

In-Room Dining




Please inform our Concierge if you have any special dietary requirements and our Chef will be pleased to assist you.

Halaal and Kosher meals are available with 24 hours advance notice, except for Fridays and Saturdays when we require 48 hours notice. The hotel uses only the most reputable certified Kosher and Halaal Caterers and a handling fee of R75.00 per person will be levied.



You might prefer simple food or special favourites; where possible our Chef will always do his best to accommodate your wishes.

Bon appétit!

For In-Room Dining Dial 5 or touch 


All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.



BREAKFAST


Served 06h30 – 11h00

Continental Breakfast


 **Selection of seasonal fresh pressed Fruit Juices**
Orange, Grapefruit


Selection of seasonal chilled Fruit Juices
Litchi, Granadilla, Cranberry, Guava, Apple, Mango &
Fruit Cocktail

Fresh Pastries and Breads
Croissants, Danish pastries, Bran Muffins & Breads

 **A Selection of South African Preserves**
Marmalade, Strawberry, Apricot or Honey

 **Assorted Cereals**
Cornflakes, Rice Crispies, Weetbix, Muesli and Bran Flakes

 **Full Cream, Skimmed Milk or Soya Milk**

 **Plain or Fruit Yoghurt**


Seasonal Fresh Fruit and Stewed Dried Fruit
Sliced Seasonal Fruit Platter
South African Stewed Dried Fruit in Cinnamon Syrup

Charcuterie and Cheeses
Sliced cold, cured and roasted Meats, including Beef, Ham,
Salami and Chicken
Smoked Salmon
Local and Imported Cheeses

 **White and Brown Toast**

 **Freshly Brewed Coffee and Tea**


R135


 **Denotes all items that are available between 03h00 - 06h30.**
All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.


BREAKFAST

Traditional English Breakfast

Your choice from the Continental breakfast with the following:


 2 Eggs, prepared in any style (including omelettes)
with your choice of:

 Hash Browns

 Roasted Tomato

 Grilled Bacon

 Beef and Pork Sausages

 Grilled Mushrooms

*Waffles or Pancakes with Maple Syrup or Chocolate sauce
and a choice of fresh Seasonal sliced Fruit or Strawberries*

R175

Champagne Breakfast for Two

Served 06h30 – 12h00

*Your choice of full Traditional English Breakfast for two
persons as well as a 375ml bottle of French Champagne*

R600

“Breakfast to Go” Box

*- Packed ready for the road -
Ideal for long outings and early starts*

Served 03h00 – 11h00

*Fresh Seasonal Fruits, Cheese and Hickory Ham filled
Croissant, Smoked Salmon sandwich on Rye bread, Muffin,
Danish Pastries, Muesli & Yoghurt, and bottled Fruit juice*

R135

All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.

BREAKFAST

Speciality Breakfasts

Served 06h30 – 11h00

Health Breakfast R100

Seasonal Fruit platter, Muesli, Yoghurt and Bran Muffin

Three Egg Omelette R100

With your choice of Ham, Salami, Mushroom, Bell Peppers, Spinach, Tomato, Onion, Cheddar Cheese, Mozzarella Cheese or Smoked Salmon

Eggs Benedict R100

Two poached Eggs served with Ham on an English muffin topped with sauce Hollandaise

Eggs Florentine R100

Two poached Eggs served with Spinach on an English muffin topped with sauce Hollandaise

Scrambled Egg with Smoked Salmon served on a toasted Brioche R120

French Toast with Honey R85

Waffles or Pancakes R90

Maple Syrup or Chocolate sauce and a choice of fresh Seasonal sliced Fruit or Strawberries

Inclusive of Tea or Coffee, a glass of Orange Juice and Toast served with butter and preserves

Early Bird Breakfasts



Denotes all items on previous pages that are available between 03h00 – 06h30.

All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.

IN-ROOM DINING FOR CHILDREN

Served 10h00 – 22h00

These dishes are served in children's portions – please specify a children's portion to prevent confusion.

