



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

WINE LIST

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 Bottle
Diemersdal Unwooded R85 R270
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

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

TEAS

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