

MOUNT NELSON

A BELMOND HOTEL
CAPE TOWN

PLANET BAR SNACK MENU

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Served daily from 12h00

FOOD PHILOSOPHY

Talking about food and cooking in our kitchens, Mount Nelson's Chefs follow a very simple ethos: honour the ingredient, focus on the intrinsic flavour, keep sustainability top of mind, support local farmers and suppliers who are deeply alighted to our food philosophy, and from there creativity and inspiration flow.

Should you have specific nutritional requirements or allergens, please do let us know and we will do our best to accommodate your preferences.

Best Regards
Willem Du Toit
Hotel Manager

FOOD ALLERGY INFORMATION

VG - Vegan	V - Vegetarian	N - Nuts	F - Fish	S - Shellfish	* - Can be made Vegan
GF - Gluten Free	GL - Gluten	D - Dairy	P - Peanuts	G - Garlic	E - Egg

COLD SNACKS

Biltong and Droëwors	170
Marinated Olives, in Garlic and Lemon - GF - VG - G	95
Ceviche In Mini Taco with Corn and Avocado (3) - F - G	85
Marinated Mushroom on Ciabatta - GF - G - F - V - G	85
Home Smoked Salmon on Blini (3) - D - F - GF	85
Smoked Carrot Lox on Rice Cracker - VG - V - GF	85
Crudités, Hummus and Falafel - N - VG - G	145
Steak Tartare with Aioli and Fries - D - E - GL - G - F	120
Rice Paper Wraps - VG - GF	135
Chicken Liver Parfait - GL - E - G	90
Side Caesar - V - D - E - GL - F - *	105
Side Greek - D - GF - *	105
Oysters 6/12 - S	240/380
(Sustainably farmed, Pacific Oysters)	
Served with Mignonette	

CAVIAR 30g	3500
Oscieta Imperial Heritage served with Buckwheat	
Blini, Egg, Chives, Onion, Sour Cream and Toast	

WARM SNACKS

Crispy Fried Cauliflower with General Tso Sauce (5) - GF - VG	85
Fried Chicken Pieces (3) - D - E - G	85
Lamb Kofta with Yoghurt (3) - G- D	85
Falafel with Hummus (5) - VG - GF	85
Potato Samosas with Herb Chutney (3) - V - VG	85
Mushroom Empanadas (3) - V - D - G - GL	85
Salt and Pepper Fried Calamari with Aioli - S - E - G	85
Prawn Tempura Served with A Sweet Chili - S - G	160
Spinach & Feta Phyllo Straws - D - V - E - G	85
Moong Dal with Poppadoms - VG - V	85

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SANDWICHES AND WRAPS

Served with a choice of Fries, Crisps, Potato Wedges, Fried Sweet Potato or a Side Salad.

BEEF CHEESE BURGER - D - GL - G 230

100% Pure Beef, toasted homemade 'Everything' Potato Bun with local Cider Caramelized Onion and Matured Cheddar, served with Lettuce, Tomato, Aioli, Red Onion and Pickled Cucumber

VEGAN MUSHROOM BURGER - VG - GL 230

Homemade Mushroom and Black Bean Patty, toasted 'Everything' Potato Bun, local Cider Caramelised Onion, 'Pickled Mushrooms and Vegan Mozzarella served with Lettuce, Tomato, Red Onion and Pickled Cucumber

TIKKA CHICKEN FOLD OVER - D - GL - G 210

Garlic Naan, Pickled Cucumber, Carrot Salad, Yogurt & Lemon Atchar

GRILLED FALAFEL WRAP - GL - VG - G 195

Avocado, Hummus with Coconut Yoghurt

TO SHARE

CHALMAR CHILI CUT STEAK - GL - G - E - D 300

Sirloin Steak (150g) served with Hummus, Tzatziki, Aioli, Tomato Salsa, Alfalfa, Mini Wraps and Lettuce Cups

VEGETABLE PLATTER - VG - G - V 300

Roasted Vegetables, smoked Carrot, Falafel, Tofu, Hummus, Crudites, Sprouts, Coconut Tzatziki, served with Mini Wraps and Lettuce Cups

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SWEETS

CELEBRATION OF COGNAC AND CHOCOLATE - N - D	185
Hennessy VSOP Privilège	
Chilli Chocolate Fudge / Chocolate Orange Bon Bon /	
Dark Chocolate, Peach and Hazelnut Truffle	
PINK ROSE MACARONS (3) - N - D - E	90
TRUFFLES AND VANILLA ICE CREAM - N - E - D	90
Chocolate, Hazelnut, and Vanilla Flavours	

HOT BEVERAGES

Served with either Milk, Oat Milk, Soya Milk, or Almond Milk

COLOMBIAN COFFEE	55
Freshly ground and brewed	
LOOSE LEAF TEAS	80
Over 60 Loose Leaf Teas & Herbal Infusions to choose from	
ROOIBOS CAPPUCCINO	65
Ultra-high grade pure Highland Rooibos	
HOT CHOCOLATE	70

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