

— THE VERANDAH —

Dinner menu

The Verandah menu is a presentation of dishes using the finest seasonal South African ingredients, sourced from our trusted suppliers who focus on sustainable and organic practices.

Chef Brinelle Cunningham has created a menu that shows off the ingredient with care and attention.



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

THE PRINCE	160
Inverroche Limestone rum, spiced raspberry purée, thyme, lime, simple syrup	
THE FIRST	150
Six Dogs Blue Gin, jalapeño, white chocolate and raspberry syrup, elderflower, mint	
WINDSOR CLUB	210
Boschendal Brandy X.O, Earl Grey syrup, grapefruit zest, lemon, simple syrup, soda water	
HARMONY - NON-ALCOHOLIC	80
Rooibos and grapefruit syrup, lemon, salt, lemonade	
EARLY BIRD - NON-ALCOHOLIC	80
Mount Nelson Hotel cold brew coffee, white chocolate and hazelnut, tonic water, apple juice, lemon juice	

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 <i>from Netherlands</i>	65
Heineken Draught 300ml <i>from Netherlands</i>	70
Heineken Draught 500ml <i>from Netherlands</i>	90
Corona <i>from Mexico</i>	70
Windhoek Lager <i>from Namibia</i>	65

NON-ALCOHOLIC

Heineken Zero <i>from Netherlands</i>	70
Devils Peak Hero to Zero <i>from South Africa</i>	70

Dinner menu

Starters

SALDANHA BAY OYSTERS

6 Oysters, mignonette, lemon (SF, SD) 250

6 Oysters, green nam jim, cucumber and pickled daikon (SF, S, A, SD) 250

6 Baked oysters with lemon, parsley and panko (SF, GL) 250

OSCIETRA CAVIAR 30G (F, E, GF, D, A)

4000

Buckwheat blini, chopped egg, parsley, onion, sour cream

SOY CURED NORWEGIAN SALMON (F, A, S, SD, E)

250

Roasted brinjal chutney and pickled shimeji mushrooms and miso aioli

SWEET CORN, GINGER AND CRAB SOUP (S, D, GL, SF, E)

180

Creamed sweetcorn and ginger soup, Mozambique crab and basil mayonnaise

CHARRED TOMATO AND FENNEL SOUP (V, VG, GL)

150

Oven roasted tomato and fennel soup, coconut yogurt, ashed croûtons

RAW BEEF (D, GL, MU, E)

280

Ground chalmar rump, mustard mayonnaise, fried capers, Gorgonzola, rocket and sour-dough toast

CAESAR SALAD (F, GL, A, V, SF, E)

250

With chicken R270, with prawn R285, with pancetta R275

Baby gem lettuce, croûtons, shaved parmesan, Caesar dressing

GREEN SALAD (VG, V, GF)

220

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

GREEK SALAD (D, V, GF)

230

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

CHALMAR BEEF SIRLOIN 300G (GF, D)

380

Peppercorn sauce, fine green beans, hand cut chips

CHALMAR BEEF FILLET 250G (GF, D)

450

Mushroom ragout, roasted new potatoes, broccoli and cauliflower purée

Mains

BEER BATTERED KINGKLIP (F, A, GL) **360**

Sustainably sourced from Indian and Atlantic oceans

Aioli, hand cut fries and side green salad

BUTTERNUT RAVIOLI (E, D, GL) **320**

Beurre noisette, baby spinach, crispy sage and parmesan

CHEF'S SIGNATURE VEGETABLE RAMEN (VG, GF, A, S) **300**

Spiced vegetable broth, rice noodle, shitake, nori, tofu, chickpea tempeh

CHEF'S SIGNATURE CURRY (D, GL, A, SD) **350**

Chicken, lamb or vegetable (VG, G)

Basmati rice, poppadoms, sambals, potato samosas and roti

SOUTH AFRICAN CHEESE SELECTION (D, GL, SD, N, V) **260**

Served with condiments, dried fruit and crackers

SEASONAL FRUIT PLATTER (VG) **150**

Served with fruit sorbet

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

Served with berry sorbet and croissant crisp

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

Served with Chantilly cream and berry compote

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

Served with Chantilly cream

PLANT BASED BROWNIE (GF, VG) **140**

Served with dark chocolate cremeux and raspberry sorbet

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

Served with vanilla cream and homemade strawberry jam

ICE-CREAM SELECTION (D, E) **130**

Vanilla, chocolate, strawberry

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 CAPPUCINO 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