

### SALMON ROYALE

Served with either English muffin or potato hash brown, smoked salmon, 2 x poached egg & hollandaise sauce.

### SMASHED AVOCADO ON ARTISAN TOAST

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

### OATS BOWL

Served with roasted pumpkin seeds and sunflower seeds.

### CREPES

Served with Nutella, sliced banana and fresh strawberries.

### HOUSE BAKED GRANOLA BOWL

Bulgarian yoghurt, honey and fresh seasonal berries

### ARTISAN COLD BREAKFAST SELECTION

Freshly baked croissants and banana bread, sunrise energy balls (may contain nuts) and seasonal fruit skewer. Served with jam, preserves and cheddar cheese.



## STARTERS SMALL PLATES

CRAYFISH RITZ \_\_\_\_\_ R165

Fresh avocado and a crayfish dressed in an Amarillo dressing topped with a pickled daikon mooli salsa.

CRAYFISH AND SAFFRON  
RISOTTO ARRANCINI – 3 PIECES \_\_\_\_\_ R145

Topped with a vibrant crayfish salad finished with salmon caviar.

MOZAMBICAN PRAWNS \_\_\_\_\_ R160

Smoked paprika with white confit garlic, burnt sweetcorn and tomato, rice cracker.

BEEF RIB EYE SATAY \_\_\_\_\_ R145

Finished with tare glaze topped with crisp red onion, black garlic emulsion and burnt onion puree.

CRAYFISH SATAY \_\_\_\_\_ R165

Finished with a saffron butter and dressed in a vibrant cucumber and red onion salad topped with salmon caviar.

EGG PLANT & ARTICHOKE (VG) \_\_\_\_\_ R135

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

GUACAMOLE AND TORTILLAS (VG) (MILDLY SPICY) \_\_\_\_\_ R95

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

EDAMAME BEANS (VG) \_\_\_\_\_ R95

Served with sea salt and extra virgin olive oil.

BITTERBALLEN – 5 PIECES \_\_\_\_\_ R85

A Dutch delicacy filled with beef ragout accompanied by mustard.



## SALADS

TERIYAKI GLAZED CHICKEN BOWL \_\_\_\_\_ R210

Red pepper romesco, fresh avocado, Provençal roasted vegetables, feta cheese, quinoa 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, crispy tostadas tossed in zesty nouc cham and finished with a siracha dressing.

+ Grilled halloumi or grilled chicken \_\_\_\_\_ R65

+ Seared Norwegian salmon \_\_\_\_\_ R95



# UCHU JAPANESE/ PERUVIAN FUSION SUSHI

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

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PERUVIAN TUNA ROSES – 4 PIECES \_\_\_\_\_ R115  
Topped with a tuna tartare and miso sauce.

PERUVIAN SALMON ROSES – 4 PIECES \_\_\_\_\_ R115  
Topped with a salmon tartare and miso sauce.

CLASSIC SALMON CALIFORNIA ROLL – 8 PIECES \_\_\_\_\_ R120  
Classic salmon and avocado roll.

A PERUVIAN EXPERIENCE – 4 PIECES \_\_\_\_\_ R225  
Butternut croute with crayfish ritz, beetroot croute  
with salmon tartare, daikon croute with tuna ceviche  
and cucumber croute with tempura prawn salad.

CAVIAR AND CRAYFISH ROLL – 8 PIECES \_\_\_\_\_ R225  
Crayfish 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.

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

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.

VOLCANO SALAD \_\_\_\_\_ R195  
A bold mix of Norwegian salmon, black rice,  
pickled cabbage, crispy tostadas tossed in  
zesty nouc cham and finished with a siracha 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 \_\_\_\_\_ R470

8PC Classic California salmon and avocado

3PC Peruvian tuna roses

3PC Peruvian salmon roses

3PC Salmon nigiri, tuna nigiri and avocado nigiri

4PC Acevichado (Rainbow roll)



## MAIN COURSE

CRAYFISH THERMIDOR \_\_\_\_\_ R50

Crayfish baked in a spinach and parmesan cream, topped with prawn ragout baked with a golden parmesan crust, accompanied with a wild rice pilaf and Provençal vegetables (contains nuts in the rice).

GRILLED CRAYFISH \_\_\_\_\_ R650

Basted with fresh lemon and garlic compound butter served with fries, fragrant basmati rice and garden salad .

COASTAL THAI GREEN CURRY \_\_\_\_\_ R330

Patagonian calamari, mussels, and prawns served with fragrant basmati rice, jalapeño and pineapple salsa, with a complementary 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.

GRILLED KINGKLIP ROYALE \_\_\_\_\_ R280

Accompanied by a potato puree', finished with a 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 (MILDLY SPICY) \_\_\_\_\_ R170

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 (VG) \_\_\_\_\_ R75

Served with grated Grana Padano.

TRUFFLE SWEET POTATO FRIES (VG) \_\_\_\_\_ R75

Served with grated Grana Padano.

FRAGRANT GINGER BASMATI RICE (VG) \_\_\_\_\_ R75

GARDEN SALAD (VG) \_\_\_\_\_ R75

Served with lemon-olive oil emulsion.



## 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.

(GF) gluten free (V) vegan (VG) vegetarian



# 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.

Le Bonheur Cabernet Sauvignon \_\_\_\_\_ R590  
A flagship Cabernet Sauvignon from the historic Le Bonheur Estate on Simonsberg, Stellenbosch. Crafted from 100% Cabernet Sauvignon with a classic, terroir-driven focus. Internationally recognised, earning Silver at the 2023 Sakura Japan Women's Wine Awards.

## 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.

Tokara Stellenbosch Shiraz \_\_\_\_\_ R345  
Juicy, balanced Shiraz with rich red and dark fruit driving a full, expressive mid-palate. Highly acclaimed: Double Gold at Veritas, Top 12 in the Shiraz SA Challenge, and 4 Stars in Platter's.

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.

Leopard's Leap Culinaria Grand Vin \_\_\_\_\_ R340  
A richly layered Bordeaux-style blend showing elegance, depth, and refined structure. Cabernet Sauvignon, Merlot, Malbec, and Petit Verdot unite in a graceful mix of red/black fruits with subtle tobacco and cedar.

Rupert & Rothschild Classique \_\_\_\_\_ R490  
A timeless Bordeaux-style blend uniting Old-World elegance with distinctive Cape character. Silky and refined, showing vibrant red fruit and seamlessly integrated tannins.

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
<b>Tullamore Dew</b>	<b>R35</b>

## 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
Grappetizer	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



