





# BREAKFAST

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

- choice of any cold and/or hot option
- cranberry juice, pineapple juice or orange juice
- coffee or tea

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## **HOT BREAKFAST**

### **MOUNTAIN CLUB ENGLISH BREAKFAST**

sautéed mushrooms, cherry tomatoes, beef sausage, baked beans, bacon & toast with a choice of eggs

### **BACON EGGS BENEDICT**

served with either English muffin or hash browns, 2 x poached eggs, streaky bacon & hollandaise sauce

### **SALMON ROYALE**

served with either English muffin or hash brown, smoked salmon, 2x poached eggs & hollandaise sauce

### **TURKISH EGGS**

served with dill yoghurt, two poached eggs, aromatic chili oil, Israeli salad, whole wheat toasted wrap

### **QUINOA & AUBERGINE BREAKFAST BOWL**

served with hummus, sauteed chickpeas, avocado, baby spinach, babaganoush, sunflower & pumpkin seed mix & grilled cherry tomatoes

### **MAKE YOUR OWN OMELETTE**

choice of red pepper, cheddar cheese, tomato, chilli, mushroom, caramelized onion, feta

### **OATS BOWL**

served with roasted pumpkin & sunflower seeds

### **SMASHED AVOCADO ON TOAST**

served with beetroot puree, cherry & English tomatoes, feta cheese, baby spinach & a choice of bread

### **HOMEMADE BANANA BREAD**

served with espresso butter & fresh seasonal berries

### **BREAKFAST BRUSCHETTA**

served with two slices of bread of your choice, avocado salsa, fresh cherry tomatoes, streaky bacon, two poached eggs & balsamic reduction

### **CRÊPES**

served with freshly sliced banana, strawberry & Nutella

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## **COLD BREAKFAST**

### **MANGO EXOTIC SMOOTHIE BOWL**

served with superfood seed mix, exotic seasonal fruits & fresh berries

### **HOUSE BAKED GRANOLA BOWL**

Bulgarian yoghurt, honey & fresh seasonal berries

### **FRESH SEASONAL FRUIT PLATTER**

served with Bulgarian yoghurt



# SMALL SHARING PLATES

- TAPIOCA FRIED PATAGONIAN CALAMARI** \_\_\_\_\_ **R125**  
with smoked paprika aioli and togarashi dust.
- GRILLED MOZAMBIKAN PRAWNS** \_\_\_\_\_ **R140**  
rubbed with Chili and garlic, served w' pickled ginger and avocado salsa.
- TUNA TATAKI** \_\_\_\_\_ **R160**  
with ginger, red onion, Chili oil, fynbos honey and soy sauce
- KUNG PAO CHICKEN** \_\_\_\_\_ **R115**  
cutlets with spring onion and seven spiced cashew nut crumble
- UMAMI WILD MUSHROOM RISOTTO** \_\_\_\_\_ **R130**  
with mushroom ragout, parmesan cheese, mushroom biltong, and sesame oil VEG/VEGAN
- FIRE ROASTED MIDDLE EASTERN SPICED AUBERGINE** \_\_\_\_\_ **R125**  
with a zesty babaganoush, Israeli salad, avocado and a homemade labneh VEG/VEGAN
- SOUTHERN STYLE CAJUN CHICKEN TACO** \_\_\_\_\_ **R120**  
with avocado and cumin yoghurt
- SODA TEMPURA PRAWN TACO** \_\_\_\_\_ **R145**  
with homemade pickles and avocado



# MAIN COURSE

- CHIA & SESAME SEED TEMPURA KINGKLIP** \_\_\_\_\_ **R260**  
beetroot puree', charred onion, zucchini noodle and chili oil
- 250G GRASS FED SIRLOIN STEAK AU POIVRE** \_\_\_\_\_ **R295**  
with cognac peppercorn sauce, potato hash
- UMAMI WILD MUSHROOM RISOTTO** \_\_\_\_\_ **R190**  
with mushroom ragout, parmesan cheese, mushroom biltong, and sesame oil VEG/VEGAN
- A SAVOURY TRIO OF THAI CURRIES** \_\_\_\_\_ **R425**  
paired with a Chai gin cocktail perfect for two
- KOREAN CRUMBED CHICKEN BURGER** \_\_\_\_\_ **R155**  
served with a Japanese slaw served with fries
- GRILLED BEEF BURGER** \_\_\_\_\_ **R155**  
served with fig chutney, camembert, avocado and baby salad mix served with fries

