



K A S H E W

BREAKFAST BUFFET

R200

INCLUDED BEVERAGES WITH BUFFET

Juice selection, tea selection, filter coffee

CONTINENTAL

Seasonal fruit & yoghurts
Cold cuts meat selection
Choice of preserves, honey & cheese
Cereals & homemade granola

Artisanal bread selection
Freshly baked pastries
A selection of nuts, seeds & fruit

COOKED BREAKFAST BUFFET

Bacon or macon
Sausages
Beans
Mushrooms

Grilled tomato
Scrambled eggs
Fried or poached eggs (on request)

DRINKS

SINGLE ESPRESSO	R20
DOUBLE ESPRESSO	R24
AMERICANO	R24
MACCHIATO	R30
CORTADO	R32
CAPPUCCINO	R34
FLAT WHITE	R34
LATTE	R38

SINGLE RED ESPRESSO	R30
DOUBLE RED ESPRESSO	R36
RED CAPPUCCINO	R36
RED LATTE	R40
FRUIT JUICE	
Orange, mango, apple, fruit cocktail	R25
Cranberry	R30

DISCLAIMER: OUR KITCHEN USES NUTS, DAIRY, ALLIUM, PORK, SHELLFISH, EGG, WHEAT AND PRODUCTS THAT CONTAIN TRACE ELEMENTS OF THESE AND OTHER ALLERGENS WHICH DESPITE OUR BEST EFFORTS MAY STILL BE PRESENT. PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARIES BEFORE PLACING YOUR ORDER.



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À LA CARTE BREAKFAST

CINNAMON, HONEY, SULTANA OATS WITH ALMOND MILK	R65
ENGLISH BREAKFAST Bacon/macon, egg, beans, mushroom, toast	R110
OMELETTE INCLUDES THREE FILLINGS OF YOUR CHOICE Cheese, bacon/macon, mushroom, peppers	R105
AVOCADO BUN WITH BACON & FRIED EGG	R105
EGGS BENEDICT POACHED EGGS, HAM, ROSTI	R115
EGGS FLORENTINE POACHED EGGS, SPINACH, ROSTI	R100
EGGS ROYALE POACHED EGGS, SALMON, ROSTI	R149
SCRAMBLED EGGS AND SALMON ROSES	R110
VEGAN ROSTI MUSHROOM, SPINACH, TOMATO	R85
CRUMPETS WITH CHOCOLATE GANACHE & NUTELLA CREAM	R105
CINNAMON & VANILLA INFUSED FRENCH TOAST	R90

EXTRAS

TOAST R14 | MUSHROOMS R15 | EGG R15 | AVOCADO R24
SAUSAGE R26 | BACON R30 | MACON R30 | SALMON R65

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THE MENU

SMALL PLATES

MAC'N CHEESE BOMBS	R 85
Deep fried macaroni, with mature cheddar & parmesan cheese, smoky tomato & sour cream	
SPICY CHICKEN LIVERS	R 95
Chilli chicken livers served with flat bread	
SAUCY WINGS	R 110
Six chicken wings, served with a rich spicy tomato-based sauce	
ASPARAGUS, FETA, LEMON & DILL (V)	R 125
Roasted asparagus with salty feta, fresh dill & tangy lemon	

SALADS

SMOKED SALMON, AVOCADO & FETA SALAD	R 175
Smoked salmon salad with mixed leaves, dill & lime dressing	
GRILLED CHICKEN SALAD	R 140
Herb grilled chicken breast on a bed of mixed greens, cucumber, cherry tomatoes, feta cheese with balsamic & vinegar dressing	
CAESAR SALAD	R 130
Cos lettuce, boiled egg, bacon, sundried tomato & anchovies dressing tossed & served with herb croutons	
ADD Chicken R35 Bacon R35 Anchovies R25	

PASTA

FETTUCCINE | PENNE | SPAGHETTI

MEDITERRANEAN PASTA (V)	R 125
Fettuccine, basil pesto, fresh cherry tomatoes, calamata olives, grilled veg & Danish feta	
SEAFOOD PASTA	R 245
Fettuccine pasta with hake, mussels & prawns in a creamy white wine sauce	
CARBONARA PASTA	R 140
Carbonara made with egg yolk, parmesan cheese, cured pork OR cured Macon & black pepper	
NAPOLITANA PASTA (V)	R 115
Italian plum tomatoes coked with fresh basil and garlic	