Penne Pasta R60

Napolitana or Bolognese sauce, Parmesan Cheese

Scrambled Egg or Baked Beans on Toast R50

Crumbed Fish or Chicken Fingers R70

Vegetables and French Fries

Pork Cocktail Sausages R60

with mash potato

Kiddies Beef Burger R65

100g Pure Beef Patty, Sesame Bun, Herbed Tomato Salsa, French Fries

Vanilla Ice Cream & hot Chocolate Sauce R40

Yoghurt, Plain or Fruit Flavoured R30

Glass of cold Full Cream or Skimmed Milk R20

Milkshake R25

Strawberry, Vanilla or Chocolate


Chilled fresh pressed Fruit Juices in Season R20

All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.

ALL DAY DINING


Served 10h00 – 22h00

-  **All Day Breakfast** R90
2 Fried or Scrambled Eggs, Bacon, Pork or Beef Sausage,
Grilled Tomato, Hash Browns, sautéed Mushrooms and
White or Brown Toast
-  **Omelette** R75
Choice of fillings – Ham, Salami, Mushrooms, Bell Peppers,
Spinach, Tomato, Onion, Cheddar Cheese, Mozzarella Cheese
-  **Mixed Green Salad** R55
Cucumber, Tomato, Onions
-  **Westcliff Chicken Caesar Salad** R85
Grilled Chicken breast, Cos Lettuce, Parmesan, Croutons,
Caesar dressing
- Caprese Salad** R65
Mozzarella, Tomatoes, Basil, Pine Nuts
- Artichoke and Feta Salad** R65
Poached Egg, Green Beans and Lemon dressing
- Grilled Calamari Salad** R70
Rocket, toasted Pine Nuts and Parmesan shavings
- Chef's Soup of the Day** R55
Enquire about Chef's special Soup of the Day
- Vegetable Bobotie** R95
Seasonal vegetables baked in Egg Custard, flavoured with
Curry and served with Tomato and Onion salsa, roasted
Coconut flakes and Banana yoghurt

-  **Denotes all items that are available between 22h00 - 03h00.**
All in-room dining orders are subject to a tray charge of R25 and prices
shown are inclusive of value added tax. Please note that a 10% service
fee will automatically appear on the bill.

ALL DAY DINING

-  **Vegetarian Spring Rolls and Samosas** R70
Stir Fried Vegetables, Sweet Chilli Sauce
- Westcliff In-Room Snacks** R130
Mushroom and Beef Kebabs, Chicken Satays, Vegetable skewers and Salmon Skewers, Potato Samosas, Vegetable Spring Rolls, served with French Fries
- Grilled Chicken Breast** R95
Sautéed Potatoes and seasonal Vegetables with a Lemon and Herb sauce
-  **Grilled Beef Burger** R100
200g grilled ground Beef on toasted Sesame Bun, with choice of Cheddar, Crispy Bacon, Egg, or Onion rings – served with French Fries
- Open Smoked Salmon Sandwich** R95
Smoked Salmon, Lettuce, Cream Cheese, Cucumbers, fried Capers and Onion on open Rye bread
-  **The Westcliff Club Sandwich** R115
Crispy Bacon, Egg, Chicken, Tomato, Cucumber, Lettuce, Mayonnaise and French Fries
-  **Toasted or Plain Sandwiches** R85
White or Whole Wheat Bread with choice of items:
Ham, Tomato, Cucumber, Chicken Mayonnaise, Tuna, Roast Beef, Egg salad, Smoked Salmon, Cheddar and Emmenthaler
-  **Penne Pasta Arrabiatta** R75
Chilli Tomato Ragu
- Tiger Prawns** R235
6 Tiger Prawns, Grilled and served with Basmati Rice, Lemon and Garlic Butter

 **Denotes all items that are available between 22h00 - 03h00.**
All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.

ALL DAY DINING

- Grilled Fillet of Beef** R165
French Fries and a Choice of Pepper, Mushroom or Cheese sauce
- Pan Seared Linefish** R140
Grilled Seasonal Vegetables and Lemon Butter
- Grilled Scottish Salmon** R190
Grilled Seasonal Vegetables and Lemon Butter
-  **Chicken Picatta** R105
Tagliatelle al Lemone
- Grilled Lamb Chops** R185
Mashed Potato with Mustard, Sautéed Green Beans and Baby Onions poached in Red Wine
-  **Chocolate and Pistachio Torte** R60
Berry coulis and Mascarpone Cream
- Baked White Chocolate Cheesecake** R60
Fruit Salsa
- Classic Crème Brûlée** R60
-  **Selection of local Cheese** R70
Fig mustard, Grapes, Crackers
- Fruit Pavlova** R65
Seasonal Fruit and Berries with Cream in a Meringue nest
-  **Fresh Strawberries and Double Cream** R45
-  **Seasonal Fruit Salad** R45
Freshly cubed and marinated in fresh Orange juice, Star Anise, Cinnamon and Honey
-  **Denotes all items that are available between 22h00 - 03h00.**
All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.

