

The Dutch

kitchen open 15h00 - 22h00

SUSHI

SALMON ROSES -75-
(6pcs) salmon wrapped sushi rice rolls

SASHIMI -85-
(4pcs) hand cut raw fish slices with wasabi, soya sauce and pickled ginger

CRUNCH ROLL -58-
(8pcs) prawn wrapped in sushi rice, tempura fried and topped with sweet chilli sauce

TATAKI SPOONS -62-
(4pcs) togarashi spiced seared salmon, ponzu sauce, wasabi mayo

BABA GUMP -64-
(4pcs) tempura prawns, wasabi mayo, red chilli and ginger soy

STARTERS

OYSTERS -26 each-
fresh oysters served with lemon, pepper & tabasco sauce

CLARK CROQUETTES -50-
handmade chicken croquettes with punchy mustard and garlic aioli

PRAWN SAMOOSAS -46-
prawn and yellow potato samosas with cucumber raita and paprika oil

(v) UP-BEET CARPACCIO -50-
carpaccio of beetroot, chopped celery, extra virgin olive oil, spanish goat's cheese and mint

(v) AUBERGINE STEAK -50-
a stack of grilled aubergine, tomato salsa and marinated danish feta with garlic breadcrumbs and balsamic reduction

(v) BUFFALO MOZZARELLA -90-
75gr imported buffalo mozzarella served with chopped tomato salad, basil pesto and extra virgin olive oil

NED LAND'S REVENGE -70-
tempura crumbed calamari with toasty miso tartar and fresh lemon wedges topped with crispy kale chips

MAINS

BONNEVILLE BURGER -110-
homemade beef patty, asiago cheese, caramelised onion and bacon jam served with waffle fries

SLIDERS -90-
mini meatball burgers topped with mancino cheese and gherkin served with waffle fries

FILLET -160-
200gr grass-fed lowlands beef fillet, crushed salt and pepper, grilled and served with cheesy polenta, sautéed kale, dijon peppercorn sauce and waffle fries

NORWEGIAN SALMON -195-
200gr miso and honey glazed norwegian salmon, umami courgette stir fry, sweet confit cherry tomatoes and wasabi spinach mayo

(v) GNOCCHI GORGONZOLA -95-
homemade gnocchi with gorgonzola dolce latte sauce, toasted walnuts, butternut squash purée and dried cranberries

MOROCCAN TURMERIC CHICKEN -110-
grilled chicken breast skewers with an apple and kale salad tossed in caesar dressing, crotons, raisins and sundried tomato pesto

(v) LENTIL FRITTERS -90-
with grilled vegetable kebabs, yoghurt tzatziki, hummus and paprika oil

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BUBBLES

TREVISIOL PROSECCO BRUT	-380-	MOËT & CHANDON	-1185-
TREVISIOL BRUT ROSE SPUMANTE	-340-	VEUVE CLICQUOT	-1250-
L'ORMARINS BRUT METHODE DE CAP CLASSIQUE	-280-	ARMAND DE BRIGNAC "ACES OF SPADES" GOLD CHAMPAGNE	-6500-
BOTTEGA MILLESIMATO BRUT	-260-	LAMBRUSCO CASTELVETRO FINI	-265-

WHITE WINE

TERRA DEL CAPO PINOT GRIGIO	-145-
lemon zest / delicate pear / tropical fruits	
SPIER SIGNATURE SAUVIGNON BLANC	-130-
gooseberries / passion fruit / green and yellow peppers	
OAK VALLEY SAUVIGNON BLANC	-170-
white peach / grapefruit / medium body	
MULDERBOSCH STEEN OP HOUT CHENIN BLANC	-160-
ripe pear / honeysuckle / orange blossom	
ANURA CHARDONNAY	-125-
lemon / papaya / honey	
HAUTE CABRIÈRE CHARDONNAY PINOT NOIR	-215-
firm acidity / ripe fruits / lingering finish	
PIERRE JOURDAN TRANQUILLE PINOT NOIR CHARDONNAY	-130-
white fruits / floral bouquet / dry finish	
NEIL ELLIS AENIGMA (VIOGNIER, CHENIN BLANC)	-165-
floral notes / juicy melon / green plum tomatoes	
FONTANAFREDDA GAVI DI GAVI CORTESE	-420-
lemon / lilly of the valley / green apples	
ALTYDGEDACHT TYGERBERG CHANTELAINES SEMI SWEET	-150-
fruity / rose petals / hints of spice	
ROSÉ WINE	
DMZ GARDEN VINEYARDS ROSÉ	-150-
ripe strawberries / cherries / crisp finish	
BASTIANICH ROSATO DI REFOSCO	-405-
strawberry / violets / orange zest	

