



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

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

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**



UCHU JAPANESE/ PERUVIAN FUSION SUSHI

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

- PERUVIAN TUNA ROSES - 4 PIECES** _____ **R105**
topped with a tuna tartare and miso sauce
- PERUVIAN SALMON ROSES - 4 PIECES** _____ **R105**
topped with a salmon tartare and miso sauce
- CLASSIC SALMON CALIFORNIA ROLL – 8 PIECES** _____ **R115**
classic salmon and avocado roll
- CRISPY AJI CRUDO – 4 PIECES** _____ **R115**
sesame tuna tartare, mushroom, crispy basil, and pickled
jalapeño (mildly spicy)
- CAJUN TEMPURA KINGKLIP – 8 PIECES** _____ **R175**
with avocado and crispy tostadas (mildly spiced)
- 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 (VEGETARIAN)** _____ **R165**
butternut, cucumber, and avocado inside topped with
roasted red pepper and avocado dressed with teriyaki
sauce
- ACEVICHADO ROLL (RAINBOW 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



SHARING

12 PIECES _____ **R360**

- **4pc Crispy aji crudo**
- **4pc Peruvian salmon roses**
- **4pc Tempura Kingklip**

12 PIECES (VEGAN) _____ **R360**

- **6pc Verduras Roll**
- **2pc Avocado Nigiri**
- **4pc Acevichado pickled daikon and avocado**

16 PIECE _____ **R405**

- **4pc Acevichado Roll (Rainbow roll)**
- **4pc Miga Gambas**
- **4pc Yuzu Salmon Roll**
- **4pc Crispy Calamares**

21 PIECE _____ **R525**

- **6pc Classic California salmon and avocado**
- **4pc Gambas Desmenuzada**
- **4pc Tempura Kingklip**
- **3pc Avocado Nigiri**
- **4pc Acevichado (Rainbow roll)**



MAIN COURSE

- FREE-RANGE CHICKEN SUPREME** _____ **R270**
with spinach mousse and truffle Parmesan potato
croquette served with exotic mushroom ragout
- OVEN-ROASTED KINGKLIP** _____ **R285**
minted baby peas, baked broccoli coated in
lemon tiger's milk (a citrus-based marinade)
- 250G GRASS-FED SIRLOIN STEAK AU POIVRE** _____ **R295**
served with cognac peppercorn sauce,
Parmesan potato hash, charred onion,
and grilled baby marrow
- OPEN-FLAME ROASTED TENDER** _____ **R245**
stem broccolini and tofu with massaman sauce,
sprinkled with cashew nut crumble, served with
fragrant basmati rice (VEGAN)
- GREEN THAI SEAFOOD CURRY** _____ **R305**
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**



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
Allesverloren Vintage Port _____	R60	R340
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

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