ALL DAY DINING

Late Night Dining



Denotes all items that are available between 22h00 - 03h00.

All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax.

Picnic Hampers

Served 10h00 – 18h00

Ideal for enjoying an outing to the nearby Zoological Gardens. Our Day Picnic Hamper for two persons includes:

Mini Greek salad, Sandwiches and filled Croissants, Selection of Cheese with Crackers, boiled Eggs, Lamb cutlets, Chicken skewers, Vegetable skewers, seasonal whole Fruit, bottle of Fruit juice, Still Water.

R325

A deposit of R300 is required for wicker hamper, napkins, glasses, plates, cutlery and a picnic blanket.

A minimum of four hours' notice is required in order to prepare for your Picnic.

Fresh Fruit Selection

A selection of whole fruit in season, fresh from the market.

<i>Medium Fruit Bowl</i>	<i>R45</i>
<i>Large Fruit Bowl</i>	<i>R60</i>

Siyabonga Wine With Travel Tin

“Siyabonga” – the Zulu word for Thank You

– the ideal gift from South Africa –

Siyabonga Severney with Travel Tin *R175*

Siyabonga Pinotage with Travel Tin *R220*

HOT AND COLD BEVERAGES

Hot Beverages

Served 24 hours

Pot of Tea R20

Ceylon Supreme, Rooibos, English Breakfast, Earl Grey,
Decaffeinated

Herbal Tea Infusions R20

Pure Camomile Flowers, Pure Peppermint Leaves, Rosehip
& Hibiscus Flowers

Special Green Teas R20

Natural Green, Jasmine Green, Moroccan Mint

Flavoured Teas R20

Lemon, Peach, Blackcurrant, Strawberry, Vanilla

Coffee

Filter or Decaffeinated R20

Cappuccino R22

Single Espresso R20

Double Espresso R22

Espresso Macchiato R22

Café Latte R22

Café Mocha R24

Hot Chocolate R22

Cold Beverages

Glass of Full Cream or Skimmed Milk R20

Iced Tea: 'Lemon' or 'Rosehip Hibiscus' R20

Iced Coffee R20

Fresh Fruit Juice R20

Bottled Still or Sparkling Mineral Water – 750ml R40

All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.

AFTERNOON TEA

Served 15h00 – 17h00

The Westcliff is renowned for its traditional English Afternoon Teas, and what could be nicer than spending a leisurely afternoon in the comfort of your own room, balcony or terrace celebrating this age-old tradition. Our selection is served on a three-tiered stand.

Traditional Afternoon Tea

Assorted Finger Sandwiches*

(Smoked Salmon, Tuna, Egg Salad, Cucumber)

Traditional South African Milk Tartlets*

Chocolate and Pistachio Torte*

Strawberry Skewers*

Mini Crème Brûlée*

Freshly Baked Scones*

(served with Preserves and fresh Cream)

Freshly Brewed Teas & Infusions

Ceylon Supreme, Rooibos, English Breakfast, Earl Grey, Decaffeinated, Herbal Infusions and Special Green Tea

OR Freshly brewed Coffee

R120 per person

*This menu changes frequently to take full advantage of seasonal ingredients – for a current listing of our seasonal Afternoon Tea menu please dial 5.

Savoury Tea

Assorted Finger Sandwiches

(Smoked Salmon, Tuna, Egg Salad, Cucumber)

and Freshly brewed Teas and Infusions R70 per person
or Filter Coffee

Scones and Tea

Freshly Baked Scones

(served with Preserves and fresh Cream)

and Freshly brewed Teas and Infusions R70 per person
or Filter Coffee


LA BELLE TERRASSE RESTAURANT

Served 19h00 – 22h00

The Westcliff's Executive Chef and Maître d'Hôtel are delighted to present a Table d'Hôte menu for your dining pleasure. This menu changes frequently in order to take full advantage of seasonal ingredients. A current menu is available by calling In-Room Dining – Dial 5.