**LOW CARB WHOLE WHEAT CHICKEN WRAP** \_\_\_\_\_ **R145**  
with avocado, baby salad leaves, tomato, cheddar cheese,  
bacon served with fries

**FARMED SALMON TROUT WHOLE WHEAT WRAP** \_\_\_\_\_ **R155**  
with a dill crème, caper popcorn, beetroot pickled red  
onion, avocado salsa served with fries



## SIDES

**TRUFFLE POTATO FRIES** \_\_\_\_\_ **R70**  
served with Grana Padano VEG/VEGAN

**CHARRED SWEET POTATO FINGERLINGS** \_\_\_\_\_ **R70**  
with a chilli compound butter crème fraiche VEG/VEGAN

**CANDIED SUMMER PUMPKIN**  
salted pumpkin seed praline and lemon emulsion quinoa \_\_\_\_\_ **R70**  
VEG/VEGAN

**PEPPERY GREENS SALAD**  
Grana Padano with lemon olive oil dressing VEG/VEGAN \_\_\_\_\_ **R70**



## SALADS

**REGULAR SALAD** \_\_\_\_\_ **R165**  
with chopped salad leaves, cherry tomato, egg,  
avocado, feta cheese, red onion w' crispy  
bacon bits and ranch dressing  
Add chicken + R55

**ROOFTOP GARDEN SALAD** \_\_\_\_\_ **R145**  
with baby spinach, rocket, bulgar wheat, roasted  
seed mix, avocado, parmesan cheese and  
cucumber with lemon emulsion  
Add chicken + R55

**BLACKENED CHICKEN BOWL** \_\_\_\_\_ **R170**  
with hummus, beetroot puree', avocado, roasted seasonal  
vegetables, chicken breast and sesame seeds.

**POKE BOWL** \_\_\_\_\_ **R109**  
Edamame beans, avocado, baby spinach, beetroot,  
cucumber, carrot, sesame soy dressing  
Add tuna + R95  
Add salmon + R95  
Add tuna and salmon + R95  
Add tempura shrimp + R105



# SPECIALITY SUSHI

**EDAMAME BEANS** \_\_\_\_\_ **R125**

Served with teriyaki sauce, sesame seeds, extra virgin olive oil and lemon

**SALMON ROSES 4 PIECE** \_\_\_\_\_ **R105**

Served with kewpie mayo, avocado and caviar

**PRAWN TEMPURA ROLL 8 PIECES** \_\_\_\_\_ **R229**

Japanese spiced mayonnaise, cream cheese, cucumber and avocado topped with prawn and caviar

**RAINBOW ROLL 8 PIECES** \_\_\_\_\_ **R229**

California roll with avocado and salmon topped with salmon, prawn and tuna served with Japanese mayonnaise and caviar

**TIGER ROLL 8 PIECES** \_\_\_\_\_ **R229**

Prawn, avocado, salmon topped with tuna and Japanese mayonnaise and tagorashi spice

**SPICY SALMON TARTAR ROLL 8 PIECES** \_\_\_\_\_ **R245**

Salmon and avocado roll topped with spicy salmon tartare

**DESIGNER ROLL 8 PIECE** \_\_\_\_\_ **R255**

Cream cheese, smoked salmon, avocado inside, topped with peppadews, smoked salmon and spiced mayo

**FUTO MAKI 6 PIECES** \_\_\_\_\_ **R215**

Fried tuna, salmon, avocado and prawn with siracha mayonnaise, sweet Chilli sauce, sesame seeds and spring onion



