

IN-ROOM DINING MENU

Dear Guest,

Welcome to our world of In-Room Dining. Our menu is prepared from the freshest ingredients and all dishes are made specifically to order, ensuring your meal arrives perfectly.

We trust you find the menu meets your requirements of an airport hotel, some lighter dishes as well as old favourites combined with exciting and modern presentations. If there is anything we can prepare specially for you please do ask and we shall try our utmost to satisfy your request.

Should you require further information on any dish, please contact our Instant Service Centre by dialing 9 and we shall be delighted to assist.

We trust your dining experience will be a pleasant one.

Bon appétit!



Vegan



Vegetarian



Contains
Alcohol



Contains
Eggs



Contains
Beef



Contains
Seafood



Contains
Nuts



Lactose
Free



Dairy



Contains
Pork



Gluten
Free



Light
Meal



20 mins
Preparation
Time



Halal



Contains
Sesame
Seeds

IN-ROOM DINING MENU

BREAKFAST MENU

To ensure prompt delivery, complete the breakfast door hanger order before 02h00 and place on the outside of the door, on door handle.

CONTINENTAL BREAKFAST 240

MORNING BEVERAGES

Orange, grapefruit and freshly pressed 50

Veggie Juice 75

Fruit smoothie 45

Guava, mango, apple, fruit cocktail 50

Fresh filter coffee, decaffeinated coffee 50

Hot chocolate 55

Ceylon, Rooibos, English Breakfast, Earl Grey 45

Full cream, low fat, skimmed, soya bean, almond and oat milk served hot or cold

YOGHURTS  50

Artisan flavoured pots, low fat or Bulgarian

CHEESE PLATE  120

A selection of four local cheeses; mature cheddar, blue rock, camembert, brie cheese, dried fruit and crackers

FRUIT PLATE  100

Three types of sliced seasonal fruit served with ginger and passion fruit syrup

Breakfast Available 05H30 - 11H00

Wherever possible local food suppliers receive preferential treatment based on sustainability and eco-practices. Diabetic jam available on request.

IN-ROOM DINING MENU

BREAKFAST MENU

CEREAL, MUESLI OR PORRIDGE	   	55
All bran, corn flakes, coco pops, warm oat meal porridge, bircher or toasted muesli. Full cream, low fat, skimmed, soya bean, almond and oat milk served hot or cold		
BAKERS BASKET	  	130
Croissant, two types of Danishes, one blue berry, lemon poppy seed or health muffin, home crafted preserves, salted butter or margarine		
CHARCUTERIE	 	140
Selection of smoked and cured meats: smoked chicken, beef pastrami, parma ham, salami, relish and mustard		
SMOKED SALMON PLATE		140
Smoked salmon, grilled lime, capers, pickled red onion		
BREADS	 	90
White, brown, rye, whole wheat, gluten free and baguette salted butter or margarine, toasted or plain Local preserves		

The above items are priced individually for your convenience

Breakfast Available 05H30 - 11H00

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IN-ROOM DINING MENU

BREAKFAST MENU

ENGLISH BREAKFAST 265

Continental breakfast and your choice of egg dish served from the a la carte menu

HOT BREAKFAST A LA CARTE

EGG FLORENTINE 120

Toasted English muffin, spinach, poached egg, hollandaise

EGG BENEDICT 180

Toasted English muffin, parma ham, poached egg, wild rocket topped with hollandaise

SOUTH AFRICAN BENEDICT 180

Toasted English muffin, boerewors pinwheel, poached egg, chakalaka style baked beans, topped with hollandaise

SMOKED SALMON BENEDICT 235

Whole wheat toast, cream cheese, crisp rocket, smoked salmon, peppered hollandaise

AMERICAN BREAKFAST (24HR) 240

2 eggs cooked any style with bacon, tomato, mushroom, hash brown potato, sausage and flapjacks





Egg style: Scrambled, Fried, Boiled, Poached, Omelette and Frittata

Breakfast Available 05H30 - 11H00

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IN-ROOM DINING MENU

BREAKFAST MENU

SOUTH AFRICAN OMELETTE      200
(Egg white omelette's available on request)
3 egg fluffy omelette filled with bacon, beef biltong, chakalaka and cheese

EARLY MORNING OMELETTE (24HR)     180
3 egg fluffy omelette served with white or brown bread, toasted or plain
and a selection of local preserves

Choose from the below fillings to tailor make your omelette:
(Egg white omelette's available on request)

- Ham
- Tomato
- Mushroom
- Bacon
- Onion
- Cheese





VEGAN BREAKFAST     180
Grilled tomato, hash brown potato, mushrooms, baked beans and
braised spinach, vegan sausage, avocado

