



RADISSON COLLECTION

WATERFRONT CAPE TOWN

Celebrate the
EXCEPTIONAL

A Timeless Festive Celebration

A COLLECTION OF OUR FINEST HOTELS

radissonhotels.com/collection



Holiday cheer

FROM US TO YOU

Celebrate the EXCEPTIONAL with us this festive season, where timeless traditions meet contemporary African luxury.

Join in the spirit of community, connection, and celebration, as we honour the warmth of togetherness and the beauty of our shared heritage. Here, every moment is thoughtfully designed to reflect the joy of the season and the richness of Africa.



Waves And **WINE**

FRIDAY, 5, 12 AND 19 DECEMBER
17H00 TILL 20H00
TOBAGO'S RESTAURANT

Toast to the tides with us on Friday evenings, where flavour, flair and live music combines to create an unforgettable experience.

BOOKINGS RECOMMENDED



Brunch By

THE OCEAN

SATURDAY, 6 AND 20 DECEMBER
13H00 TILL 16H00
TOBAGO'S RESTAURANT

Savor an exquisite selection of dishes, interactive culinary stations, and decadent sweets. Enjoy bottomless bubbles, wine, and a variety of non-alcoholic beverages, all set against breathtaking ocean views and accompanied by live music.

Bookings Essential. Kids under 12 years eat half price.
Kids under 5 years eat with our compliments.

R1650
per person



Tea Tides,

A HIGH TEA AFFAIR

SUNDAY, 7, 14, 21 AND 28 DECEMBER
14H30-17H00
TOBAGO'S RESTAURANT

Savour a luxurious afternoon tea served at your table, complete with breathtaking ocean views and live music. Enjoy a curated selection of specialty teas and coffees paired with an indulgent spread of sweet and savoury delights.

Bookings Essential. Kids under 12 years eat half price.
Kids under 5 years eat with our compliments.

R550
per person

Full Experience

R950
per person including
bottomless bubbles



Christmas Eve

DINNER

24 DECEMBER 2025
18H30 TILL 22H30
TOBAGO'S RESTAURANT

Guests are greeted with a
welcome drink on arrival and
live entertainment.

Dine on a 3-course menu.

Bookings Essential. Kids under 12 years eat half price.
Kids under 5 years eat with our compliments.

R1450
per person



PLATED STARTERS

Rum cured salmon and furikake
crudo, chargrilled stone fruit,
pickled radish, whipped herb,
trout caviar and Tosazu splash

OR

Vegetarian - mushroom and
quinoa tartar, beetroot carpaccio,
stone fruit, pickled radish,
whipped herb feta, Tosazu splash

BUFFET MAINS

SOUP

Slow roasted tomato and sweet
pepper bisque, sourdough croutons

CARVERY

Roast beef sirloin, milk stout and
mushroom cream jus, Yorkshire pudding
Greek lemon and garlic roast lamb,
mint sauce

BUFFET

Apricot, almond and herb chicken
roulade, Sicilian relish

Maple glazed pork belly gammon,
roasted apple and pecan nut,
mustard thyme jus

Grilled kingklip, Tuscan garlic cream
sauce, oven tried tomato, fresh basil

Roasted sweet potato and butternut
in honey and cinnamon

Cauliflower and broccoli gratin
Olive oil and rosemary roast potatoes
Fragrant basmati rice

PLATED DESSERT

Chocolate stout mousse and bark,
cherry coulis and leather, cocoa
nib streusel, sour cherry gelato



Christmas Day

LUNCH

25 DECEMBER 2025
13H00 TILL 16H00
TOBAGO'S RESTAURANT

Guests are greeted with a
welcome drink on arrival and
live entertainment on the day.

Dine on a 3-course buffet.

Bookings Essential. Kids under 12 years eat half price.
Kids under 5 years eat with our compliments.

R1950
per person

MEZETHES

Focaccia, mossbolletjie, bruschetta

Spreads - hummus, basil pesto,
sweet chilli cream cheese

Raw and pickled vegetables with
marinated olives and feta cheese
in citrus and chilli (V)

Cape Malay pickled calamari, onion, sultana

Rare beef carpaccio, salsa verde, pecorino

Baked salmon, balsamic gastrique,
Sicilian relish

Lamb dhanian frikadelle, tzatziki

SALADS

Melon caprese and avocado salad

Green beans, new potato, capers,
pickled red radish, toasted almond,
tarragon splash (V)

Chickpea, roasted carrot and
balsamic beets, tahini yogurt (V)

CARVERY

Cranberry and cherry kirsch glazed
pork belly gammon, apple cider sauce

Roast beef sirloin, milk stout and
mushroom cream jus, Yorkshire pudding

MAINS

Apricot, almond and herb chicken
roulade, mustard thyme jus

Signature lamb curry, sambal,
poppadum

Grilled linefish, miso and ginger
beurre blanc

Honey roasted butternut and
green beans with toasted almond

Cauliflower and broccoli gratin

Olive oil and herb roast potatoes

Fragrant basmati rice

DESSERT TABLE

Festive candy bar

Black forest yule log, milk chocolate
mousse, maraschino cherries

Vanilla baked cheesecake,
gluhwein syrup

Strawberry Eton mess

Upside down crème caramel

Apple and gingerbread crumble

Warm Christmas malva pudding,
macerated apricot compote,
brandy sauce

Christmas mince pies

Seasonal fruit selection

Local cheese, nuts, grapes, crackers



Boxing Day Braai

LUNCH

26 DECEMBER 2025
13H00 TILL 16H00
TOBAGO'S RESTAURANT

Enjoy a braai inspired culinary
experience and live entertainment.

