

♦ PLANET BAR ♦

*Globally inspired snacks to complement the carefully
crafted cocktail menu.*



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

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 KVV 10 Year Old, Caperitif, honey, orange bitters	165

<i>Signature Cocktails</i>	ORBIT	145
	Bains Grain Whiskey, Wilderer Fynbos, lemon, elderflower	
	THE PRINCE	220
	Musgrave Potstill Brandy, spiced raspberry purée, thyme, lime	
	THE FIRST	290
	Six Dogs Blue gin, jalapeño, garden mint, white chocolate and raspberry syrup	
<i>Clean Cocktails</i>	WINDSOR CLUB	265
	Boschendal Brandy X.O, Earl Grey syrup, soda	
	HARMONY NON-ALCOHOLIC	80
	Rooibos and grapefruit syrup, lemon, salt, Lemonade	
	EARLY BIRD NON-ALCOHOLIC	90
	Mount Nelson cold brew coffee, white chocolate and hazelnut syrup, tonic water, lemon	
<i>Refined Classics</i>	GREEN GODDESS	130
	Vusa Vodka, cucumber and mint water, basil, lemon, soda	
	GERANIUM FLOWER	280
	Inverroche Classic gin, geranium herb, rose syrup, strawberry purée, lemon, sugar free tonic	
	GINGER BOOST NON-ALCOHOLIC	100
	Vanilla, ginger, pineapple purée, lemon	
<i>Refined Classics</i>	ROYAL MARGARITA	400
	Don Julio Reposado, lime juice, agave syrup	
	VODKA MARTINI	300
	Grey Goose, Martini dry, lemon or olive	
	GIN MARTINI	285
	Tanqueray No. 10, Martini dry, lemon or olive	
	ESPRESSO MARTINI	320
	Grey Goose, Kahlúa, espresso	
<i>Refined Classics</i>	OLD FASHION	320
	Hennessey VSOP, sugar cube, orange bitters	
	WHISKEY SOUR	320
	Glenmorangie Nectar D'OR, Cellulose, lemon juice, sugar syrup	
<i>Refined Classics</i>	PASQUALI NEGRONI SPRITZER	230
	Tanqueray No. 10, Campari, Martini Rosso, fresh basil and Prosecco	

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 2024 <i>from Stellenbosch</i>	140 / 550
The Valley Pinot Noir 2023 <i>from Elgin</i>	160 / 600
Creation Grenache Noir 2023 <i>from Walker Bay</i>	175 / 700

RED WINE

Ataraxia Pinot Noir 2022 <i>from Hemel-en-Aarde</i>	200 / 800
David Finlayson Merlot 2023 <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 2022 <i>from Stellenbosch</i>	220 / 800
Mount Nelson Red Blend 2022 <i>from Stellenbosch</i>	165 / 650

CRAFT BEER ON TAP

Jack Black Brewer's Lager Draught 330ml or 500ml
 Jack Black Pale Ale 330ml or 500ml
 CBC Pilsner Draught 330ml or 500ml

75 / 125
 80 / 130
 75 / 125

LOCAL BOTTLES

Castle Lager
 Castle Lite
 Savanna Dry
 Savanna Light
 Devils Peak Hero to Zero

70
 70
 90
 90
 75

INTERNATIONAL BOTTLES

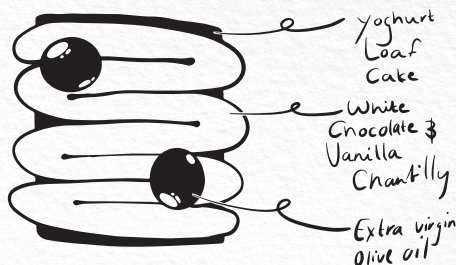
Heineken Draught 300ml or 500ml *from Netherlands*
 Corona *from Mexico*
 Windhoek Lager *from Namibia*
 Heineken Zero *from Netherlands*

80 / 120
 80
 75
 75

SALDANHA BAY OYSTERS (6/12) Mignonette (SF, SD) or Salsa Verde (SF, D, A) Baked with lemon, parsley and panko (SF, GL)	275 / 500
SMOKED OLIVES Chef Luke's signature smoked Spanish Gordal olives	140
EDAMAME & TOGARASHI (SS, GF) Steamed edamame, Togarashi seasoning	95
ANGUS BEEF TARTARE ON TOASTED BRIOCHE (D, GL, E, MU, A) Beef sirloin, toasted brioche, smoked emulsion, egg yolk purée, pickled mustard seeds, cognac	280
ANCHOVY ON SOUR DOUGH (D, GL, F) Cantabrian anchovy fillet, whipped ricotta cheese, parsley oil, dill	170
NAMIBIAN GOLDEN CRAB ON POTATO ROSTI (D, SF, G) Hand picked crab, lime leaf, herbs, potato rosti, aioli	220
SALDANHA BAY MUSSELS & FLAT BREAD (D, G, SF, GL) 60% hydrated flat bread, white wine and butter sauce, chilli, garlic, herbs	230
MUSHROOM EMPANADAS (GL, D, A, V) Empanada dough, mushroom filling with sour cream and chives	160
CURRIED FRIED CAULIFLOWER WITH SPICY MAYO (GF, A, VG) Beer battered cauliflower, curry spice seasoning, spicy mayonnaise	95
BEETROOT ROULADE WITH COCONUT LABNEH (GL, VG) House-made beetroot roulade with coconut labneh	95

- THE 'NELLIE' CLUB SANDWICH** (D, GL, E) 275
Choose between white, whole wheat, sour dough or brown bread
 Ice-berg lettuce, tomato, mature cheddar, chicken, mayonnaise,
 avocado, bacon, fried egg served with *skinny fries, sweet potato fries*
 or a side salad
- FISH & CHIPS** (F, A, GL) 360
Abalobi sustainably caught line fish of the day
 Aioli, hand cut chips and side green salad
- CHEF BRINELLE'S SIGNATURE CURRY** (D, GL, A, SD) 375
Chicken, lamb or vegetable (VG, G)
 Basmati rice, poppadom's, sambals, potato samosas and roti
- CHARCUTERIE AND CHEESE** (D, GL, E, SD) 350
 Neil Jewell's charcuterie, chicken liver parfait, Cremolate blue,
 Forrest Phantom goats, Petit France brie, aged Gruyère,
 pickles and home baked bread
- ANGUS BEEF BURGER - 28 DAY DRY AGED** (D, GL, SD, G, A) 280
 In-house 28-day dry aged beef patty, secret sauce, cheddar cheese,
 caramelized onion, brioche bun

- YOGURT LOAF CAKE** (D, G, E) 140
 Yoghurt loaf slice, vanilla and white chocolate Chantilly cream,
 Willow Creek extra virgin olive oil



- CARAMEL, CHOCOLATE & ALMOND "MILLE FEUILLE"** (GF, D, N) 160
 55% Valrhona dark chocolate, caramel, brown butter Chantilly cream
- PASSION FRUIT & MILK CHOCOLATE ICE CREAM LOLLY** (G, D, E) 140
 Passion fruit and milk chocolate ice cream, chocolate fudge brownie,
 passion fruit gel
- CHOCOLATE BROWNIE** (GF, VG) 140
 Plant based brownie with dark chocolate cremeux and raspberry

Water		Local filtered Verve still / sparkling water 250ml	50
		Local filtered Verve still / sparkling water 750ml	75
		International mineral water - Acqua Panna / San Pellegrino 250ml	75
		International mineral water - Acqua Panna / San Pellegrino 750ml	130
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)	
		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
		A velvety blend of premium cocoa and steamed milk	

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