

# ◆ PLANET BAR ◆

*Everything tastes better when it's in season.*



<b>ROSE AND ROSE'</b>	<b>180</b>
Cape Town Pink Lady Gin, Aperol, Mount Nelson rose, lemon, spiced raspberry purée, white chocolate, bitters	
<b>PORTRAIT</b>	<b>165</b>
Cape Town Classic Gin, rooibos and grapefruit syrup, lemon juice, tonic water, simple syrup	
<b>THE GAZETTE</b>	<b>180</b>
Tokara Cape Brandy, blueberry apple and cinnamon purée, lemon, egg white	
<b>NIGHT SKY</b>	<b>140</b>
Cape Town Black Rhino Gin, lemon, tonic water, night syrup (activated charcoal, lavender and hibiscus)	
<b>INDIGENOUS</b>	<b>160</b>
Vodka, garden mint, Wilderer Fynbos, kiwi and Cape Fynbos, lemon, simple syrup	
<b>FOUR NOBLE TRUTHS</b>	<b>160</b>
Aqua Zulu Cachaça, pineapple and roasted coconut purée, lime	
<b>GREENWOOD</b>	<b>170</b>
Leonista Agave Spirit, lemongrass, basil, cucumber, lemon juice, simple syrup	
<b>THE CORRESPONDENT</b>	<b>140</b>
Musgrave Black Honey, Mount Nelson Hotel cold brew coffee, vanilla and hazelnut syrup, lemon juice	
<b>TREASURE CHEST</b>	<b>260</b>
Imoya V.S.O.P, Caperitif, honey, orange bitters	
<b>ORBIT</b>	<b>140</b>
Bains Grain Whiskey, Wilderer Fynbos, honey, lemon, elderflower	

**THE PRINCE**

Inverroche Limestone rum, spiced raspberry purée, thyme, lime, simple syrup

**160**

**THE FIRST**

Six Dogs Blue Gin, jalapeño, white chocolate and raspberry syrup, elderflower, mint

**150**

**WINDSOR CLUB**

Boschendal Brandy X.O, Earl Grey syrup, grapefruit zest, lemon, simple syrup, soda water

**210**

**HARMONY - NON-ALCOHOLIC**

Rooibos and grapefruit syrup, lemon, salt, lemonade

**80**

**EARLY BIRD - NON-ALCOHOLIC**

Mount Nelson Hotel cold brew coffee, white chocolate and hazelnut, tonic water, apple juice, lemon juice

**80**

**CHAMPAGNE**

Moët & Chandon Brut Imperial N/V	410
Moët & chandon brut rose imperial N/V	490
Veuve Clicquot Yellow Label N/V	560
Veuve Clicquot Brut Rosé N/V	690

**CAP CLASSIQUE**

L'Ormarins Brut Classique N/V	140
Boschendal Brut N/V	150
L'Ormarins Brut Rosé N/V	140
Boschendal Brut Rosé N./V	150

**WHITE WINE**

De Wetshof Finesse Wooded Chardonnay	140
Vriesenhof Unwooded Chardonnay	115
Waterford Estate Pecan Stream Chenin Blanc	100
A.A Badenhorst Secateurs Chenin Blanc	90
Alvi's Drift Reserve Sauvignon Blanc	100
Peter Falke Sauvignon Blanc	140

**ROSÉ**

Dorrance	100
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**RED WINE**

Alvis Drift Merlot	75
David Finlayson Berry Box Merlot	115
Rijks Touch of Oak Pinotage	150
First Sighting Shiraz	100
Lands End Syrah	100
Kaapzicht Bottelary Hills Red Blend	125

**CAPE CRAFT BEER ON TAP**

Jack Black Brewer's Lager Draught 300ml **70**

Jack Black Brewer's Lager Draught 500ml **90**

Jack Black Pale Ale 300ml **75**

Jack Black Pale Ale 500ml **95**

CBC Pilsner Draught 300ml **75**

CBC Pilsner Draught 500ml **95**

**LOCAL SELECTION**

Castle Lager **65**

Castle Lite **65**

Savanna Dry **70**

Savanna Light **70**

**INTERNATIONAL SELECTION**

Amstel *from Netherlands* **65**

Heineken Draught 300ml *from Netherlands* **70**

Heineken Draught 500ml *from Netherlands* **90**

Corona *from Mexico* **70**

Windhoek Lager *from Namibia* **65**

**NON-ALCOHOLIC**

Heineken Zero *from Netherlands* **70**

Devils Peak Hero to Zero *from South Africa* **70**

Biltong and droëwors (GF, SD)	170
Fried chicken with ranch (GL, D, A)	120
Confit duck pancakes (GL, A)	120
Mushroom empanadas with sour cream and chives (GL, D, A, V)	120
Fried pickles with peppercorn mayonnaise (GL, E, V)	95
Aloo jeera phyllo straws with plain yoghurt (GL, D, A, V)	95
Curried fried cauliflower with spiced mayo (GF, A, VG)	95
Beetroot roulade with coconut labneh (GL, VG)	95
Vegan cheese, corn and jalapeño croquettes (GL, A, VG)	95
Prawn tempura with sweet chilli (SF, GL, A)	135
Salt and pepper calamari with aioli and lemon (SF, GL, E, A)	135
Tuna and sesame tartar with toasted baguette (SF, SD, SS, S, GL)	135