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IN-ROOM DINING MENU

BREAKFAST MENU




- HEALTHY BREAKFAST       140
Natural seasonal fruit salad, low fat yoghurt, health bran muffin, margarine poached eggs on health bread, caprese salad
- SOUTH AFRICAN BREAKFAST GRILL    235
Poached eggs, boerewors pinwheel, beef fillet, served on a bed of chakalaka style baked beans and vetkoek
- BREAKFAST SCRAMBLE WRAP      160
Scrambled eggs, hummus, bacon, roasted cocktail tomato, onion, mushrooms, flour tortilla
- WARM PANCAKES     120
Pancakes, cream cheese, mixed berries, grilled banana, cinnamon sugar, pure maple syrup, compote
- FLAPJACKS     140
Flapjacks, crispy bacon, maple flavoured syrup, grilled banana, icing sugar, cinnamon sugar, whipped cream
- WAFFLES     130
Freshly baked waffles, mixed berries, grilled banana, chantilly cream, pure maple syrup, compote

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IN-ROOM DINING MENU

BREAKFAST MENU

FRENCH TOAST	  	120
Egg soaked fried bread, served with grilled banana, mixed berries, cinnamon sugar, maple flavoured syrup, cream, compote		
Compote: berry, tomato or mixed fruit		

SIDES

Bacon		65
Tomato	 	40
Mushrooms		45
Hash Brown Potato	  	50
Lamb Sausage		55
Chicken Sausage		50
Beef Sausage		50
Pork Sausage		50
Vegan Sausage		55
Baked Beans		40
Chakalaka		40
Braised Spinach		45

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IN-ROOM DINING MENU

A LA CARTE LUNCH & DINNER

APPETIZERS

SOUP

Soup du Jour

Served with freshly baked bread



90

Beetroot Gazpacho



90

Served with textures of beetroot and goats cheese

SALADS / STARTERS

All salads are served cold

GREEN SALAD



APP

100

ENTREES

130

Fresh garden leaves, baby carrots, danish feta cheese, pickled baby corn, red onion, bell peppers, avocado (seasonal) with balsamic vinaigrette

CAESAR SALAD



100

200

Cos lettuce, bacon, anchovies, croûtons and grana padano served with a crumbed deep fried poached egg and a Caesar dressing

GRILLED CAJUN CHICKEN QUINOA SALAD



100

160

Grilled Cajun chicken, quinoa, pineapple, roma tomato, cucumber and peppadews, baby lettuce leaves and finished with fresh mint

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IN-ROOM DINING MENU

APPETIZERS (CONTINUE)

ROASTED VEGETABLES, BASIL PESTO AND
COUSCOUS SALAD



With balsamic glazed roast vegetables tossed with Couscous, tomato, cucumber and basil pesto

APP
90

ENTREES
160

PERI-PERI CHICKEN LIVERS



Grilled peri-peri livers finished in a tomato and chilli sauce served with fresh steamed bread rolls

100

SEAFOOD RISOTTO



Seafood cooked with a tomato bisque creamy risotto

200

TRUFFLE MUSHROOM RISOTTO



Topped with wild mushrooms and finished off with truffle dust

140

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IN-ROOM DINING MENU

LIGHT MEALS


All our burgers and sandwiches are served with french fries or a mixed garden salad

CHICKEN OR BEEF BURGER    165

200g Signature beef patty or chicken breast set upon rocket, dill cucumber, wholegrain mustard mayonnaise and tomato relish, topped with house cheddar cheese

GOURMET BOEREWORS ROLL   165

Traditional South African sausage, nestled in a freshly baked bread roll with cumin and coriander scented tomato and onion relish finished with a basil pesto mayonnaise


STEAK SANDWICH    250

Grilled barbeque spiced fillet steak, braised onions and mozzarella cheese served in a tomato relish filled toasted baguette

SANDWICHES

All sandwiches are served with french fries and a side salad

Available plain or toasted on white, whole-wheat, rye, brown and gluten free bread or a wrap, baguette

CLUB SANDWICH     190

























Bacon, egg, grilled chicken, cheddar cheese, tomato, lettuce and onion

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IN-ROOM DINING MENU

LIGHT MEALS (CONTINUE) SANDWICHES

Our recommended fillings:

Classic roasted chicken and mayonnaise	     	160
Lemon peppered tuna mayonnaise	     	160
Bacon, fried egg and cheddar cheese	     	160
Mozzarella and cheddar cheese, plum tomatoes and basil pesto	     	160

PASTAS

Choice of Penne, Linguine or Spaghetti (Gluten free on request)

