

# — 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.



*Aperitifs*

<b>BELLINI</b> White peach purée, Prosecco	220
<b>HERBAL SPRITZ</b> Fresh mint, cucumber, simple syrup, lemon, Méthode Cap Classique	195
<b>APEROL</b> Aperol, Prosecco, sparkling water	180
<b>GIMLET</b> Bombay, freshly squeezed lime juice, simple syrup	140
<b>76 ORANGE CARROT</b> Mirari limited celebration gin, fresh carrot juice, lemon juice, maple syrup	170
<b>HONEY BUNCH</b> Bains whiskey, freshly squeezed lemon juice, homemade honey syrup and bee pollen	140

*Signature Cocktails*

<b>ROSE AND ROSÉ</b> Cape Town Pink Lady gin, Aperol, Mount Nelson rosé, white chocolate syrup, spiced raspberry purée, lemon	195
<b>PORTRAIT</b> Cape Town Classic gin, rooibos and grapefruit syrup, lemon, tonic water	165
<b>THE GAZETTE</b> Tokara Cape Brandy, blueberry apple and cinnamon purée, lemon, Cellulose	240
<b>NIGHT SKY</b> Six Dogs gin, night syrup (activated charcoal, lavender and hibiscus), lemon, tonic water	195
<b>INDIGENOUS</b> Vodka, Wilderer Fynbos, kiwi and Cape Fynbos, lemon, garden mint and cucumber	190
<b>FOUR NOBLE TRUTHS</b> Aqua Zulu Cachaça, pineapple and roasted coconut purée, lime	170
<b>GREENWOOD</b> Leonista Agave, lemongrass, basil, cucumber, lemon, sugar syrup	225
<b>THE CORRESPONDENT</b> Musgrave Black Honey, Mount Nelson cold brew coffee, vanilla and hazelnut syrup	165
<b>TREASURE CHEST</b> KVV 10 Year Old, Caperitif, honey, orange bitters	165



*Signature Cocktails*

<b>ORBIT</b> Bains Grain Whiskey, Wilderer Fynbos, lemon, elderflower	145
<b>THE PRINCE</b> Musgrave Potstill Brandy, spiced raspberry purée, thyme, lime	220
<b>THE FIRST</b> Six Dogs Blue gin, jalapeño, garden mint, white chocolate and raspberry syrup	290
<b>WINDSOR CLUB</b> Boschendal Brandy X.O, Earl Grey syrup, soda	265
<b>HARMONY   NON-ALCOHOLIC</b> Rooibos and grapefruit syrup, lemon, salt, Lemonade	80
<b>EARLY BIRD   NON-ALCOHOLIC</b> Mount Nelson cold brew coffee, white chocolate and raspberry syrup, tonic water, lemon	90

*Clean Cocktails*

<b>GREEN GODDESS</b> Vusa Vodka, cucumber and mint water, basil, lemon, soda	130
<b>GERANIUM FLOWER</b> Inverroche Classic gin, geranium herb, rose syrup, strawberry purée, lemon, sugar free tonic	280
<b>GINGER BOOST   NON-ALCOHOLIC</b> Vanilla, ginger, pineapple purée, lemon	100

*Refined Classics*

<b>MARGARITA</b> Don Julio Reposado, lime juice, agave syrup	400
<b>VODKA MARTINI</b> Grey Goose, Martini dry, lemon or olive	300
<b>GIN MARTINI</b> Tanqueray No. 10, Martini dry, lemon or olive	285
<b>ESPRESSO MARTINI</b> Grey Goose, Kahlúa, espresso	320
<b>OLD FASHION</b> Hennessey VSOP, sugar cube, orange bitters	320
<b>WHISKEY SOUR</b> Glenmorangie Nectar D'OR, Cellulose, lemon juice, sugar syrup	320
<b>PASQUALI NEGRONI SPRITZER</b> Tanqueray No. 10, Campari, Martini Rosso, fresh basil and prosecco	230



## CHAMPAGNE

Moët & Chandon Brut Impérial <i>from Epernay (N.V)</i>	490 / 2 450
Moët & Chandon Brut Rosé Impérial <i>from Epernay (N.V)</i>	520 / 2 600
Veuve Clicquot Yellow Label <i>from Reims (N.V)</i>	650 / 3250
Veuve Clicquot Brut Rosé <i>from Reims (N.V)</i>	690 / 3 350

