



MENU

AVAILABLE
12H00 - 22H00

TO START

V- Vegetarian | P- Contains pork | N- Contains nuts | GF- Gluten free | All dishes are subject to availability

Candy beetroot, labneh, balsamic emulsion and crushed walnuts V / N / GF	85
Chicken Caesar salad, bacon, quails eggs, Grana Padano with Caesar dressing P	85
Tomato confit, buffalo mozzarella, avocado, basil and ciabatta V / N	85
Prosciutto, citrus and buffalo mozzarella with avocado and baby leaves V / P / GF	90
Smoked venison carpaccio, pears, gorgonzola and pine nuts N / GF	90
Tuna tartare with citrus, "caviar" and melba toast	95
West coast mussels cooked in a creamy black bean and coconut sauce	95
Fresh oysters - ask your waiter for details GF	25 each

SNACK MEALS

Charcuterie board - selection of South African artisanal cheese and cured meats P	135
Snack platter - panko prawns, crispy squid, chicken strips, cheesy beef sliders and skinny fries	175

VEGETARIAN

Wild mushroom risotto with Parmesan shavings V / GF	125
Gnocchi with gorgonzola cream, tenderstem broccoli and walnuts V / N	135
Potato fondant with Tuscan Neapolitan sauce, asparagus and beets V / GF	135

SEAFOOD

Salt and pepper squid with skinny fries, chargrilled lime and tartar sauce	150
Fresh fish of the day with baby potatoes, market vegetables and lemon butter sauce GF	175
Grilled Norwegian salmon on crushed potatoes, asparagus and hollandaise sauce GF	195
Seared sesame crusted tuna steak with niçoise style vegetables and wasabi aioli GF	195

Live it. Love it.



AT THE PRESIDENT.



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MEAT

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Grilled chicken burger with cheese, lettuce, tomato and gherkin	95
200gr beef burger topped with bacon, blue cheese, green fig preserve and onion rings P	110
200gr lamb burger with jalapeno and peppadew relish, deep fried Camembert and sweet chilli	125
Thai chicken and prawn curry with fragrant basmati rice, poppadom and sambals N / GF	165
300gr sirloin steak with potato wedges and roasted vegetables GF	180
250gr fillet steak with Café de Paris butter and potato wedges GF	195
300gr smoked pork kassler, buttered pomme purée, roasted apples and mustard sauce P / GF	180
Springbok loin with beetroot, fondant potato and red wine jus GF	195

SWEET

Crème brûlée a traditional baked custard GF	75
Valrhona chocolate brownie with vanilla pod ice cream N	85
Tonka bean panna cotta with honeycomb and berries GF	85
Ice cream or sorbet of the day GF	85
Warm Belgian sugar waffles with banana, white chocolate ice cream and berries N	90
Boutique cheese board, a selection of local South African cheese and preserve	120

THE SANDWICHES BAR

All served on toasted ciabatta

Gypsy ham, Emmentaler cheese, jalapeno and peppadew relish with mustard aioli P	95
Roasted chicken, cos lettuce, Parmesan and garlic aioli	95
“Caprese style”, buffalo mozzarella, tomato, avocado and basil pesto N	110
Smoked salmon and cream cheese with avocado and rocket	110

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