BEEF BOLOGNESE	     	180
Beef mince cooked in a tomato & red wine sauce		

PASTA ARRABIATA	     	180
Cooked in onion, tomato and chilli garlic sauce finished with ricotta cheese		

VEGAN CHICKEN STRIPS	   	180
Truffles and forest mushrooms in an almond milk cream sauce topped with vegan Mozzarella		

SPECIALITIES

VEGETABLE STIR-FRY	      	140
Wok fried vegetables accompanied by sesame noodles, chilli, honey and soy sauce dressing		

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IN-ROOM DINING MENU

SPECIALITIES (CONTINUE)





PERI-PERI CHICKEN THIGHS		230
Peri-peri marinated deboned chicken thighs, accompanied by rice and buttered baby vegetables		
STEAK, EGG AND CHIPS	  	270
200g fillet of beef, poached egg and fries		
SEAFOOD STIR-FRY	 	190
Wok fried vegetables and seafood cooked with sweet chilli and soy sauce finished with udon noodles, fresh lime and ginger		
LAMB SHANK	 	320
Slow cooked lamb shank set upon potato mash and roasted vegetables, finished with a merlot jus		
PRAWN AND FISH CURRY		260
Garlic and chilli prawns, line fish cooked in a rich tomato sauce, finished with coriander, steamed basmati rice and traditional condiments		
VEGETABLE CURRY	  	160
Butternut, spinach, mushrooms and lentils cooked in a rich tomato curry sauce, accompanied by steamed basmati rice and traditional condiments		

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IN-ROOM DINING MENU

















GRILLS

Please choose two sides and one sauce

LINE FISH OF THE DAY		290
6 TIGER PRAWNS		310
300g GRILLED LAMB CUTLETS		390
300g BEEF RIB-EYE		330
300g BEEF FILLET		380

(Please note well done meat takes 35 to 40 minutes)






SIDES

Rosemary and sea salt potato wedges		50
Sweet potato fries		50
French fries		50
Mash potato	 	50
Savoury rice		45
Steamed basmati rice		45
Creamy pap	 	45
Sautéed mushrooms with thyme	 	55
Mixed seasonal vegetables	 	55
Side green salad		55
Creamed spinach	 	55

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IN-ROOM DINING MENU

SAUCES / RELISH

Forest mushrooms	 	35
Creamy pepper	 	35
Garlic cream		35
Red wine jus		35
Lemon butter		35
Peri-peri relish		35
Chakalaka		35
Tomato relish		35

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IN-ROOM DINING MENU

DESSERT SELECTION

- AMARULA CHEESECAKE     120
Served with a Rooibos shortbread crumb and a seasonal mixed fruit compote, freshly whipped Chantilly cream
- MALVA PUDDING     90
Served with a rum infused crème anglaise and a honeycomb ice cream
- STRAWBERRY AND CHOCOLATE PARFAIT     120
White chocolate and frozen berry parfait served with a strawberry jelly, vanilla marshmallow, banana and raspberry leather, hazelnut tuile and a salted toffee macaron
- CHOCOLATE TORTE    100
Flourless chocolate torte, peppermint crisp ice cream and fresh berries
- SEASONAL SLICED FRUIT  100
Fruit platter served with fruit sorbet
- TRIO OF ICE CREAM OF THE DAY   90
Enquire with your waiter what flavours are on offer today
- CHEESE PLATTER    180
Assorted South African artisan cheeses, accompanied with salted crackers, nuts, preserves and dried fruit

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IN-ROOM DINING MENU

DESSERT SELECTION (CONTINUE)

CAKE OF THE DAY

Please enquire with the service operator





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IN-ROOM DINING MENU

LATE NIGHT MENU (SERVED BETWEEN 23:00PM to 06:00AM)

SOUP     90
Soup du Jour
served with freshly baked bread

CAESAR SALAD     200
Cos lettuce, bacon, anchovies, croutons, grana padano served with a crumbed deep fried poached egg and Caesar dressing

GREEN SALAD    130
Fresh garden leaves, baby carrots, danish feta cheese, pickled baby corn, red onion, bell peppers, avocado (seasonal) and balsamic vinaigrette

EARLY MORNING OMELETTE     180
3 egg fluffy omelette served with white or brown bread, toasted or plain, and a selection of local preserves

Choose from the below fillings to tailor make your omelette:
(Egg white omelette's available on request)





- Ham
- Tomato
- Mushroom
- Bacon
- Onion
- Cheese
- Chakalaka
- Beef biltong




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IN-ROOM DINING MENU




LATE NIGHT MENU

(SERVED BETWEEN 23:00PM to 06:00AM)


