

— THE VERANDAH —

Dinner menu

The Verandah menu is a presentation of dishes using the finest seasonal South African ingredients, sourced from our trusted suppliers who focus on sustainable and organic practices.

Chef Brinelle Cunningham has created a menu that shows off the ingredient with care and attention.



Aperitifs

BELLINI White peach purée, Prosecco	220
HERBAL SPRITZ Fresh mint, cucumber, simple syrup, lemon, Méthode Cap Classique	195
APEROL SPRITZ Aperol, Prosecco, sparkling water	180
GIMLET Bombay, freshly squeezed lime juice, simple syrup	140
76 ORANGE CARROT Mirari limited celebration gin, fresh carrot juice, lemon juice, maple syrup and jalapeño	170
HONEY BUNCH Bains whiskey, freshly squeezed lemon juice, homemade honey syrup and bee pollen	140

Signature Cocktails

ROSE AND ROSÉ Cape Town Pink Lady gin, Aperol, Mount Nelson rosé, white chocolate syrup, spiced raspberry purée, lemon	195
PORTRAIT Cape Town Classic gin, rooibos and grapefruit syrup, lemon, tonic water	165
THE GAZETTE Tokara Cape Brandy, blueberry apple and cinnamon purée, lemon, Cellulose	240
NIGHT SKY Six Dogs gin, night syrup (activated charcoal, lavender and hibiscus), lemon, tonic water	195
INDIGENOUS Vusa vodka, Wilderer Fynbos, kiwi and Cape Fynbos, lemon, garden mint and cucumber	190
FOUR NOBLE TRUTHS Aqua Zulu Cachaça, pineapple and roasted coconut purée, lime	170
GREENWOOD Leonista Agave, lemongrass, basil, cucumber, lemon, sugar syrup	225
THE CORRESPONDENT Musgrave Black Honey, Mount Nelson cold brew coffee, vanilla and hazelnut syrup	165
TREASURE CHEST KWV 10 Year Old, Caperitif, honey, orange bitters	165

Signature Cocktails

ORBIT Bains Grain Whiskey, Wilderer Fynbos, lemon, elderflower	145
THE PRINCE Musgrave Potstill Brandy, spiced raspberry purée, thyme, lime	220
THE FIRST Six Dogs Blue gin, jalapeño, garden mint, white chocolate and raspberry syrup	290
WINDSOR CLUB Boschendal Brandy X.O, Earl Grey syrup, soda	265
HARMONY NON-ALCOHOLIC Rooibos and grapefruit syrup, lemon, salt, Lemonade	80
EARLY BIRD NON-ALCOHOLIC Mount Nelson cold brew coffee, white chocolate and hazelnut syrup, tonic water, lemon	90

Clean Cocktails

GREEN GODDESS Vusa Vodka, cucumber and mint water, basil, lemon, soda	130
GERANIUM FLOWER Inverroche Classic gin, geranium herb, rose syrup, strawberry purée, lemon, sugar free tonic	280
GINGER BOOST NON-ALCOHOLIC Vanilla, ginger, pineapple purée, lemon	100

Refined Classics

ROYAL MARGARITA Don Julio Reposado, lime juice, agave syrup	400
VODKA MARTINI Grey Goose, Martini dry, lemon or olive	300
GIN MARTINI Tanqueray No. 10, Martini dry, lemon or olive	285
ESPRESSO MARTINI Grey Goose, Kahlúa, espresso	320
OLD FASHION Hennessy VSOP, sugar cube, orange bitters	320
WHISKEY SOUR Glenmorangie Nectar D'OR, Cellulose, lemon juice, sugar syrup	320
PASQUALI NEGRONI SPRITZER Tanqueray No. 10, Campari, Martini Rosso, fresh basil and Prosecco	230

CHAMPAGNE

Moët & Chandon Brut Impérial <i>from Epernay (N.V)</i>	490 / 2 450
Moët & Chandon Brut Rosé Impérial <i>from Epernay (N.V)</i>	520 / 2 600
Veuve Clicquot Yellow Label <i>from Reims (N.V)</i>	650 / 3 250
Veuve Clicquot Brut Rosé <i>from Reims (N.V)</i>	690 / 3 350

MÉTHODE CAP CLASSIQUE

Boschendal Brut <i>from Franschhoek (N.V)</i>	150 / 750
Le Lude Reserve Brut <i>from Franschhoek (N.V)</i>	190 / 950
Graham Beck Brut <i>from Franschhoek (N.V)</i>	170 / 850
Boschendal Brut Rosé <i>from Franschhoek (N.V)</i>	150 / 750
Le Lude Reserve Brut Rosé <i>from Franschhoek (N.V)</i>	190 / 950
Graham Beck Brut Rosé <i>from Franschhoek (N.V)</i>	170 / 850

