



## 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

- BITTERBALLEN (5)** \_\_\_\_\_ **R85**  
served with mustard
- GUACAMOLE & TORTILLAS** \_\_\_\_\_ **R95**  
avocado guacamole & beetroot guacamole,  
jalapeño pico de gallo, pineapple salsa (VEGAN)
- KOREAN CHILI CHICKEN** \_\_\_\_\_ **R145**  
with an aromatic cream and seven-spice cashew crumble
- CRISPY TAPIOCA-COATED PATAGONIAN CALAMARI** \_\_\_\_\_ **R135**  
served with a miso-flavoured aioli  
and a sprinkle of togarashi seasoning
- GRILLED MOZAMBICAN PRAWNS** \_\_\_\_\_ **R145**  
rubbed with Thai chili and garlic, served with  
pickled ginger and avocado salsa
- TEMPURA KINGKLIP GOUJONS** \_\_\_\_\_ **R130**  
umami beetroot aioli and a vibrant  
sesame cucumber noodle salad
- TUNA TATAKI** \_\_\_\_\_ **R160**  
lightly seared, thinly sliced tuna served with  
avocado salsa and citrus honey ponzu sauce
- BILTONG-SPICED SEARED BEEF CARPACCIO** \_\_\_\_\_ **R155**  
tempura baby onion, caper popcorn, horseradish  
parfait, mustard seed aioli, and house-made pickles
- RISOTTO** \_\_\_\_\_ **R125**  
made with sweet Chantenay carrots, roasted seeds,  
fynbos honey-glazed carrots topped with crème  
fraîche (VEGETARIAN)



## SALADS

- CAPRESE SALAD** \_\_\_\_\_ **R175**  
burrata mozzarella, heirloom tomato textures  
and wild rocket (VEGETARIAN)
- TERIYAKI BLACKENED CHICKEN BOWL** \_\_\_\_\_ **R170**  
avocado, feta cheese, hummus and roasted  
seasonal vegetables
- CLASSIC SALAD** \_\_\_\_\_ **R165**  
baby salad leaves, cherry tomato, avocado, feta cheese,  
red onion, with crispy bacon bits and a lemon honey and  
thyme dressing
- SALMON VOLCANO SALAD** \_\_\_\_\_ **R195**  
nuoc cham (Vietnamese dipping sauce) cabbage, black  
rice topped with tostadas and a smoked chipotle dressing
- + Add grilled halloumi or grilled chicken \_\_\_\_\_ **R65**



## MAIN COURSE

- ROAST DUCK DUO** \_\_\_\_\_ **R295**  
horseradish parfait, beetroot relish, and duck croquette
- FREE-RANGE CHICKEN ROULADE** \_\_\_\_\_ **R275**  
spinach and mushroom mousse,  
cauliflower purée, and truffled sauce
- OVEN-ROASTED KINGKLIP** \_\_\_\_\_ **R285**  
minted baby peas, baked broccoli coated in  
a lemon tiger's milk (a citrus-based marinade)
- SALT-BAKED CELERIAC** \_\_\_\_\_ **R190**  
with lemon purée, crispy kale, fresh tomato  
herb sauce, charred onion (VEGAN)
- RISOTTO** \_\_\_\_\_ **R195**  
made with sweet Chantenay carrots – roasted seeds,  
fynbos honey-glazed carrots topped with crème fraîche  
(VEGETARIAN)
- 250G GRASS-FED SIRLOIN STEAK AU POIVRE** \_\_\_\_\_ **R295**  
served with cognac peppercorn sauce, Parmesan potato  
hash, charred onion, and grilled baby marrow
- GREEN THAI SEAFOOD CURRY** \_\_\_\_\_ **R298**  
Patagonian calamari, mussels, and prawns served with  
fragrant basmati rice, jalapeño and pineapple salsa  
paired with a chai gin cocktail (or virgin chai cocktail)
- KOREAN CRUMBED CHICKEN BURGER** \_\_\_\_\_ **R165**  
Japanese slaw served with fries
- GRILLED BEEF BURGER** \_\_\_\_\_ **R175**  
fig chutney, Camembert cheese, avocado  
and baby salad leaves served with fries



## SIDES

- TRUFFLE POTATO FRIES** \_\_\_\_\_ **R75**  
served with grated Grana Padano
- PEPPERY GREEN SALAD** \_\_\_\_\_ **R75**  
served with lemon olive oil emulsion  
and grated Grana Padano cheese (VEGETARIAN)
- FRAGRANT GINGER BASMATI RICE (VEGAN)** \_\_\_\_\_ **R75**



# UCHU SUSHI

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Inspired by Nikkei cuisine, created by Japanese immigrants in Peru, our sushi blends Japanese techniques with Peruvian flavours, using fresh, local ingredients and seafood.