RED WINE

VILLIERA MERLOT	-175-
fresh raspberry / strawberries / vanilla notes	
GLEN CARLOU MERLOT	-215-
dark plum / cinnamon / dark chocolate	
TERRA DEL CAPO SANGIOVESE	-195-
sour cherry / blackberries / wood shavings	
MORGENSTER NU SERIES 1 CABERNET SAUVIGNON	-200-
capsicum / eucalyptus / black cherry / plum	
DALLA CIA CLASSICO CABERNET SAUVIGNON	-360-
blueberry / violets / tobacco leaf	
VIGNA DI PALLINO CHIANTI	-380-
fruity bouquet / floral notes / well balanced	
LA MOZZA I PERAZZI MORELLINO DI SCANSANO	-395-
dark fruits / licorice / soft textured	
FONTANAFREDDA BRICCOTONDO BARBERA D'ASTI	-340-
blackberry / plums / spicy overtones	
GIACOMO BORGOGNO BAROLO 2007	-1525-
ripe cherries / rose / tar / black tea	
RUPERT AND ROTHSCHILD CLASSIQUE	-315-
(MERLOT, CABERNET SAUVIGNON)	
raspberry / blueberry / pine nuts / dark chocolate	
OAK VALLEY RED BLEND	-340-
(CABERNET SAUVIGNON, MERLOT, CABERNET FRANC, PETIT VERDOT)	
mulberries / black currant / elegant tannins	
MAJOR'S HILL PINOTAGE	-280-
ripe plum / fruit cake / chocolate	
LA VIERGE SEDUCTION PINOT NOIR	-175-
raspberry / black cherries / hint of spice	

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COCKTAILS

SHORT AND STRONG

GIN & ELDERFLOWER SOURS -55-
tanqueray / elderflower syrup / lemon juice / bitters / egg white

BRAMBLE -45-
tanqueray / sugar / lemon juice / fabbri mixed berries

STEPFORD SISTER -60-
tanqueray 10 / elderflower syrup / ramazzotti amaro / lemon juice

PINEAPPLE EXPRESS -62-
ketel one / ron zacapa / campari / lemon juice / pineapple juice / egg white

MOSCOW MULE -58-
mainstay 54 / lime juice / bitters / ginger beer

CURIOUS IDIOT -65-
singleton tailfire / tanqueray / martini rosso / fabbri banana / lemon juice / orange juice / don julio atomizer

CARIBE COLADA -63-
cîroc pineapple / martini bianco / coconut / lemon juice / pineapple juice

TALL AND REFRESHING

EURO CO. -55-
cîroc / fresh strawberries / aperol / orange juice / sugar syrup

CUCUMBER & ROSEMARY COLLINS -50-
tanqueray / cucumber / rosemary syrup / lemon juice / soda water

DRIFTER -45-
klipdrift premium / lemon juice / bitters / sugar syrup / dragon fiery ginger

THE ELVIS -58-
singleton 12yo / ketel one / passion fruit / elderflower / bitters / orange juice / lemon juice

A LITTLE OFF THE WALL

COCO COUPE -58-
ketel one vodka / fior di latte grappa liqueur / lemon juice / coconut

DON PABLO -78-
don julio / smoked paprika syrup / pineapple juice / lemon juice / egg white / talisker mist

GIN AND TONICS

SUZIE Q -59-
tanqueray / strawberries / basil fresh / tonic / lime juice

JOHNNY 'GOT NO' CASH -59-
mango pulp / fresh thyme / lime juice / tanqueray / tonic

CHUCK BERRY -56-
grapefruit juice / raspberry syrup / rosemary / tanqueray / tonic

CRAFT BEER

ON TAP

350ML / 500ML

CBC LAGER -28-/-38-

DEVIL'S PEAK PALE ALE -28-/-38-

**DARLING BONE CRUSHER
AMBER WIESS** -28-/-38-

DARLING SUNGAZER LIGHT LAGER -28-/-38-

LUMBER JACK PALE ALE -28-/-38-

**POISON CITY
'THE BIRD' LAGER 400ML** -32-

BY THE BOTTLE

JACK BLACK LAGER -30-

**DEVIL'S PEAK KING'S
BLOCKHOUSE IPA** -52-

**LIEFMANS KRIEK-BRUT
CHERRY BEER** -50-

STRIPPED HORSE PILSNER -42-

**AND UNION NEU BLK
DARK LAGER** -60-

**AND UNION SUMMER
WHEAT ALE** -60-

BALADIN 330ML / 750ML

ISAAC BLANCHE BEER -80-/-180-

**NAZIONALE ITALIAN
PALE ALE** -80-/-180-

SUPER BITTER AMBER ALE -80-/-180-

**ROCK N ROLL AMERICAN
PALE ALE** -80-/-180-

CIDERS

**KOPPARBERG STRAWBERRY
AND LIME** -34-

CLUVER & JACK CLEAR APPLE -38-

EVERSON'S CLOUDY APPLE -45-

WHISKEYS OF DISTINCTION

BLENDDED SCOTCH

JOHNNIE WALKER
BLACK LABEL -30-
white pepper / hint of citrus / full and rich

JOHNNIE WALKER
GOLD LABEL RESERVE -64-
soft floral and vanilla tones / sweet lingering finish

