

COCKTAILS

Enjoy our selection of cocktails, each an artful blend of precision and flair. Please let your server know if you'd like your selection shaken or stirred.

SIGNATURE COCKTAILS

DON - THE GODFATHER kraken spiced rum, and grand marnier with a zesty twist of citrus, much like its namesake, will always remain	R210
AMBER'CHINO inverroche amber, espresso, vanilla, lemon, tonic	R140
MARTELL DE SOUR martell blue swift, red wine, demerara, lemon	R180
TUSCAN AMBER galliano, amaretto, hazelnut, lemon, dry lemon N	R150
DARK MATTER the glenlivet 12, maple, cocoa bitters	R180
STIRRED IN TAIN glenmorangie 12, mint, blood orange, lemon, apple, vanilla rooibos	R150

THE FAVOURITES

JOHN'S COLLINS jameson, cranberry, lime, sugar syrup, ginger ale	R160
MARGARITA josé cuervo tequila silver, triple sec, lime	R130
WHISKEY SOURS jack daniel's whiskey, disaronno, hazelnut, lime N	R150
ABSOLUT SMASH absolut, lime, basil, sugar syrup	R150
CODE: PAL-O-MA código blanco, grapefruit, agave, lime, salt, soda water	R210

MOCKTAILS

BERRY WHISPER earl grey, orange, vanilla, blackberry, soda	R110
FORBIDDEN STAR cucumber syrup, passion purée, lemon, soda	R100
TEA-TINI jasmine tea, melon, orange twist, soda	R100

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

SUSHI

Experience our sushi creations, a celebration of fresh ingredients and expert craftsmanship.
Savour the artistry and flavour in every bite.

TRADITIONAL SUSHI

CALIFORNIA ROLLS - 8

salmon and avocado	R160
spicy tuna and avocado	R150
prawn and avocado	R150
vegetarian	R150

MAKI MONO - 6

salmon	R145
tuna	R130
avocado and cucumber	R110

FASHION SANDWICH - 4

salmon and avocado	R160
vegetarian	R145

NIGIRI - 2

salmon and avocado	R135
salmon	R125
tuna	R115

ROSES - 3

salmon and avocado	R160
spicy tuna and avocado	R155
spicy salmon and prawn	R170

SASHIMI - 4

salmon	R170
tuna	R160
spicy seared salmon and avocado	R180

CHEF'S SPECIALITY

PANKO PRAWN - 3

prawn, japanese breadcrumb, sweet mayonnaise	R185
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TIGERS EYE - 6

salmon, prawn, avocado, sweet mayonnaise, eel sauce, tobiko	R225
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VOLCANO ROLL FUTO MAKI - 6

soft shell crab, cream cheese, avocado, tuna, deluxe and teriyaki	R235
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SALMON AND PRAWN DELUXE - 4

tempura prawn, spicy salmon, avocado, cucumber, deluxe sauce, eel sauce	R210
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RAINBOW RELOADED - 8

salmon, tuna, avocado, dynamite sauce, teriyaki sauce, tobiko	R225
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DEEP FRIED CALIFORNIA ROLL - 4

crab claw, cream cheese, avocado with eel sauce, deluxe sauce	R210
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RED DRAGON ROLL - 6

tempura prawn, tuna, salmon, jalapeño, tobiko, dynamite sauce	R240
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CRUNCH ROLL - 4

tempura fried roll, tempura prawns, avocado, cream cheese, dynamite sauce, eel sauce	R200
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NEW STYLE SALMON / TUNA SASHIMI - 8

cajun seared sashimi, pickled onions, wasabi mayonnaise, ponzu sauce	R240
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Our kitchen sources sustainable items for inclusion in our menu across the hotel. We source 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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SIP AND SAVOUR

Enjoy our premium range of teas and coffees and an assortment of freshly baked treats, each crafted to offer a delightful experience with every sip and bite.

KEEPING WARM

espresso	R35
double espresso	R40
espresso macchiato	R45
americano	R45
café latte	R50
chai latte	R55
cappuccino	R45
rooibos cappuccino	R45
hot chocolate	R50
white hot chocolate	R50
miló	R50

SPICE UP YOUR DRINK

hazelnut **N** | caramel | vanilla | macadamia **N**

R25

FAMILIAR FAVOURITE TEA

rooibos | five roses

R45

RONNEFELDT TEA SELECTION served hot

lemon fresh | moroccan mint | masala chai | fruity camomile |
darjeeling summer cold | refreshing mint | earl grey | sweet berries |
english breakfast | rooibos cream orange | green dragon lung ching

R45

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