Bookings Essential. Kids under 12 years eat half price.
Kids under 5 years eat with our compliments.

R850
per person

STARTERS

Mediterranean garden salad
Greek lemon potato, dill cucumber,
red onion and garden pea salad (V)
Coronation pasta salad with pineapple,
peppadew, mild curry and coriander
mayonnaise (V)
Rainbow cabbage and scallion slaw,
toasted cashew nuts, sweet chilli and
soy vinaigrette
Caprese salad, tomato, mozzarella,
basil pesto (V)

“OFF THE COALS”

Beef boerewors
Prego chicken drumsticks
Lamb braai chops “Souvlaki”
Condiments - chakalaka,
chimichurri, barbeque sauce

SIDES

Seafood potjie, spiced tomato
and pepper bisque
Mielie pap, cheddar and tomato bake
Grilled black mushroom, garlic herb butter
Baked potato, sour cream, chives
Spanish rice
Roosterkoek, cheese, garlic and onion

DESSERT

Milk tart and cinnamon profiterole
“craqueline”, caramel crunch
Gluten free strawberry glazed
cheesecake
Mixed berry Eton mess Swiss roll
and burnt coconut meringue
Peppermint crisp delicie
Sliced seasonal fruit
Cheese and crackers

African Chic

NEW YEAR'S EVE CELEBRATION

31 DECEMBER 2025
EXCITEMENT FROM 19H00
TOBAGO'S RESTAURANT

A truly African experience under the stars. Evening includes a welcome drink, entertainment and buffet dinner. Celebrate the New Year with a glass of sparkling wine as we watch the fireworks display at midnight.

Kids under 12 eat half price. Kids under 2 years eat with our compliments.

Bookings Essential.

R4200
per person



APPETIZERS

Home baked breads – cheese and chakalaka focaccia, mossbolletjie, cape seed loaf

Spreads – butternut hummus, sweet chilli cream cheese, basil pesto butter **(V)**

Grilled marinated vegetable mezze with olives and feta cheese in citrus and chilli **(V)**

Spanspek, springbok bresaola, wild rocket

Smoked chicken, watermelon and strawberry, lime and mint dressing

Rare beef carpaccio, Caesar dressing, truffle essence, pecorino

Green beans, lemon potato, capers, pickled red radish, toasted almond, tarragon splash **(V)**

Chickpea, roasted carrot and balsamic beets, dill lemon yogurt **(V)**

FRUIT DE MER

Oyster's naturelle with condiments

Sushi selection with traditional accompaniments

Steamed prawns, sweet chilli marie rose

Pickled mussel - saffron, turmeric, sultana and pickled onion gastrique

Baked salmon, Peach and chilli glaze, avocado crème fraiche, stonefruit

Sumac spiced tuna, coriander and pepperdew gremolata

Calamari strips, Sicilian relish

SEA SIDE BARBEQUE

Salmon medallion, king prawns and calamari

FINGER FORK

Slow braised beef short rib, horseradish mash, confit tomato

Southern fried chicken bao buns, hot honey sauce, Vietnamese pickle

Chimichurri grilled lamb lollipops, pea puree, and mint jelly jus

Slow roasted pork belly, maple roasted apple

Truffle “mac and cheese” croquette, romesco sauce

Baby vegetable medley in rosemary olive oil **(V)**

DESSERT TABLE

Verrines:

Strawberry and champagne crème
Peppermint crisp and salted caramel delice

Apple, blueberry and pecan nut crumble

Passion Fruit and white chocolate
crème roulade

Opera gateaux with gold leaf

Vanilla crème brûlée, Biscoff shortbread

Signature baked cheesecake

Seasonal fruit

Gourmet candy jars and macarons

Local cheese, nuts, grapes, crackers

Treat Yourself With

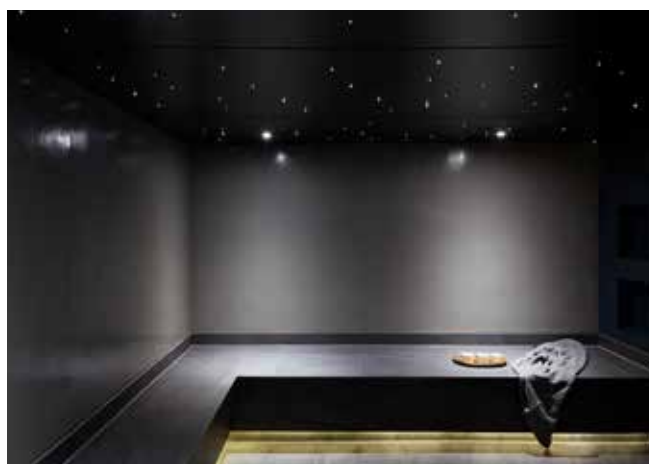
AMANI SPA AND WELLNESS

WITH ITS TRENDY WELLNESS FACILITIES, DIVERSE RANGE OF BESPOKE RESULT-DRIVEN SPA TREATMENTS AND IMPECCABLE SERVICE, AMANI SPA IS FAMOUS FOR CREATING EXCEPTIONAL EXPERIENCES.

As hotel guests, you are invited to enjoy the vitality pool with a surrounding relaxation deck, sauna, steam room and gym. Please note kids under the age of 16 years may not access the indoor vitality pool. Bookings are essential for treatments and facilities.

Operational Hours are Monday to Sunday from 08h00 till 20h00 (except Christmas Day)

25 December 2025, the spa will be operational between 08h00 till 17h00.





RADISSON COLLECTION

WATERFRONT CAPE TOWN

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