We would be delighted to arrange a romantic candlelit dinner, which can be served in the privacy and comfort of your suite or private balcony with your own personal butler in attendance. Please ask the In-Room Dining Supervisor for more information.

Bon appétit!

For In-Room Dining Dial 5 or touch 

All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.



COCKTAIL LIST

Served 09h00 – 23h00

Mojito R50
Light Rum, Lemon juice, Mint, Sugar and crushed ice

Singapore Sling R55
Gin, Cointreau, Cherry Brandy, Lemon Juice, Bitters & Soda

Kir Royale R55
Crème de Cassis & Sparkling Wine

Pimm's No. 1 Cup R55
Pimm's, Lemonade

Pina Colada R55
Bacardi Rum, Malibu, Coconut milk, Pineapple juice

Mai-Tai R55
Dark Rum, Bacardi Rum, Pineapple, Lemon and Orange juices

Long Island Iced Tea R65
Vodka, Gin, Tequila, Bacardi Rum, Triple Sec and Coke

Strawberry Daiquiri R60
Bacardi Rum, Lemon juice

Margarita R55
Tequila, Lemon juice and Triple Sec

Cosmopolitan R55
Vodka Citron, Cointreau, Lime juice, Cranberry

All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.

COCKTAIL LIST

Whisky Sour R45

Whisky, Lemon juice and Gomme syrup

Dry Martini R55

Gin and Dry Martini

Vodkatini R55

Vodka and Extra Dry Martini

Manhattan R55

Jack Daniels whisky, Martini Rosso and Bitters

Bloody Mary R50

Vodka, Tomato juice and seasoning

No alcoholic beverages may be sold to any person under the age of 18. All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.



BAR LIST

Served 24 hours

Local Beer

Black Label	R22
Castle Lager	R22
Castle Lite	R22
Miller's Draught	R26
Pilsner Urquell	R26

Imported Beer

Amstel Lager	R24
Becks	R26
Becks (non-alcoholic)	R35
Guinness	R39
Heineken	R26
Kilkenny	R40
Stella Artois	R26
Windhoek Lager	R22
Windhoek Lite	R22

Cider

Hunters Dry	R22
Smirnoff Spin	R24
Savanna	R24

Minerals

200ml

Coke	R18
Coke Light	R18
Tab	R18
Dry Lemon	R18
Ginger Ale	R18
Lemonade	R18
Soda Water	R18
Tonic Water	R18
Appletiser / Grapetiser	R20
Tomato Juice	R20
Red Bull	R48

BAR LIST

Mineral Water

500ml Sparkling Water	R25
500ml Still Water	R25
750ml Sparkling Water	R40
750ml Still Water	R40

Apéritifs

50ml tot

Martini Bianco – White	R19
Martini Rosso – Red	R19
Martini Secco – Dry	R19
Pimm's No.1 Cup	R19
Campari	R30
Pernod	R30

Sherries

50ml tot

Pale Dry Sherry	R18
Medium Cream Sherry	R18
Full Cream Sherry	R18

Gins

25ml tot

Gilbeys	R19
Gordon's	R19
Tanqueray	R24
Bombay Sapphire	R28

Vodkas

25ml tot

Smirnoff Red	R19
Absolut	R22
Grey Goose	R28
Belvedere	R28
Stolichnaya	R28

Rum & Cane Spirits

25ml tot

Bacardi Light	R19
Captain Morgan Dark	R19
Captain Morgan Spiced Gold	R19
Mainstay Cane	R19

No alcoholic beverages may be sold to any person under the age of 18. All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.

BAR LIST

Tequila	25ml tot
<i>Jose Cuervo Blanco</i>	R24
<i>Jose Cuervo Gold</i>	R24
Deluxe Scotch Whisky	25ml tot
<i>Johnnie Walker Blue Label</i>	R160
<i>Johnnie Walker Gold Label</i>	R75
Single Malt Scotch Whisky	25ml tot
<i>Glenfiddich 12yrs</i>	R35
<i>Laphroaig 15yrs</i>	R65
<i>Lagavulin 16yrs</i>	R75
<i>Famous Grouse 18yrs</i>	R60
Premium Blended Scotch Whisky	25ml tot
<i>Chivas Regal 12yrs</i>	R35
<i>Dimple Haig 15yrs</i>	R35
<i>Johnnie Walker Black Label</i>	R32
Blended Scotch Whisky	25ml tot
<i>Bells</i>	R19
<i>Famous Grouse</i>	R19
<i>J&B Rare</i>	R19
<i>Johnnie Walker Red Label</i>	R19
Irish Whiskey	25ml tot
<i>Jamesons</i>	R20
Bourbon Whiskey	25ml tot
<i>Jack Daniels</i>	R22
<i>Buffalo Trace</i>	R20
Cognacs	50ml tot
<i>Remy Martin V.S.O.P.</i>	R100
<i>Hennessy V.S.</i>	R55
<i>Hennessy X.O.</i>	R250

