



BREAKFAST

MOUNTAIN CLUB BISTRO BREAKFAST _____ per person R270

Indulge in a selection of freshly prepared breakfast favourites featuring artisanal breads and croissants, seasonal fresh fruits, cereals, charcuterie, cheeses, preserves, juices, healthy feel-good breakfast superfoods and chef-crafted morning specialities.

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

Sautéed 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 poached eggs, streaky bacon & hollandaise sauce.

SALMON ROYALE

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

SMASHED AVOCADO ON

ARTISAN TOAST

Served with beetroot purée, 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.



STARTERS SMALL PLATES

CONCHIGLIONI LOBSTER _____ R195

Filled with decadent lobster thermidor sauce on a bed of slow poached tomato ragout finished with pangritata.

MOZAMBICAN PRAWNS _____ R185

Smoked paprika compound butter, white confit garlic, charred sweetcorn and tomato.

BEEF RIB EYE SATAY _____ R155

Blackened garlic aioli, burnt onion purée with crisp red onion and teriyaki sauce.

GRILLED ARTICHOKE &
RED LENTIL BEIGNETS (VG) _____ R145

Paired with a truffled black bean purée, fire roasted sweetcorn and beetroot purée.

MUSHROOM PARFAIT (V) _____ R145

Served with pickled onion jam, mushroom biltong, goat's cheese croquette, melba toast.

GUACAMOLE AND TORTILLAS (VG) _____ R125

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

EDAMAME BEANS (VG) _____ R105

Served with Maldon sea salt and extra virgin olive oil.

BITTERBALLEN – 5 PIECES _____ R105

A Dutch delicacy filled with beef ragout accompanied by mustard.



SALADS

TERIYAKI GLAZED CHICKEN BOWL _____ R210

Romesco, avocado, Provençal roasted vegetables, feta cheese, quinoa dressed with a fynbos botanical vinaigrette.

VOLCANO SALAD _____ R210

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

CLASSIC SALAD _____ R165

Mixed lettuce leaves, semi-dried cherry tomato, avocado, egg, feta cheese, red onion, crispy bacon bits with a fynbos botanical vinaigrette.

CHOPPED RAW SALAD (V) _____ R165

Grilled halloumi, fresh avocado, carrot, cucumber, semi-dried cherry tomato, green olives, edamame beans, brown rice and served with a zesty lemon yoghurt dressing.

+ Grilled chicken _____ R95

+ Smoked 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 SALMON ROSES _____ R115
Topped with a salmon tartare and miso sauce.

PERUVIAN TUNA ROSES _____ R115
Topped with a tuna tartare and miso sauce.

PERUVIAN PRAWN ROSES _____ R115
Topped with a cooked prawn salad and miso sauce.

CLASSIC SALMON CALIFORNIA ROLL _____ R120
Classic salmon and avocado roll.

CAVIAR & LOBSTER ROLL _____ R295
Lobster and avocado inside topped with a saffron crayfish salad finished
with salmon caviar and soy pearls and lightly tempura-battered lobster.

ACEVICHADO ROLL _____ R195
Tempura prawn, avocado and cucumber inside, topped with tuna, avocado
and salmon dressed with Tokyo sauce, Aji sauce and teriyaki sauce.

LIMA SUNSET ROLL _____ R180
Tempura prawn, avocado and cream cheese inside topped with flame
torched salmon dressed with umami miso sauce and Tokyo sauce.

FURAI MAKI _____ R165
Salmon tempura, avocado, daikon inside topped with tostados and
dressed with Tokyo sauce and teriyaki.

VERDURAS ROLL _____ R140
Cucumber, pickled daikon and avocado inside topped with roasted red
pepper and avocado dressed with teriyaki sauce and sesame seeds.

TUNA TAQUITOS _____ R110
2 tempura rolls in nori with Peruvian tuna tartare dressed with adobo
sauce and teriyaki.



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SHARING

12 PIECES _____ R335

- 4PC Peruvian tuna roses
- 4PC Peruvian salmon roses
- 4PC Acevichado roll (Rainbow roll)

12 PIECES (VG) _____ R335

- 6PC Verduras roll
- 2PC Avocado nigiri
- 4PC Acevichado roll (pickled daikon and avocado)

16 PIECES _____ R385

- 4PC Salmon California roll (salmon and avocado)
- 4PC Peruvian salmon roses
- 4PC Acevichado roll
- 4PC Lima sunset 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

GRILLED CRAYFISH _____ R850
Basted in fresh lemon and garlic compound butter, served with crisp fries, fragrant basmati rice, and a fresh garden salad.

CAPE MALAY LOBSTER &
TIGER PRAWN CURRY (MILDLY SPICY) _____ R420
Accompanied by fragrant ginger basmati rice, flaky paratha, cucumber raita, served with a complimentary pineapple & ginger mojito (or virgin pineapple & ginger mojito).

300G BEEF SIRLOIN STEAK AU POIVRE _____ R345
Served with cognac green peppercorn sauce, parmesan potato hash, charred onion, and broccoli served with fries or side salad.

KINGKLIP ROYALE _____ R310
Oven roasted with potato hash, umami tomato purée, heirloom baby vegetables finished with a smoked confit garlic lemon sauce and mussels.

COQ AU VIN _____ R295
Confit leg and thigh glazed in a red wine jus, served with sautéed mushrooms, glazed baby carrots, truffle potato purée and a crisp jamon wafer.

UMAMI PEARL BARLEY &
BEETROOT RISOTTO (V) _____ R240
Burnt honey butternut, coconut chimichurri, whipped ricotta mousse finished with roasted pine kernels.

SWEETCORN VELOUTÉ (VG) _____ R240
Macerated tomato and corn fricassee accompanied by red lentil beignets.

GRILLED BEEF BURGER _____ R175
Smoked tomato chutney, brie cheese, avocado served with crispy fries.

KOREAN CRUMBED CHICKEN BURGER (MILDLY SPICY) _____ R170
Served with Japanese slaw and crispy fries.



SIDES

OVEN ROASTED ZUCCHINI & BROCCOLINI (V) _____ R80
With feta cheese topped with pumpkin seed & sunflower seeds.

HONEY & THYME ROASTED BUTTERNUT (V) _____ R80
With spiced yoghurt & pinenuts.

POTATO FRIES (V) _____ R80
With Grano Padano & truffle oil.

SWEET POTATO FRIES (V) _____ R80
With Grano Padano & truffle oil.

VIBRANT GARDEN SALAD (VG) _____ R80
With wholegrain mustard & lemongrass dressing.

GRILLED HALLOUMI (V) _____ R80
With beetroot purée & truffle black bean purée.



DESSERTS

WARM VALRHONA 66% DARK CHOCOLATE DELICE _____ R125
Chocolate shortcake, chocolate ganache, hazelnut ice cream with roasted sea salted hazelnut.

CITRUS INFUSED BAKED CHEESECAKE (SUGAR FREE) _____ R115
Paired with a strawberry sauce and fresh seasonal fruits.

AFFOGATTO _____ R105
Artisanal honeycomb ice cream with a decadent shot of espresso.

(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
Tullamore Dew	R35

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