MAINS

PORK BELLY | R225

Slow roasted pork belly, apple & spring onion crushed potatoes, wilted greens, chimichurri sauce, crackling

GRILLED BABY CHICKEN | R205

Flamed grilled whole baby chicken with French fries (Peri-Peri or Lemon & Herb)

TOMAHAWK STEAK | R315

450g flame-grilled tomahawk served with French fries or a side salad, bone broth jus or Chimichurri sauce

BEEF OXTAIL & STEAMED BUNS | R170

Slow braised oxtail cooked in a delicious rich red wine sauce with garlic herbed steamed bread

GRILLED PRAWNS | R285

6 Grilled prawns with a chardonnay sauce

ASIAN SALMON | R295

Grilled Norwegian Salmon, on Bok choy, broccoli, red cabbage, carrots, mixed peppers with a lime & honey soy sauce

BEER BATTERED FISH & CHIPS | R155

Fried hake in a beer batter, French fries or salad & smokey mayonnaise

SEA BASS | R275

Potato & leek brandade, garlic, green olive & vanilla beurre blanc, asparagus & sundried tomato

BEEF FILLET | R285

250g salt & pepper dry aged beef fillet, pomme layonnaise, salted mushroom puree, bone broth reduction

LAMB CURRY | R225

Lamb curry, served with basmati rice, roti & papadums

KASHEW SHISANYAMA | R165

Pap, chakalaka & Wors, grilled lamb chop

LO MEIN NOODLES

Sesame, garlic & chilli noodles, fresh greens and spring onions
Beef R145 | Chicken R135 | Seafood R165

SOUTHERN STYLE FRIED CHICKEN BURGER | R135

Buttermilk marinated chicken breast, spiced & fried with smoked aioli, pickles, home baked buns, cheese & a side of French fries

WAGYU BEEF BURGER | R165

Wagyu beef, mixed greens, onion chutney, avocado, mayo, melted cheddar cheese served on a brioche bun & a side of French fries

EGGPLANT INVOLTINI (V) | R135

Eggplant stuffed with ricotta, parmesan cheese & fresh basil, served with freshly grated cheese and a rich tomato sauce

PLATTERS

CARNIVORE BOARD | R700

BOARD 1 SERVES 2 – 4 PEOPLE
350g Pork belly cubes, 6 deep fried crumbed chicken wings, 150g boere-wors, 250g grilled & sliced sirloin steak

SEAFOOD PLATTER | R800

PLATTER 1 SERVES 2 – 4 PEOPLE
6 grilled prawns, 6 mussels, grilled Hake medallions, deep fried crumbed calamari heads & onion rings

RIBS & WINGS | R245

300g Flame grilled pork loin ribs with a choice of BBQ sauce or peri -peri basting & 6 deep fried crumbed wings with a choice of side.

SIDES

SPICY FRIED RICE R38 | FRIED RICE R38 | FRENCH FRIES R28 | POTATO WEDGES R30
TABLE GREEK SALAD R75 | GREEN SALAD R30 | ROAST VEGETABLES R35 | DIRTY MASH R38
HERBED MASH R38 | CRISPY BAKED POTATO R30 | PAP & CHAKALAKA R38

DESSERT

KASHEW KISSES | R115

Caramel peanut ice cream, with chocolate sauce & peanut brittle

PANNA COTTA | R95

Vanilla panna cotta, granadilla & banana jus, berries

CHEESE BOARD | R250

Artisanal Cheeseboard (serves two)