# SUSHI PLATTERS

## **12 PIECE PLATTER** \_\_\_\_\_ **R135**

Prawn nigiri 2  
Salmon rainbow 4  
Salmon roses 2  
Tuna sandwich 4

## **14 PIECE PLATTER VEGAN** \_\_\_\_\_ **R345**

Avocado and cucumber fashion sandwich 4  
Avocado and cucumber California roll 4  
Carrot and cucumber bamboo roll 4  
Avocado nigiri 2

## **16 PIECE CRUNCH PLATTER** \_\_\_\_\_ **R375**

futo maki 6  
tempura prawn roll 4  
salmon roll 4  
tempura prawns 2

## **21 PIECE PLATTER** \_\_\_\_\_ **R450**

Salmon roses 2  
Tuna roses 2  
Bamboo roll 4  
Salmon sashimi 2  
Tuna sashimi 2  
California, avocado and prawn roll 6  
Prawn nigiri 1  
Salmon nigiri 1  
Tuna nigiri 1



# DESSERTS

**5 ARTISAN CHEESES** \_\_\_\_\_ **R165**

boerenkaas, gorgonzola, Dalewood camembert, spiced rolled feta, Cape cheddar, water biscuits, onion marmalade and seasonal berries.

**CITRUS INFUSED BAKED CHEESECAKE** \_\_\_\_\_ **R109**

strawberry puree', served with fresh seasonal berries (SUGAR FREE)

**DECADENT VALRHONA 66% DARK CHOCOLATE MOUSSE** \_\_\_\_\_ **R115**

served with an almond crumb, craft vanilla bean ice cream and blueberry (GLUTEN FREE)

# WINE LIST

## BUBBLES/ CHAMPAGNE

Veuve Clicquot \_\_\_\_\_ R1300

## MCC & SPARKLING WINE

Roses of Sharon Rose MCC \_\_\_\_\_ R600  
L'Ormarins Brut Classique NV \_\_\_\_\_ R120 R450  
Pierre Jourdan Brut \_\_\_\_\_ R100 R400  
Durbanville Hill Sauvignon Blanc Sparling \_\_\_\_\_ R360

## SAUVIGNON BLANC

Diemersdal Estate \_\_\_\_\_ R75 R235  
Cederberg \_\_\_\_\_ R310  
Klein Constantia \_\_\_\_\_ R360

## CHENIN BLANC

Marras Swartland Los Tros \_\_\_\_\_ R70 R230  
Cavalli Chenin Blanc \_\_\_\_\_ R75 R245  
L'Avenir \_\_\_\_\_ R310  
Simonsig Langbult Steen \_\_\_\_\_ R450

## CHARDONNAY

Diemersdal Unwooded \_\_\_\_\_ R75 R235  
Haute Cabriere Reserve \_\_\_\_\_ R335  
Tokara Reserve Collection Stellenbosch \_\_\_\_\_ R510

## WHITE BLENDS /INTERSTING VARIETALS

Pierre Jourdan Tranquille \_\_\_\_\_ R230  
Buitenverwachting Sauv Chardonnay \_\_\_\_\_ R265

## ROSE

Diemersdal Sauvignon Rose \_\_\_\_\_ R75 R245

## MERLOT

Guardian Peak \_\_\_\_\_ R75 R245  
Stellenbosch Reserve \_\_\_\_\_ R355  
Meerlust \_\_\_\_\_ R740

## PINOTAGE

Stellenbosch Vineyards \_\_\_\_\_ R195  
Durbanville Hills Pinotage \_\_\_\_\_ R230  
L'Avenir \_\_\_\_\_ R300  
De Grendel Amandelboord \_\_\_\_\_ R530

## CABERNET SAUVIGNON

Guardian Peak \_\_\_\_\_ R85 R245  
La Motte \_\_\_\_\_ R335  
Great Heart Stellenbosch \_\_\_\_\_ R585