AMERICAN BREAKFAST     240
2 eggs cooked any style with bacon, tomato, mushrooms, hash brown
potato, sausage and flapjacks
Egg style: Scrambled, Fried, Boiled, Poached, Omelette and Frittata

BAKERS BASKET    130
Croissant, danishes, one blueberry, lemon poppy seed or health muffin,
home crafted preserves, salted butter or margarine

FRENCH TOAST    120
Egg soak fried bread, served with grilled banana, mixed berries, cinnamon
sugar, maple flavoured syrup, cream, compote

WAFFLES    130
Freshly baked waffles, chantilly cream, pure maple syrup, chocolate sauce,
compote

APPETIZER

PERI-PERI CHICKEN LIVERS  100
Grilled peri-peri livers finished in a tomato and chilli sauce, served with
freshly baked bread rolls

TRUFFLE MUSHROOM RISOTTO    140
Topped with wild mushrooms and finished off with truffle dust




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IN-ROOM DINING MENU





LATE NIGHT MENU

(SERVED BETWEEN 23:00PM to 06:00AM)

All our burgers and sandwiches are served with French Fries or a mixed garden salad

CHICKEN OR BEEF BURGER    165
200g Signature beef patty or chicken breast set upon rocket, dill cucumber, house cheddar cheese, wholegrain mustard mayonnaise and tomato relish

CLUB SANDWICH     190
Bacon, egg, grilled chicken, cheddar cheese, tomato, lettuce and onion

GOURMET BOEREWORS ROLL     165
Traditional South African sausage, nestled in a freshly baked bread roll with cumin and coriander scented tomato and onion relish, finished with a basil pesto mayonnaise

SANDWICHES

All sandwiches are served with french fries or a side salad. Available plain or toasted on white, whole-wheat, rye, brown and gluten free bread or a wrap

CLASSIC ROASTED CHICKEN AND MAYONNAISE   95
Half portion

LEMON PEPPERED TUNA MAYONNAISE    95
Half portion

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IN-ROOM DINING MENU


LATE NIGHT MENU (SERVED BETWEEN 23:00PM to 06:00AM)

PASTAS

Choice of Penne, Linguine or Spaghetti (Gluten free on request)

BEEF BOLOGNESE    180
Beef mince cooked in a tomato & red wine sauce

VEGAN CHICKEN STRIPS     180
Truffles and forest mushrooms in an almond milk cream sauce topped with
vegan mozzarella

PERI-PERI CHICKEN THIGHS  230
Peri-peri marinated deboned chicken thighs, accompanied by rice and
buttered baby vegetables

VEGETABLE STIR-FRY     140
Wok fried vegetables accompanied by sesame noodles, chilli, honey and
soy sauce dressing

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based on sustainability and eco-practices.

IN-ROOM DINING MENU

LATE NIGHT MENU

(SERVED BETWEEN 23:00PM to 06:00AM)

DESSERT SELECTION

MALVA PUDDING	  	90
Served with a rum infused crème anglaise and honeycomb ice cream		
CHOCOLATE TORTE	  	100
Flourless chocolate torte, peppermint crisp ice cream and fresh berries		
SEASONAL SLICED FRUIT		100
Fruit platter served with fruit sorbet		

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IN-ROOM DINING MENU

HOT BEVERAGES

Pot of Filter Coffee	45
Pot of Decaffeinated Filter Coffee	45
Cappuccino	45
Café Latte	50
Hot Chocolate	50
Tea Selection - Ceylon, Rooibos, English Breakfast, Earl Grey	45

SOFT DRINKS

Coke	34
Coke Lite	34
Fanta Orange	34
Ice Tea	34
Soda Water, Lemonade, Ginger Ale	34
Tonic Water / Pink Tonic	30

JUICE OPTIONS

Guava	35
Mango	35
Apple	35
Fruit cocktail	35
Veggie juice - Freshly Pressed	45
Grape fruit - Freshly Pressed	45
Orange juice - Freshly Pressed	45

IN-ROOM DINING MENU

BLENDED DRINKS

Fruit Smoothie	45
Milkshake - Strawberry or Vanilla	40
Iced Coffee	45

BEERS

Heineken	46
Peroni	50
Castle Lager	40
Castle Light	40

HOUSE WHITE WINES

	GLASS	BOTTLE
Warwick First Lady Chardonnay	80	270
Diemersdal Estate Sauvignon Blanc	85	290

HOUSE RED WINE

Bosman Generations 8 Cabernet Sauvignon	80	280
Leeuwenkuil Shiraz	110	400
Fryers Cove Pinot Noir	180	700

SPARKLING WINE

Laborie Brut	80	380
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