

GUILD MENU

THE snacks

Crab Claw Croquette crab, prawn, potato, sweet chili mayonnaise	175
Grilled Sweetcorn Ribs pickled jalapeños, coriander, lime yoghurt VE	95
Crispy Fried Chicken Wings thai glazed chicken wings, house dressing	140
Fried Calamari calamari tubes and heads, harissa yoghurt	140
Burrata extra virgin olive oil, aged balsamic vinegar, focaccia V	160
Fried Italian 'Nachos' deep fried scarmoza ravioli, pepper sauce V	150

SHARING board ideal for two to three people

Cheese Board selection of local cheeses, preserves, crackers V	360
Bread and Dips hummus, baba ghanoush, tomato, cucumber, cashew, smoked paprika, focaccia, crispy tortilla's N/V	195
Charcuterie Board assortment of cold meats, olives, pickles, mustard, focaccia	360

LIGHT meals

Soup of the Day please ask your waitron	110
Seared Salmon or Tuna Salad spicy seared salmon or tuna, lettuce, avocado, sunflower and pumpkin seeds, cucumber, mayonnaise, ponzu, eel sauce, fried noodles DF	185
Green Goddess Salad baby potato, boiled egg, green beans, asparagus, edamame beans, sugar snap peas, baby gem, cucumber, avocado, green goddess dressing GF/V	135
Chicken Livers chorizo, chili, white wine, focaccia	130
Steyn City Fried Chicken Sandwich sweet and spicy fried chicken thighs, gherkins, light aioli slaw, cheese, panini, house fries	180
Guild Burger 200g beef patty, tomato, gherkin, baby gem, cheese, caramelised onions, bacon, avocado, ranch dressing, brioche, house fries	190
Open Toasties <i>served with a poached egg and your choice of - white, brown ciabatta, seedloaf or rye bread</i>	
lemon ricotta, smashed avocado V	130
whipped feta, semi-dried tomatoes, basil pesto V	130
smoked snoek pâté, cucumbers	130
streaky bacon, buffalo mozzarella	140
Toasted Sandwiches <i>served with house fries and your choice of - white, brown, ciabatta, seedloaf or rye bread</i>	
pastrami, gherkins, mature cheddar, mustard	135
chicken mayonnaise, crispy bacon, avocado	135
mature cheddar, mozzarella, tomato, caramelised onions, peppadews V	100

THE mains

Lamb Chops hummus, tender stem broccoli, green beans, baby carrots, mint and pistachio pesto N	295
Kingklip zucchini spaghetti, white wine, lemon juice, olives, cherry tomato, feta, garlic, chili, basil, olive oil GF	280
Salmon seared scottish salmon, coconut and lime rice, asparagus, aji verde sauce GF	350
Grilled Baby Chicken herbed baby potato, green beans, garlic lemon butter or peri-peri GF	240
Ribeye - 330g parmesan fries, garden salad, wild mushroom sauce GF	295
Fillet - 220g beef fillet, herb compound butter, medley of green vegetables, chimichurri GF	320
Vegan Meatloaf mashed potatoes, green beans, onion rings, mushroom vegan jus VE	260

SIDES AND sauces

Sides parmesan fries house fries seasonal vegetables garden salad mashed potato sweet potato fries	60
Sauces wild mushroom garlic lemon butter red wine jus peri-peri chimichurri	55

THE desserts

Cheesecake vanilla cheesecake, passion fruit crème, honeycomb	125
Lemon Tart citrus whip, meringue	125
Verrine vanilla and coconut panna cotta, strawberry jelly, strawberry and basil salad, honeycomb VE	125
Macaron white chocolate buttercream, amarena cherries GF/N	125
Chocolate Gateaux pistachio financier, dark chocolate ganache, chocolate mousse N	135

THE kids

Scrambled Eggs served with toast	75
French Toast Fingers maple syrup, banana, whipped cream	80
Fried Chicken Strips served with house fries	85
Calamari grilled or crispy fried, served with house fries	85
Cheesy Penne ham, cheese sauce	85
Kids Burger chicken or beef, served with house fries	85
Snags and Fries beef sausages, served with house fries	75

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

GUILD BEVERAGES

CHILLED beverages

Locally Sourced Mineral Water	
250ml still or sparkling water	45
750ml still or sparkling water	85
Soft Drinks	40
coke coke light coke zero sprite sprite zero tonic soda water lemonade ginger ale appletiser grapetiser	
Rubro Iced Tea Assorted	40
peach lemon berry	
Fruit Juice	45
orange mango strawberry pineapple golden apple cranberry	
Guildshakes	75
vanilla chocolate strawberry peanut butter N	
Freezos	65
cinnamon hazelnut N chocolate caramel mango	

KEEPING warm

espresso	30
double espresso	38
espresso macchiato	45
americano	40
café latte	45
chai latte	50
cappuccino	40
rooibos cappuccino	45
hot chocolate	45
white hot chocolate	48
milo	45
Spice Up Your Drink	20
hazelnut N caramel vanilla macadamia N	
Familiar Favourite Tea	40
rooibos five roses	
Ronnefeldt Tea Selection	40
vanilla rooibos very earl grey natural english breakfast green dream fruits of joy charming camomile mindful mint	

SMOOTHIE delights

Cinnamon Spice	80
apple and cinnamon	
PB&B Classic	80
peanut butter and banana N	
Berry Oat-Sharing	80
berry and oats	
This 'Could-Be Piña Colada'	80
pineapple and coconut	
Rooibos Rhapsody	80
peach and rooibos	

GUILD cocktails

Don – The Godfather	200
kraken spiced rum, and grand marnier with a zesty twist of citrus, much like its namesake, will always remain	
Margarita	110
tequila, triple sec, lime	
Gin Sours	120
hendricks, elderflower, lime	
Strawberry Daiquiri	110
rum, lime, cane sugar	
Old Fashioned	140
whiskey, cane sugar, bitters	

GUILD mocktails

Forbidden Star	90
basil, sugar snap pea, star anise, soda water	
Tea-Tini	90
jasmine tea, melon, orange twist	

ALES AND spirits

Draught Beers	50
devils peak lager shackleton golden ale	
Local Beers	45
black label castle light devils peak light devils peak hero	
Imported Beers	50
stella artois heineken heineken zero corona	
Ciders	50
savanna light savanna dry hunters dry	

please ask your waitron about our spirits and liqueurs

Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local quality ingredients supplied by farmers, herders, fishers, butchers and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos.

Our premium range of teas and coffees are sustainably sourced.

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