No alcoholic beverages may be sold to any person under the age of 18. All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.

BAR LIST

Brandies	25ml tot
KWV 20yrs	R45
KWV 10yrs	R25
KWV 5yrs	R 20
Eau de Vie	50ml tot
Père Magloire Calvados V.S.O.P.	R70
Digestifs	25ml tot
Grappa	R28
Fernet Branca	R28
Jägermeister	R22
Sambucca	R20
Imported Liqueurs	25ml tot
Baileys Irish Cream	R27
Cointreau	R30
Drambuie	R30
Amaretto	R22
Grand Marnier	R30
Kahlua	R20
Malibu Coconut Liqueur	R18
Tia Maria	R20
Local Liqueurs	25ml tot
Amarula Cream	R18
Archers Peach Schnapps	R18
Cape Velvet Cream	R18
Van der Hum	R18
Ports & Sherries	50ml tot
Cockburn's Fine White Port	R25
Cockburn's Ruby Port	R25
Allesverloren Port	R18
Ferreira's Late Bottled Vintage	R50
Tio Pepe Sherry	R30
KWV Medium Cream Sherry	R30

TOBACCO

<i>Dunhill Lights</i>	R35
<i>Benson & Hedges Special Mild</i>	R35
<i>Camel Filter</i>	R35
<i>Camel Lights</i>	R35
<i>Marlboro Kingsize</i>	R35
<i>Marlboro Lights</i>	R35
<i>Peter Stuyvesant Extra Mild</i>	R35

A wider selection of cigarettes and cigars is available in our Polo Lounge and Bar. No cigarettes or cigars may be sold to any person under the age of 18.

All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.



WINE LIST

Champagnes

	Glass	Bottle
Laurent-Perrier Brut		R495
France – Reims		
2 glasses per 375ml bottle –		
Laurent-Perrier Brut N/V	R205	R1045
France – Reims		
Moët & Chandon 1999		R1095
France – Epernay		
Moët & Chandon Rosé N/V		R1030
France – Epernay		
Dom Pérignon 1995		R2450
France – Epernay		

Cap Classique (Champagne Method)

Môreson Blanc de Blanc Brut N/V	R55	R220
Fruity and biscuity on the nose with hints of citrus		
Pongrącz		R240
Softly dry, impeccably sleek; bottle fermented		
Môreson Brut Rosé		R265
Seductive rose pink colour with flavours of picked red berries		

No alcoholic beverages may be sold to any person under the age of 18. All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.

WINE LIST

Sparkling Wines (Carbonic Method)

Nederburg Cuvée Brut R140
Soft and fresh with light spiciness

J C Le Roux Le Domaine R140
Light in alcohol, sweet Muscat flavours

White Wines

	Glass	Bottle
Iona Sauvignon Blanc	R55	R250
<i>From the Elgin region, upfront exotic green fruit flavours with prominent flint, chalk and minerals. The finish is dry with great length</i>		

Klein Constantia Sauvignon Blanc	R50	R220
<i>An unwooded Cape showpiece. Since the maiden Klein Constantia Sauvignon Blanc swept the board in terms of local awards, the estate has been regarded as one of the leading South African Sauvignon Blanc producers</i>		

Paul Cluver Sauvignon Blanc	R45	R200
<i>Typical grassy, green pepper and fig characteristics, with nuances of granadilla and a lingering mineral finish</i>		

Glen Carlou Chardonnay		R265
<i>This wine will mature well and will show rich, full citrus and biscuity flavours as it ages. It has a yeasty, spicy, tropical aroma. Rich complex layers of new world fruit with leesy undertones set in classic French style</i>		

No alcoholic beverages may be sold to any person under the age of 18. All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.