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- CRISPY AJI CRUDO – 4 PIECES** \_\_\_\_\_ **R115**  
sesame tuna tartare, mushroom, crispy basil  
and pickled jalapeño
- ADOBO ROLL – 8 PIECES** \_\_\_\_\_ **R160**  
yellow daikon and tempura chicken topped with smoked  
red pepper, avocado with chipotle sauce (medium spicy)
- MAYA MI ROLL 4 PIECES** \_\_\_\_\_ **R170**  
pickled ginger, salmon and tempura prawn, topped with  
miso beef sirloin, teriyaki sauce and caviar
- CAJUN TEMPURA KINGKLIP – 8 PIECES** \_\_\_\_\_ **R175**  
with avocado and crispy tostadas
- MIGA GAMBAS – 8 PIECES** \_\_\_\_\_ **R185**  
pickled daikon, tempura prawn, cucumber and avocado  
inside topped with crumbed prawn, smoked adobo and  
teriyaki sauce (medium spicy)
- CRISPY CALAMARES – 8 PIECES** \_\_\_\_\_ **R180**  
yellow daikon and prawn inside (mildly spicy)
- VERDURAS ROLL – 8 PIECES** \_\_\_\_\_ **R165**  
butternut, cucumber, and avocado inside topped with  
roasted red pepper and avocado dressed with teriyaki  
sauce (VEGETARIAN)
- ACEVICHADO ROLL – 8 PIECES** \_\_\_\_\_ **R195**  
tempura prawn, avocado, and cucumber inside,  
topped with tuna and salmon and avocado
- GAMBAS DESMENUZADA – 4 PIECES** \_\_\_\_\_ **R160**  
kimchi and pickled ginger inside,  
on top are chopped crumbed prawn and  
caviar dressed with miso and teriyaki sauce
- YUZU SALMON ROLL – 8 PIECES** \_\_\_\_\_ **R195**  
cucumber and pineapple inside, rolled in fresh herbs  
topped with spiced salmon and yuzu
- LA ROSES – 2 PIECES** \_\_\_\_\_ **R105**  
tuna, salmon, prawn with rice rolled in nori sheet  
and avocado on teriyaki sauce



## SHARING

**12 PIECE PLATTER** \_\_\_\_\_ **R360**

- **4pc Adobo Roll**
- **4pc Maya Mi Roll**
- **4pc Tempura Kingklip**

**12 PIECES (VEGAN)** \_\_\_\_\_ **R360**

- **6pc Verduras Roll**
- **3pc Avocado Nigiri**
- **3pc Vegetable Nigiri**

**16 PIECE** \_\_\_\_\_ **R405**

- **4pc Acevichado Roll**
- **4pc Miga Gambas**
- **4pc Yuzu Salmon Roll**
- **4pc Crispy Calamares**

**21 PIECE** \_\_\_\_\_ **R525**

- **6pc Adobo Roll**
- **4pc Gambas Desmenuzada**
- **4pc Tempura Kingklip**
- **3pc Avocado Nigiri**
- **4pc Acevichado Roll**





## DESSERTS

**AMARULA CRÈME BRÛLÉE** \_\_\_\_\_ **R105**  
served with fresh berries, wild berry  
compote and a homemade mango gelato

**CITRUS INFUSED BAKED CHEESECAKE** \_\_\_\_\_ **R110**  
strawberry puree', served with fresh seasonal  
berries (SUGAR FREE)

**DECADENT VALRHONA 66%** \_\_\_\_\_ **R115**  
**DARK CHOCOLATE MOUSSE**  
blueberry compote, almond shortbread  
crumble, double-thick vanilla ice cream  
(GLUTEN-FREE)

### DESSERT WINES

	Glass	Bottle
<b>Allesverloren Vintage Port</b> _____	<b>R60</b>	<b>R340</b>
Complex aromas of ripe dark fruit and glazed cherries with a hint of smokiness and honey. A full, rich wine with a combination of red & blackberry as well as spice flavours. Veritas: Silver (2022)		

**Pierre Jourdan Ratafia** \_\_\_\_\_ **R345**  
A heady and warming mix of honey, almonds, ripe spanspek melons, limes and vanilla overtones fill the full bodied palate, with the mouthfeel having a lovely, creamy texture.

### COFFEE COCKTAILS

<b>Irish Coffee</b> _____	<b>R95</b>
<b>Amarula Coffee</b> _____	<b>R85</b>
<b>Kahlua Coffee</b> _____	<b>R90</b>
<b>Patron Coffee</b> _____	<b>R95</b>

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# WINE LIST

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## CHAMPAGNE

Glass

Bottle

### **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.

### **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 aperatif 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.

### **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** Glass **R85** Bottle **R270**  
**Diemersdal Unwooded**  
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

**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.

**Great Heart Stellenbosch** \_\_\_\_\_ **R585**

The broad mid-palate is pure and fresh with attractive flavours of elderberries, redcurrant leaf, layers of plum, graphite and pomegranate.

**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.

**Delaire Graff** \_\_\_\_\_ **R345**

Red fruits and dark mulberries are at the fore on the palate, with floral notes of lavender and a spicy white pepper undertone evident.

**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.

**Buitenverwachting Meifort** \_\_\_\_\_ **R330**

Elegant plum and glossy red cherry flavours combined with spicy oak, tobacco and lead pencil characters.

**Meerlust Red** \_\_\_\_\_ **R475**

Intensely flavoured with crushed red fruit, cassis, warm spice and supporting oak, with intergrated tannins, a focused, linear flavour profile with notes of exotic spice.

**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

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

## 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
Appletizer	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