JOHNNIE WALKER
PLATINUM LABEL -105-
dried fruits / malt / complex with a smoky hint

JOHNNIE WALKER
BLUE LABEL -180-
smoke / pepper / rich spice

COMPASS BOX SPICE TREE -88-
bold aromas of cinnamon and ginger / sweet finish

COMPASS BOX THE
PEAT MONSTER -90-
complex / peaty and dominant smoke

CHIVAS REGAL 12YO -32-
rich fruity notes / generous finish

LOWLAND

GLENKINCHIE 12YO -75-
gentle and warm / fruity palate with medium-length

ISLAY

BRUICHLADDICH
THE CLASSIC LADDIE -76-
freshly-cut wild flowers / closes with
a hint of brown sugar and sweet malt

LUGAVULIN 16YO -105-
big and powerful / peaty with a fruit finish

LAPHROAIG 10YO -58-
rich with strong notes of peat, smoke and
seaweed / bold finish

IRISH

JAMESON ORIGINAL -30-
balanced / spicy, nutty and vanilla notes

TULLAMORE D.E.W ORIGINAL -26-
fruity with light spice / gentle and smooth finish

SPEYSIDE

GLENFIDDICH 12YO -46-
pear and oak / long and smooth finish

GLENFIDDICH 15YO -78-
rich honey and vanilla / smooth and rich /
lingering finish

GLENFIDDICH 18YO -120-
apple and cinnamon / rich finish with a hint of oak

THE SINGLETON OF
DUFFTOWN 12YO -40-
nutty with oak and coffee / rich with good length

THE GLENLIVIT 12YO -48-
smooth and balanced / sweet summer fruits

MACALLAN 1824 SERIES AMBER -20-
rich and fruity / sultanas and dates on the nose

MACALLAN 1824 SERIES SIENNA -110-
dried fruits and wood smoke / long, balanced finish

MACALLAN 1824 SERIES RUBY -275-
rich and smooth / hints of wedding cake and
clove spice on the nose

BALVINIE DOUBLEWOOD 12YO -80-
dry / spicy / warm finish

HIGHLAND

GLENMORANGIE
THE ORIGINAL 10YO -48-
creamy / classic & fruity

OBAN 14YO -105-
balanced taste / light smoke / long fruity finish

ISLAND

TALISKER 10YO -68-
peppery & smokey / long finish of barley
& malt

JAPANESE

NIKKA MIAGIKYO -90-
vanilla with a hint of peat / sweet & tangy finish

WATER

LURISIA

-PIEDMONT, ITALY-

natural spring water bottled at source, the fonte santa barbara di lurisia

AVAILABLE IN STILL AND SPARKLING

500ML -45-

750ML -65-

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DESSERTS

- LEMON BRÛLÉE** -50-
lemon infused crème brûlée with a biscuit crust
- TIRAMISU** -52-
layers of coffee and rum soaked biscuits
with mascarpone cream and cocoa
- COCONUT MACAROONS** -48-
coconut button cookies with vanilla ice-cream
- THE FINISHER** -35-
slices of chocolate and orange terrine, served
with a shot of espresso

SPECIALITY COFFEES

- CAFFÈ CORRETTO** -40-
short espresso served with a shot of
grappa alla ruta on the side
- IRISH** -42-
short espresso with a shot of whiskey,
topped with hot water & whipped cream
- VALDO** -46-
short espresso with a shot of white chocolate
grappa, topped with hot frothed milk

REGULAR COFFEES

- ESPRESSO** -20-
single shot
- DOPPIO ESPRESSO** -24-
double shot
- MACCHIATO** -21-
single shot topped with hot frothed milk
- CAPPUCCINO** -22-
single shot topped with hot frothed milk
- LATTE** -25-
hot frothed milk served with a single
shot on the side
- AMERICANO** -21-
single shot topped up with hot water
- MOCHA** -28-
single shot blended with chocolate milk
- BAMBINOCCHINO** -8-
espresso cup filled with warm frothed milk &
topped with cocoa sprinkles for the kids

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BRANDY & COGNAC

- OUDEMEESTER 12YR -45-
big / rich / fruit filled
- VAN RYNS 15YR -90-
citrus / honey / cigar box
- RICHELIEU 10YR -24-
roasted coffee / dark chocolate / hazelnut
- BISQUIT VSOB -38-
dried apricot / honey
- HENNESSEY XO -205-
oak / light spicy

BOURBONS

- BUFFALO TRACE -36-
sweet / fruity / notably spicy
- BULLEIT BOURBON -32-
caramel / oak / vanilla
- MAKERS MARK -51-
ginger cake / eucalyptus / fresh fruit
- JIM BEANS DEVILS CUT -30-
oak / sweet / root beer flavour

GRAPPA

- RUTA -30-
rue herb infused
- NONINO -40-
single varietal picolit

GRAPPA LIQUEURS

- FIOR DI LATTE -25-
white milk chocolate
- GIANDUJIA -25-
chocolate hazelnut cream
- NERO -25-
dark chocolate
- MACHIATO -25-
coffee