MIXED SPICE MALVA | R95

Spiced malva Pudding with vanilla custard

ORANGE CRÈME BRULEE | R95

creamy vanilla & orange custard topped with a layer of caramelized sugar

SLICE - CAKE OF THE DAY | R85



K A S H E W

THE BEVERAGE MENU

WINE

	Glass Bottle		Glass Bottle
CHAMPAGNE		RED BLEND	
Moët & Chandon Brut NV	R2145	AA Badenhorst Secateurs, 2021	R340
Moët & Chandon Brut Rose NV	R2720	Boschendal Nicolas, 2019	R130 R565
Veuve Clicquot Brut NV	R2550	Hazendal, 2021	R100 R395
CAP CLASSIQUE		Meerlust Rubicon, 2020	R1250
Le Lude Brut NV	R965	Rupert & Rothschild, Classique, 2019	R575
L'Omarins Brut Rose NV	R120 R480	CABERNET SAUVIGNON	
Villiera Shooting Star NV	R105 R455	Hazendal, 2019	R640
SAUVIGNON BLANC		Knorhoek, 2018	R690
Ken Forrester Petit, 2022	R50 R200	Tokara, 2019	R90 R405
Steenberg Barrel-ferment, 2022	R110 R475	PINOTAGE	
Southern Right, 2022	R395	Warwick 'the first lady' 2019	R70 R315
CHENIN BLANC		Wilderkrans, 2020	R370
Rickety Bridge, 2021	R65 R280	MERLOT	
Knorhoek, 2021	R485	Dashbosch Merlot, 2021	R65 R250
Ken Forrester, The FMC, 2021	R1350	Thelema, 2020	R555
CHARDONNAY		Lourensford, 2018	R825
Hartenberg, 2021	R265	SHIRAZ	
Ujva, 2021	R95 R420	Bacco Prelude, 2019	R725
Bouchard Finlayson, 2022	R550	Mosi, 2020	R620
WHITE BLENDS		Rickety Bridge, 2021	R170 R560
Haute Cabriere, 2022	R75 R310	MALBEC	
Hazendal, 2021	R100 R395	Vrede en Lust, 2021	R455
Strandveld, 2019	R490	PINOT NOIR	
OTHER VARIETAL		La Brune 'the Valley', 2022	R105 R475
Saronsberg Viognier, 2022	R510	Creation, 2022	R650
Thelema Riesling, 2022	R370	Hamilton Russell, 2021	R1350
ROSÉ		DESSERT WINE	
First Sighting, 2022	R60 R230	Klein Constantia, Muscat natural sweet 2019	R410 R3810
Kanonkop Kadette, 2022	R55 R225	Thelema, Muscat, 2019	R70 R420
Kumusha, 2022	R350	Buitenverwachting Muscat, 2020	R140 R1100

SPIRITS

GIN

Gordon's London Dry R27 | Bombay Sapphire R39 |
Ginologist Floral R40 | Tanqueray R42 | Sipsmith R55 | Roku R55 |
Geometric R57 | Inverroche Classic R62 | Inverroche Amber R62 |
Six Dogs Blue R62 | Hendricks R65

RUM

Bacardi R28 | Red Heart R28 | Captain Morgan Spiced Gold R25 |
Captain Morgan Dark R28 | Havana Club 3yr Old R34 |
Elphantom R50 | Don Papa R64

VODKA

Smirnoff 1818 R25 | Skyy R35 | Absolut R39 | Ozone R50 |
Belvedere R65 | Ciroc R65 | Grey Goose R70

BEERS & CIDERS

Castle Lager R38 | Castle Lite R42 | Black Label R42 | Amstel Lager R42 |
Windhoek Lager R42 | Windhoek Draught R52 | Heineken R46 |
Stella Artois R46 | Corona R52 | Guinness R58 | Ice Tropez R185 |
Hunters Dry R47 | Savanna Dry R54 | Beck's Blue R35

BRANDY & COGNAC

Kwv 3yr R25 | Klipdrift R27 | Kwv 5yr R29 | Kwv 10yr R44 |
Van Ryn's 12 yr R70 | Courvoisier VS R74 | Hennessy VS R74 |
Courvoisier VSOP R115 | Remy Martin VSOP R134 | Oude Molen R159 |
Courvoisier XO R370 | Bisquit XO R375

WHISK(E)Y & BOURBON

Three Ships R27 | J&B rare R32 | Bells R34 | Johnnie Walker Red Label R35 |
Jim Beam R35 | Jack Daniels R45 | Makers Mark R49 | Jameson R50 |
Auchentoshan American Oak R52 | Johnnie Walker Black Label R54 |
Auchentoshan 12yr R58 | Monkey Shoulder R62 | Suntory Toki R62 |
Laphroaig R64 | Maker's 46 R75 | Glenmorangie 10ye R80 |
Glenmorangie 12yr R105

TEQUILA

Olmeca Silver R37 | Omelca Gold R37 | Patron Silver R72 | Los
Locos R82 | Don Julio Reposado R120 | Codigo 1530 Anejo R235

LIQUERS

Amarula R25 | Southern Comfort R28 | Kahlua R38 | Jägermeister R42

COCKTAILS & MOCKTAILS

APEROL SPRITZ R105

Aperol, Sparkling wine, orange

NEGRONI R75

Gin, Campari, Rosso Vermouth, orange

PINA COLADA R90

Dark & spiced rum, pineapple syrup, Malibu,
Coconut milk, Lemon, Pineapple, Cherries