PROSECCO

Zardetto Private Cuvée <i>from Conegliano (N.V)</i>	190 / 950
Zardetto Rosé <i>from Conegliano (N.V)</i>	1 100

WHITE WINE

Newton Johnson Sauvignon Blanc 2020 <i>from Hemel-en-Aarde</i>	155 / 600
Klein Constantia Sauvignon Blanc 2023 <i>from Constantia</i>	240 / 950
Brookdale Mason Road Chenin Blanc 2022 <i>from Paarl</i>	150 / 600
Glen Carlou Wooded Chardonnay 2022 <i>from Stellenbosch</i>	190 / 750
Vriesenhof Unwooded Chardonnay 2022 <i>from Stellenbosch</i>	130 / 550
Paul Cluver Close Encounter Riesling 2022 <i>from Elgin</i>	140 / 550

ROSÉ

Mount Nelson Pinotage 2022 <i>from Stellenbosch</i>	140 / 550
The Valley Pinot Noir 2022 <i>from Elgin</i>	160 / 600
Creation Grenache Noir 2022 <i>from Walker Bay</i>	175 / 700

RED WINE

Ataraxia Pinot Noir 2020 <i>from Hemel-en-Aarde</i>	200 / 800
David Finlayson Merlot 2021 <i>from Stellenbosch</i>	140 / 550
Rijks Touch Of Oak Pinotage 2022 <i>from Tulbagh</i>	220 / 800
De Morgenzon Syrah 2020 <i>from Stellenbosch</i>	225 / 900
The High Road Cabernet Sauvignon 2019 <i>from Stellenbosch</i>	220 / 800
Mount Nelson Red Blend <i>from Stellenbosch</i>	165 / 650

CRAFT BEER ON TAP

Jack Black Brewer's Lager Draught 330ml or 500ml	75 / 125
Jack Black Pale Ale 330ml or 500ml	80 / 130
CBC Pilsner Draught 330ml or 500ml	75 / 125

LOCAL BOTTLES

Castle Lager	70
Castle Lite	70
Savanna Dry	90
Savanna Light	90
Devils Peak Hero to Zero	75

INTERNATIONAL BOTTLES

Heineken Draught 300ml or 500ml <i>from Netherlands</i>	80 / 120
Corona <i>from Mexico</i>	80
Windhoek Lager <i>from Namibia</i>	75
Heineken Zero <i>from Netherlands</i>	75

— THE VERANDAH —

by Chef Brinelle Cunningham

Starters

- White bean risotto, refried beans, parmesan, brown butter, sage (GF, V, D, A)
- Cured yellowtail crudo, West Coast seaweed and wild garlic oil, green apple, compressed cucumber, coconut dressing, dill and nori salt (F, SD)
- Heirloom tomato salad, mango, avocado, basil with chilli and citrus (VG, GF, A)
- Seared springbok, smoked truffle emulsion, salt baked beetroot, black olive purée, dehydrated purple cabbage, macerated blackberries, puffed sorghum (GF, D)
- Chicken tortellini, parmesan cream, crispy chicken skin (D, GL, A)

Mains

- Pan seared lamb loin, braised lamb belly, braai'd seasonal mushrooms, duchess potato, braised leek, pea and mint purée, lamb jus (GF, D)
- Pan fried Abalobi fish of the day, snow pea salad, plankton creamed polenta with local clams, smoked fish croquette, dill oil (F, SF, GL, D)
- Monkey gland glazed pork belly, burnt green apple purée, toasted hazelnuts, braai'd broccolini, pearl barley salad, crackling, monkey gland jus (GL, MU, N)
- Potato gnocchi, wild mushroom cream, pickled shimejis, mushroom ketchup, shiitake powder, fresh button mushrooms (V, D, GL, E)
- Pumpkin confit, pumpkin seed purée, pickled pumpkin, toasted peanut sauce (VG, N)

Desserts

- Stone fruit, Coconut crumble, Poached nectarines, white peach and coconut sorbet (GL, V)
- Granadilla panna cotta, macerated strawberries, granadilla and strawberry sorbet (GF, D,)
- Top deck Millie Fuielle, Millot ganache, Dulcey crèmeux, candied hazelnuts, Valrhona dark chocolate and Praline ice cream (GL, D, E, N)
- Selection of South African cheese, homemade savoury biscuits, lavash, grapes, homemade preserve (GL, D, E)