## SHIRAZ

Marras Swartland \_\_\_\_\_ R230  
Cavalli Shiraz \_\_\_\_\_ R75 R245  
Delaire Graff \_\_\_\_\_ R345  
Cederberg \_\_\_\_\_ R540

## RED BLENDS /INTERSTING VARIETALS

Diemersdal Cabernet Sauvignon Merlot \_\_\_\_\_ R75 R255  
Buitenverwachting Meifort \_\_\_\_\_ R330  
Meerlust Red \_\_\_\_\_ R475

## DESSERT WINES

Allesverloren Vintage Port \_\_\_\_\_ R60 R340  
Pierre Jourdan Ratafia \_\_\_\_\_ R345



# COCKTAILS

<b>APEROL SPRITZ</b>	<b>R120</b>
L'Omarins MCC Brut, Aperol, Soda Water, Orange	
<b>KIR ROYAL</b>	<b>R135</b>
L'Omarins MCC Brut, Chambord	
<b>NEGRONI</b>	<b>R115</b>
Tanqueray Gin, Campari, Martini Rosso	
<b>MOJITO</b>	<b>R105</b>
Havana 3 year, Limes, Soda Water, Fresh Mint	
<b>JAPANESE MOJITO BY ROKU</b>	<b>R125</b>
Roku gin, Mint Fresh, Limes, Soda Water, Simple Syrup	
<b>CAIPIRINHA</b>	<b>R140</b>
Germana cachaça, Limes, Sugar	
<b>MONKEY SHOULDER LAZY OLD FASHIONED</b>	<b>R120</b>
Monkey Shoulder Whisky, Angostura Aromatic Bitters, Maraschino Cherry	
<b>STRAWBERRY DIAQUIRI</b>	<b>R99</b>
Bacardi Light rum, Lime Juice, Strawberries	
<b>PINA COLADA</b>	<b>R105</b>
Malibu Coconut Rum, Lime Juice, Triple Sec, Pineapple	
<b>BASIL SMASH</b>	<b>R115</b>
Tanqueray Gin, Basil, Fresh Limes, and syrup	
<b>BOURBON SLING</b>	<b>R145</b>
Woodford, Southern Comfort, lemon juice and soda water	
<b>HENDRICKS CUTINI</b>	<b>R155</b>
Hendricks Gin, Martini Dry, Simple Syrup, Cucumber	
<b>TANQUERAY MARTINI</b>	<b>R115</b>
Tanqueray Gin, Martini Dry, Olives or Lemon	
<b>MANHATTAN</b>	<b>R145</b>
Monkey Shoulder Whisky, Martini Rosso, Angostura Aromatic Bitters, Maraschino Cherry	
<b>COSMOPOLITAN</b>	<b>R130</b>
Belvedere Vodka, Triple Sec, Cranberry Juice, Lime	
<b>CLASSIC MARGARITA</b> on the rocks/ frozen	<b>R120</b>
Jose Cuervo Gold Tequila, Triple Sec, Fresh Lime Juice, Sugar	
<b>LONG ISLAND ICE TEA</b>	<b>R125</b>
5 Spirits, Lemon Juice, Coke	
<b>EXTREME TEQUILA SUNRISE</b>	<b>R130</b>
El Jimador Silver Tequila, Orange Juice, Grenadine	
<b>BLUE LAGOON</b>	<b>R135</b>
Belvedere Vodka, Blue Curacao, Lemonade, Orange Juice	
<b>MOSCOW MULE</b>	<b>R125</b>
Cruz Black Vintage Vodka, Lime, Ginger Ale and Lemon Juice	
<b>WHISKEY SOUR</b>	<b>R135</b>
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

## 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
Olmeca 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

## COFFEE COCKTAILS

Irish Coffee	R95
Amarula Coffee	R85
Kahlua Coffee	R90
Patron Coffee	R95

## TEAS

English Breakfast Tea	R30
Peppermint Tea	R30
Ceylon Tea	R30
Rooibos Tea	R30
Chamomile Tea	R30
Fresh Mint tea	R40