

A P P E T I Z E R S

Smoked Sirloin 105

Seared smoked sirloin with sesame seed crust. Swiss cheese. Dill pickle. Granadilla syrup.

Calf Liver 95

Calf liver wrapped in leek. Crispy bacon lardons. Red wine syrup.

Chicken Samosas 95

Spiced chicken & brie samosas.
Lemon thyme salsa.

Prawns 115

6 pan fried prawns. Lemon & chili butter.
Cucumber & tomato concasse.

Lobster Ceviche 125

Poached lobster. Marinated cucumber.
Olive tapenade. Caviar. Truffle oil.

Teriyaki Salmon Salad 105

Scottish salmon. Teriyaki & lemon dressing.
Micro herbs. Avocado. Marinated tomatoes.
Cucumber ribbon. Balsamic glaze.

Halloumi 95

Deep fried crumbed halloumi.
Aubergine & tomato cigar. Pesto crème.

ENTREES

Beef Fillet 225

Chargrilled 200g beef fillet. Foie gras. Potato mash. Pea puree. Shitake mushroom glaze.

Rib Eye Steak 205

21 day aged grilled 300g rib eye. Hand cut chips. Roasted vegetables. Pink peppercorn sauce.

Lamb Noisette 215

Pan fried lamb noisette. Lyonnaise potato. Green beans. Carrots. Mint infused jus.

Smoked Pork Belly 205

Braised smoked pork belly. Apple sage confit. Butternut puree. Baby potato. Cider cream sauce.

Green Chicken Curry 185

Poached chicken supreme. Julienne vegetables. Parisian potatoes. Thai-style green curry sauce.

Scottish Salmon 205

Grilled salmon fillet. Fried baby potatoes. Asparagus spears. Saffron & dill butter.

Risotto 165

Wild mushroom & sun dried tomato risotto. Crisp cabbage. Shoe string carrots. Shaved truffle.

DESSERT

Crème Brûlée 95

Peppermint crisp crème brûlée. Rich chocolate shot. Vanilla-bean ice cream.

Cheese Cake 95

Baked Citrus cheese cake. Lemon biscuit. Raspberry sauce.

Carrot Cake 85

Stacked carrot cake. Passion fruit ice cream.

Lemon Tart 90

Baked Lemon tart. Frozen Kiwi log. Citrus crumble.

Chocolate Brownie 90

Rich chocolate brownie. Pistachio nuts. Vanilla ice cream. Chocolate syrup.

Crème caramel 95

Crème caramel. Deep fried custard. Strawberry macaron. Chantilly cream.

Cheese Plate 95

Selection of cheese. Pear chutney. Chili chutney. Assorted biscuits.

NAUGHTY BUT NICE

Mochaccino Companna 45

Chocolate & honey coffee. Rich chocolate mousse.

Irish Coffee 55

Irish coffee. Whipped cream.

Kahlua Coffee 55

Kahlua. Filter coffee. Whipped cream.

Italian Espresso Coretto 45

Single shot espresso. Warmed grappa.

Flamed Espresso Coretto 45

Single shot espresso. Lupini gold.

Dom Pedro 45

Ice cream beverage. Amarula, Cape Velvet, Kahlua, Frangelico or Whiskey.

Mint Crisp Dom Pedro 50

Peppermint Liqueur ice cream beverage.
Dark chocolate.

Nutella Espresso 55

Double shot espresso. Nutella.

407 Death by Chocolate 55

Honey & hot chocolate. Mini marshmallows.
Dark chocolate mousse.

T E A

Rooibos Tea 21

Five Roses Tea 21

Herbal Tea Selection 25

C O F F E E

Espresso 25

Double Espresso 30

Ristretto 30

Americano 25

S P E C I A L I T Y

C O F F E E

Cappuccino 30

Café Latte 35

Mochaccino 30

Macchiato 30

White Hot Chocolate 35

Hot Chocolate 35

Iced Coffee 35

Bar One Coffee 40

Red Cappuccino 30

SPARKLING WINES

Nederburg Cuvee Brut 200

Tradition and talent blend with passion, precision and patience at Nederburg. Delicate fruity aromas with a lingering crisp aftertaste

Papillon Brut 135

Whiffs of peach and grass. Succulent, dry finish. A light dry blended fruity sparkling wine

Papillon Demi Sec 135

Delightful fruity sparkling wine with turkish delight aromas and light floral tones.

Papillon Vin Doux 135

Delightful salmon pink colour with fruity nose, muscat-flavoured with a full-sweet lingering finish on the palate. Ideal as an aperitif; also good with spicy foods, desserts, fruit and chocolate

Papillon Non-Alcoholic Blush 135

Delicate fruity aromas; crisp and fresh on the palate with a lingering aftertaste. Tradition and talent blended with passion

CHAMPAGNE

Moet et Chandon NV Imperial 650

Moet Imperial is the House's iconic champagne. Created in 1869, it embodies Moet & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity

METHODE CLASSIQUE

Pongracz 280

Delicate yeasty tones layered with crisp green apple are enlivened by a firm mousse and persistent bead that make it particularly attractive

COCKTAILS

Apple Martini 55

Vodka. Apple Sours.