Dinner menu

Starters	SALDANHA BAY OYSTERS	
	6 Oysters, mignonette, lemon (SF, SD)	275
	6 Oysters, green nam jim, cucumber and pickled daikon (SF, S, A, SD)	275
	6 Baked oysters with lemon, parsley and panko (SF, GL)	275
	OSCIETRA CAVIAR 30G (F, E, GF, D, A)	4500
	Buckwheat blini, chopped egg, parsley, onion, sour cream	
	SOY CURED NORWEGIAN SALMON (F, A, S, SD, E)	250
	Roasted brinjal chutney and pickled shimeji mushrooms and miso aioli	
	SWEET CORN, GINGER AND CRAB SOUP (S, D, GL, SF, E)	200
	Creamed sweetcorn and ginger soup, Mozambique crab and basil mayonnaise	
	CHARRED TOMATO AND FENNEL SOUP (V, VG, GL)	150
	Oven roasted tomato and fennel soup, coconut yogurt, croûtons	
	RAW BEEF (D, GL, MU, E)	280
	Ground chalmar rump, mustard mayonnaise, fried capers, Gorgonzola, rocket and sour-dough toast	
	CAESAR SALAD (F, GL, A, V, SF, E)	250
	With chicken R270, with prawn R285, with pancetta R275 Baby gem lettuce, croûtons, shaved parmesan, Caesar dressing	
	GREEN SALAD (VG, V, GF)	220
	Green beans, cucumber, baby marrow, broccoli, avocado, rocket and baby gem, olive oil and lemon vinaigrette	
	GREEK SALAD (D, V, GF)	230
	Mixed bell peppers, feta, plum tomato, red onion, Kalamata olives, cucumber, lemon and herb dressing	
Mains	CHALMAR BEEF SIRLOIN 300G (GF, D)	380
	Peppercorn sauce, fine green beans, hand cut chips	
	CHALMAR BEEF FILLET 250G (GF, D)	480
	Mushroom ragout, roasted new potatoes ,broccoli and cauliflower purée	

Mains	BEER BATTERED KINGKLIP (F, A, GL)	360
	Sustainably sourced from Indian and Atlantic oceans Aioli, hand cut fries and side green salad	
	BUTTERNUT RAVIOLI (E, D, GL)	280
	Beurre noisette, baby spinach, crispy sage and parmesan	
	CHEF'S SIGNATURE VEGETABLE RAMEN (VG, GF, A, S)	300
	Spiced vegetable broth, rice noodle, shitake, nori, tofu, chickpea tempeh	
	CHEF'S SIGNATURE CURRY (D, GL, A, SD)	375
	Chicken, lamb or vegetable (VG, G) Basmati rice, poppadoms, sambals, potato samosas and roti	
Desserts	SOUTH AFRICAN CHEESE SELECTION (D, GL, SD, N, V)	300
	Served with condiments, dried fruit and crackers	
	SEASONAL FRUIT PLATTER (VG)	160
	Served with fruit sorbet	
	VANILLA CRÈME BRÛLÉE (D, E, GL)	145
	Served with berry sorbet and croissant crisp	
	BAKED CHEESECAKE (D, E, GF)	160
	Served with Chantilly cream and berry compote	
	CAKE OF THE DAY (D, E, GL)	160
	Served with Chantilly cream	
	PLANT BASED BROWNIE (GF, VG)	160
	Served with dark chocolate cremeux and raspberry sorbet	
	HOMEMADE SCONES (D, GL, E)	110
	Served with vanilla cream and homemade strawberry jam	
	ICE-CREAM SELECTION (D, E)	145
	Vanilla, chocolate, strawberry	

Hot Drinks	SUSTAINABLY SOURCED UGANDA COFFEE	55
	<i>Served with milk, oat milk, soya milk, or almond milk</i>	
	HOT - Espresso, americano, flat white, cappuccino, latte, mocha	
	COLD - Iced coffee, frappé, affogato (75)	
Dessert & Fortified Wines	SUSTAINABLY SOURCED LOOSE LEAF TEA	65
	Over 40 loose leaf teas and herbal infusions	
	ROOIBOS CAPPUCCINO	65
	Ultra-high grade pure highland Rooibos	
	HOT CHOCOLATE	75
	Joostenberg Noble Late Harvest	105
	Klein Constantia Vin De Constance 2019	430
	Mullineux Straw Wine	110
	Vergelegen Semillion Straw Noble Late Harvest	110
	Allesverloren Cape Vintage Fortified Wine	95
	De Krans Cape Vintage Fortified Wine	130
	De Krans Cape Tawny Fortified Wine	95
	Beyerskloof Lagare Fortified Wine	95
	Ramos Pinto Quinta Do Bom Retiro 30 Year Old Port	300

FOOD AND BEVERAGE ALLERGY INFORMATION

Should you have specific nutritional requirements or allergens, please do let us know and we will do our best to accommodate your preferences. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

SS - Sesame Seed, C - Celery, GL - Gluten, E - Eggs, F - Fish, L - Lupin, MU - Mustard,
M - Molluscs, S - Soya, SD - Sulphur Dioxide, A - Alliums, N - Nuts, D - Dairy, SF - Shellfish / Crustacean,
VG - Vegan, V - Vegetarian, GF - Gluten Free