WINE LIST

White Wines

Glass Bottle

Meerlust Chardonnay R440

Dominated by ripe fruit in infancy, big palate tense with crisp acid

Mulderbosch Chardonnay R45 R210

Made in the Chablis style with a very light wood component, but lots of flavour and richness on the palate

Ken Forrester Petit Chenin R35 R140

A crisp fresh wine with limey guava fruits and a touch of vanilla

Cederberg Bukketraube R40 R180

Semi-sweet. Delicious fruity flavours. A perfect accompaniment to dessert, or as an aperitif

Haute Cabrière Chardonnay Pinot Noir R175

The elegance of the Chardonnay leads and introduces the ripe fruit component, followed by an intensive Pinot Noir finish

Boschendal Blanc de Noir R35 R140

The combination of Pinot Noir and Merlot imparts lovely fruit flavours, including ripe melon, to this versatile medium-dry wine. This wine has assertive flavours and is ready to drink now. It will complement any meal, especially duck, calamari and cold meats

Dessert Wine

Waterford Family Reserve 375ml R60 R310

Beautiful Muscat fragrance with a hint of oak. Sweet and lingering flavours of ripe apricots

WINE LIST

Red Wines

	Glass	Bottle
Paul Cluver Cabernet Sauvignon	R50	R240
<i>Concentrated black berries and an array of cigar box, cedar wood and nut aromas</i>		
Rust en Vrede Cabernet Sauvignon		R430
<i>Intense red colour with blackberry, red currant and mint aromas and a touch of eucalyptus. It reverberates on the palate, where some dry herb character also shows. Long fresh finish</i>		
Waterford Cabernet Sauvignon	R70	R320
<i>A young wine with relatively soft tannins, powerful berry fruit and well-balanced oak flavours</i>		
Haute Cabrière Pinot Noir	R80	R360
<i>Shows wonderful upfront and accessible fruit. It has a bright ruby colour and its elegance expresses le terroir, one of the aspects of a great Pinot Noir</i>		
Asara Merlot	R85	R380
<i>Twenty-two months in French Oak, fruity flavours and spicy complexity</i>		
Warwick Cabernet Franc		R440
<i>Oak and spicy Raspberry on the nose, aromatic and peppery</i>		

No alcoholic beverages may be sold to any person under the age of 18. All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.

WINE LIST

Red Wines

	Glass	Bottle
Vergenoegd Merlot	R65	R290
<i>Black plum with toasted coffee and vanilla flavours. Soft and supple tannins with good red berry fruit</i>		
Middelvlei Pinotage	R45	R220
<i>Sweet raspberry aromas with mulberry undertones and elegant oak spices. Medium bodied with prominent sweet fruit flavours and dry finish. Striking modern style</i>		
Thelema Pinotage		R210
<i>This is a ruby/purple, fruity wine with primary flavours of ripe banana, plum and coffee. Soft tannin structure</i>		
Vergenoegd Shiraz		R280
<i>Mulberry fruit with violets, peppers and spicy undertones. Good vanilla oak and a touch of mintiness</i>		
Zandvliet Shiraz	R45	R220
<i>Garnet in colour, this elegant wine expresses fully all that Shiraz has to offer. Medium bodied, dry with rich fruit, overlaid with a typical smoky bouquet</i>		

No alcoholic beverages may be sold to any person under the age of 18. All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.

WINE LIST

Red Wines

Glass Bottle

Rupert & Rothschild Classique R60 R270

Dense, blackish colour with ruby hues and flavours of ripe, black plum with cherry tobacco in elegant cedarwood. Rich nuances of red cherries, spicy tobacco and cinnamon on the palate with a long and lingering finish

Middelvlei Pinotage/Merlot R40 R190

50/50 blend. Rich aromatic flavours of plums and black-currant backed by mild wooden spices. Forward berry fruit, structured tannins with a lingering finish

Vergelegen Mill Race Red R45 R210

The colour is youthful ruby, clear and bright. The nose shows very attractive plummy, ripe berry and wood vanilla flavours. Serve with leg of lamb, oxtail, fillet or pasta or enjoy on its own

No alcoholic beverages may be sold to any person under the age of 18. All in-room dining orders are subject to a tray charge of R25 and prices shown are inclusive of value added tax. Please note that a 10% service fee will automatically appear on the bill.