Americano 60

Campari. Martini Rosso. Bitters.

Peach Bellini 50

JC le Roux. Peach Flavouring.

Pimms Cocktail 60

Gin. Pimms No1. Lemonade.

Chocolate Martini 55

Vodka. Creme de Cacao. Chocolate Syrup.

Dry Martini 55

Gin. Dry Vermouth.

Cosmopolitan 60

Smirnoff Vodka. Triple Sec. Cranberry Juice.

Margarita 60

Tequila. Triple Sec. Sweet & Sour Flavouring.
Shaken or Frozen

Frozen Strawberry Daiquiri 65

Rum. Strawberry Juice. Sugar Syrup.

Mojito 60

Rum. Soda Water. Sugar. Mint. Lime.

SIGNATURE COCKTAILS

407 Lavender Pina Colada 75

Rum. Pina Colada & Lavender Flavouring.

407 Toasted Marshmallow Daiquiri 75

Rum. Toasted Marshmallow Flavouring.
White Chocolate Sauce. Mini Marshmallows.

P R E M I U M W I N E

Indaba Sauvignon Blanc 140

Citrus and tropical fruit aromas that lead to a fresh, invigorating palate of pineapple, lemon-lime, mango and green fig

Indaba Chenin Blanc 140

Vibrant flavours of honeyed pear, golden delicious apple and luscious tropical fruit

Indaba Chardonnay 140

Bright tropical fruit aromas lead to a crisp, fresh palate with flavours of apple, pear, honey, and pineapple. A whisper of oak adds a creamy butterscotch nuance

Indaba Merlot 140

Lively, succulent flavours of cherry, dark berry and plum backed by subtle chocolate and herbal nuances and an elegant minerality

Indaba Mosaic 140

Enticing aromas and succulent flavours of blackcurrant, ripe bramble berry fruit and dark chocolate, with subtle spice notes

H O U S E W I N E S

Chiefs Boma Dry White 130

A delicious lifestyle wine with a fresh intensity and lashings of Tropical fruit and green fig flavours from the Sauvignon Blanc

Mowana Rose 130

Ripe raspberry and strawberry notes give a long lingering fresh taste. A delicious lifestyle wine, elegant and soft

Red Bishop Red 130

A luscious blended red with hints of fruit and spice, giving a first impression of red berries and chocolate with slight cedar wood undertones

W H I T E W I N E

Protea Sauvignon Blanc 190

Fresh and lively with hints of ripe gooseberry and white pear leading the bouquet

Spier Signature Chenin 150

This Chenin is both crisp and fruity with green guava, pear, apple and hints of litchi on the nose. A well-balanced palate and a strong finish

Fat Bastard Chardonnay 210

Classic ripe, rich butter and tropical fruit on the nose and soft, well-integrated vanilla on the palate

Buitenverwachting Buiten Blanc 150

This full-bodied Cuvèe offers a variation of fruit characters including ripe gooseberry, green peppers, green melon & hints of tropical fruit

Felicite Chardonnay 230

Steely aromas of fresh lime and the soft, fruity nuance of peach blossoms

Zevenwacht Chenin Blanc 290

Clear and bright wine with hints of lime and gold, containing elements of honey, nuts and ripe pineapple and hints of peach

Douglas Green Sunkissed

Natural Sweet 150

A composition of luscious lemony flavours on the nose, voluptuous grape sweetness with pineapple and honey on the tongue

RED WINE

Rupert & Rothschild Classique 320

Inviting cranberry and raspberry aromas with an earthy, mineral focus and a lingering cinnamon and walnut finish

Zevenwacht Cabernet

Sauvignon 280

Dark blackberry and plum flavours dominate the palate, followed by hints of dark chocolate

Graham Beck The Game Reserve 230

The wine has a great complexity of black berry fruit, plums and tobacco spice on the nose. A rich, juicy entry supported by a dense fruit core and firm tannins leads to a long lingering finish

Beyerskloof Pinotage 180

Spicy wood notes against rich plum and berry fruit, with typical restrained “fynbos” aromatic notes on the nose

Mont du Toit Les Coteaux

Cabernet Sauvignon 290

A generous fruit-driven wine with hints of ripe cassis, black cherry and other intense berry flavours

Mont du Toit Le Coteaux Merlot 290

Red and black berry aromas with well integrated woody nuances complete this wine with natural sweetish after taste

BLUSH

Nederburg Rose 120

Lovely pale rose with aromas of candy floss, cherries, strawberries and dried herbs. Softly styled with fresh and fruity aromas, this collection celebrates a journey with the love of winemaking at heart

Graça Rose 115

Lively-coloured with flashes of salmon pink, a touch of raspberry on the nose and nectarine flavours

P O R T

De Krans Tawny 25

DGB Port 25

S H E R R Y

Monis Full 25

Monis Medium 25

Monis Pale 25

Old Brown Sherry 20