## **CHARCUTERIE AND CHEESE** (D, GL, E, SD) **290**

Neil Jewell's charcuterie, duck rillettes, chicken liver parfait, Cremolate blue, Forrest Phantom goats, Petit France brie, aged Gruyère, pickles and home baked bread

## **ORGANIC CRUDITES** (V, GF, G, C, E) **120**

Organic green goddess farm crudite, humus, aioli and tapenade

## **CAESAR SALAD** (F, GL, G, V, SD, SF, E) **250**

Baby gem lettuce, croûton, shaved parmesan, Caesar dressing

Add chicken R270 | Add prawn R285 | Add pancetta R275

## **GREEK SALAD** (D, V, GF) **230**

Mixed bell peppers, feta, plum tomato, red onion, kalamata olives, cucumber, lemon and herb dressing

## **GREENS SALAD** (VG, V, GF) **220**

Green beans, cucumber, baby marrow, avocado, rocket and baby gem, olive oil and lemon vinaigrette

## **TIKKA CHICKEN FOLD OVER** (GL, G, D, SD) **230**

Homemade Garlic naan, pickled cucumber, carrot salad, yogurt and lemon atchar

## **VEGAN MUSHROOM BURGER** (VG, GL, SS, SD) **230**

Black bean and mushroom patty, soft bun, caramelised onion, vegan mozzarella, lettuce, tomato, pickled cucumber and red onion

<b>CHEESEBURGER</b> (GL, SS, D, SD, E, G)	<b>250</b>
100% Angus beef, soft bun, caramelised onion, aioli, mature cheddar, lettuce, tomato, pickled cucumber and red onion	
<b>THE 'NELLIE' CLUB SANDWICH</b> (D, GL, E)	<b>250</b>
<i>Choose between white, whole wheat or sourdough or brown</i> Iceberg lettuce, tomato, mature cheddar, chicken, mayonnaise, avocado, bacon, fried egg served with a choice of skinny fries, wedges, sweet potato fries or side salad	
<b>BATTERED FISH SANDWICH</b> (F, GL, E, A)	<b>230</b>
Beer battered Kingklip, tartar sauce and shredded ice-berg lettuce on a Portuguese roll	
<b>MOUNT NELSON PLANKIE STEAK</b> (G, D, GL, E)	<b>260</b>
Aged sirloin 150g, chimichurri, aioli, rocket, parmesan, toasted sourdough	
<b>SALDANHA BAY OYSTERS (6/12)</b>	
Mignonette (SF, SD)	<b>250 / 500</b>
Salsa Verde (SF, D, A)	<b>250 / 500</b>
Baked with lemon, parsley and panko (SF, GL)	<b>250 / 500</b>
<b>OSCIETRA CAVIAR 30G</b> (F, E, GF, D)	<b>4000</b>
Buckwheat blini, egg, parsley, onion, sour cream and chives	
<b>MARGHERITA PIZZA</b> (GL, G, D)	<b>205</b>
Napoletana sauce, roasted baby tomato, fior di latte and basil	
<b>ROASTED VEGETABLE AND TAPENADE PIZZA</b> (GL, V, D)	<b>205</b>
Napoletana sauce, roasted brinjal, baby marrow, red onion, tapenade and fior di latte	
<b>BLACK TRUFFLE AND MUSHROOM PIZZA BIANCO</b> (GL, D, G)	<b>550</b>
Black winter truffle paste, button mushroom, foir di latte and aged boerenkaas pizza bianco	
<b>PEPPERONI PIZZA</b> (GL, G, D)	<b>205</b>
Napoletana sauce, pepperoni and fior di latte	
Plant based, gluten free base available on request	<b>40</b>

**FIVE RASPBERRY AND ROSE MACARONS** (N, E) **125**

**ALMOND AND DARK CHOCOLATE CARAMEL CRUNCH** (D, N) **140**

**ICE-CREAM SANDWICH** (D, GL, E) **140**

Coffee, salted caramel and fudge brownie

**CAKE OF THE DAY** (D, E, G) **135**

Served with Chantilly cream

**HOMEMADE SCONES** (D, GL, E) **110**

Served with vanilla cream and homemade strawberry jam

**BAKED CHEESECAKE** (D, E, GL) **135**

Served with Chantilly cream and berry compote

**VANILLA CRÈME BRÛLÉE** (D, E, GL) **135**

Served with berry sorbet and croissant crisp

**SUSTAINABLY SOURCED UGANDA COFFEE** **55**

*Served with milk, oat milk, soya milk, or almond milk*

Espresso, americano, flat white, cappuccino, latte, iced coffee, frappé, mocha

Affogato **75**

**SPECIALITY LOOSE LEAF TEAS** **60**

Over 40 loose leaf teas and herbal infusions

**ROOIBOS CAPPUCCINO** **60**

Ultra-high grade pure highland Rooibos

**HOT CHOCOLATE** **60**

#### 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