STRAWBERRY DAIQUIRI R85

White rum, Strawberry syrup, Strawberries

LONG ISLAND ICE TEA R120

White Rum, Vodka, Gin, Silver, Triple sec, Cola

OLD FASHIONED R85

Bourbon, brown sugar, bitters

BRAMBLE R100

Gin, syrup, Socks cranberry Syrup, Lemon, Blueberries

MARGARITA R85

Tequila, Triple sec, Socks simple syrup, Lemon juice, Salt

FRENCH 75 R95

Gin, simple syrup, Lemon juice, sparkling wine, Socks

MOJITO R85

Bacardi white rum, Mint syrup, Lime

KASHEW MAI THAI R85

Orgeat, Orange, Elephantom spiced rum

ROSE GARDEN G&T R105

Spiced rum Rose, Blueberries, Tonic, Roku gin

RED BERRY SOURS R95

White rum, Strawberry syrup, Strawberries

TROPICAL SPRITZ R125

Aperol, Pineapple, Malibu, club soda, bitters, lemon juice

VIRGIN STRAWBERRY DAIQUIRI R75

Strawberry Syrup, Oleo, Strawberries, lemon juice

VIRGIN COLADA R75

Pineapple syrup, Coconut milk, Lemon, Pineapple, Cherries

BRAMBLE VIRGIN R75

Simple Syrup, Cranberry syrup, Lemon, Blueberries

VIRGIN MOJITO R75

Mint, Limes, Soda, Syrup

SOFT DRINKS

COLD DRINKS

Coca Cola R35 | Creme Soda R35
Fanta Orange R35 | Sprite R35
Appetizer R40 | Grapetizer R40
Ice Tea lemon R40 | Iced Tea Peach R40

WATER

La Vie Still / Sparkling 250ml R27
La Vie Still Sparkling 750ml R55
Acqua Panna / San Pellegrino 750ml R88

MIXERS

Redbull R52 | Indian Tonic R27
Indian Pink Tonic R27 | Indian Tonic Lite R27
Indian Tonic Sugar Free R27 | Lemonade R27
Tomato Cocktail R47 | Ginger Ale R27
Bitter Lemon R27 | Club Soda R27

COFFEE

Espresso Single R20 | Espresso Double R24
Americano R24 | Macchiato R30 | Cortado R32
Cappuccino R34 | Flat White R34
Café Latte R38 | Café Moccia R35
Iced Coffee R45 | Hot Chocolate R48

JUICE

Fruit Juice R25 | Mango 2R5 | Apple R25
Fruit Cocktail R25

TEA

Black tea R29 | Rooibos R29 | Earl grey R29
Red espresso R25 | Moroccan mint R29
Sencha green tea R29 | Organic chamomile R32
Red flat white R38 | Red cappuccino R38
Iced latte/Chai Latte R48



K A S H E W

ROOM SERVICE MENU

SANDWICHES

ALL SANDWICHES SERVED WITH FRENCH FRIES

CHICKEN MAYO ON TOASTED HOME BAKED CIABATTA	R 100
CHEDDAR & TOMATO TOASTED CIABATTA	R 100
LAMB CURRY TOASTED CIABATTA DAGWOOD	R 120
CLASSIC HAM & CHEESE ON TOASTED CIABATTA	R 100
TOASTED BURGER BUN, BACON, CHEDDAR, MAYO	R 100

SALADS

SALMON | R175

Smoked salmon, avocado & feta, mixed leaves & dill dressing

GRILLED CHICKEN | R140

Salad greens, cucumber, cherry tomatoes, feta & balsamic vinaigrette

CAESAR | R130

Cos lettuce, boiled egg, bacon, sundried tomato & anchovy dressing, herb croutons

FRIED & GRILLED

WAGYU BEEF BURGER	R 165
Brioche bun, lettuce, onion chutney, mayo, mozzarella cheese, avocado & fries	
CHICKEN BURGER	R 135
Buttermilk fried chicken breast, smoked aioli, brioche bun, cheese & fries, coleslaw	
FISH & CHIPS	R 155
Beer batter fried hake, spiced mayo & fries	
CHICKEN STRIPS & SPICY COUS COUS	R 110
Grilled chicken strips served with spicy cous cous & Danish feta	