## MÉTHODE CAP CLASSIQUE

Boschendal Brut <i>from Franschoek (N.V)</i>	155 / 750
Le Lude Reserve Brut <i>from Franschoek (N.V)</i>	190 / 950
Graham Beck Brut <i>from Franschoek (N.V)</i>	170 / 850
Boschendal Brut Rosé <i>from Franschoek (N.V)</i>	155 / 750
Le Lude Reserve Brut Rosé <i>from Franschoek (N.V)</i>	190 / 950
Graham Beck Brut Rosé <i>from Franschoek (N.V)</i>	170 / 850

## PROSECCO

Zardetto Private Cuvée <i>from Conegliano (N.V)</i>	190 / 950
Zardetto Rosé <i>from Conegliano (N.V)</i>	1 100

## WHITE WINE

Newton Johnson Sauvignon Blanc 2020 <i>from Hemel-en-Aarde</i>	155 / 600
Klein Constantia Sauvignon Blanc 2023 <i>from Constantia</i>	240 / 950
Brookdale Mason Road Chenin Blanc 2022 <i>from Paarl</i>	150 / 600
Glen Carlou Wooded Chardonnay 2022 <i>from Stellenbosch</i>	190 / 750
Vriesenhof Unwooded Chardonnay 2022 <i>from Stellenbosch</i>	130 / 550
Paul Cluver Close Encounter Riesling 2022 <i>from Elgin</i>	140 / 550

## ROSÉ

Mount Nelson Pinotage 2022 <i>from Stellenbosch</i>	140 / 550
The Valley Pinot Noir 2022 <i>from Elgin</i>	160 / 600
Creation Grenache Noir 2022 <i>from Walker Bay</i>	175 / 700

## RED WINE

Ataraxia Pinot Noir 2020 <i>from Hemel-en-Aarde</i>	200 / 800
David Finlayson Merlot 2021 <i>from Stellenbosch</i>	140 / 550
Rijks Touch Of Oak Pinotage 2022 <i>from Tulbagh</i>	220 / 800
De Morgenzon Syrah 2020 <i>from Stellenbosch</i>	225 / 900
The High Road Cabernet Sauvignon 2019 <i>from Stellenbosch</i>	220 / 800
Mount Nelson Red Blend <i>from Stellenbosch</i>	165 / 650

**CAPE CRAFT BEER ON TAP**

Jack Black Brewer's Lager Draught 330ml or 500ml/

75 / 125

Jack Black Pale Ale 330ml or 500ml

80 / 130

CBC Pilsner Draught 330ml or 500ml

75 / 125

**LOCAL SELECTION**

Castle Lager

70

Castle Lite

70

Savanna Dry

90

Savanna Light

90

**INTERNATIONAL SELECTION**

Heineken Draught 300ml or 500ml *from Netherlands*

80 / 120

Corona *from Mexico*

80

Windhoek Lager *from Namibia*

75

**NON-ALCOHOLIC**

Heineken Zero *from Netherlands*

75

Devils Peak Hero to Zero *from South Africa*

75





# — THE VERANDAH —

by Chef Brinelle Cunningham

## Starters

Seared springbok, parmesan mousse, toasted sunflower seeds, spekboom salsa verde (GF, A, D, SD)

Fish of the day ceviche, avocado, sweetcorn, fennel, radish, red onion, jalapeño, sweet potato, tiger's milk (F, GF, A)

New seasons globe artichoke risotto, fried artichokes, crisp sage (V, GF, A)

Roasted organic baby beetroot, pickled pear, candied walnuts, coconut labneh, fried dune spinach (VG, SD, N, GF)

Seared caldhame duck breast, carrot purée, shaved baby carrots, orange and juniper berry (GF, D)

## Mains

Pan fried sustainably caught line fish, spinach velouté, potato gnocchi, sautéed spinach (GL, D, F, A, E)

Butternut linguine, toasted macadamia nuts, parmesan (V, GL, E, D, N)

Masala roasted cauliflower, korma sauce, curried cauliflower rice, lemon atchar (VG, GF, A, N, SD)

Herb crusted lamb rump, braised lamb, creamed polenta, honey roasted butternut, confit fennel, lamb jus (GL, D, A, MU)

Asian chilli and garlic prawns, sticky jasmine rice, cucumber salsa (SF, S, A, SS, SD, GF)

Slow cooked chicken breast, confit baby carrots, fondant potato, apple purée, parsley velouté (D, GL)

## Desserts

Granadilla whipped cheesecake, lime meringue, granadilla sorbet (GL, D, E)

Honey and rosemary cake, naartjie, spiced Chantilly, rooibos frozen yoghurt (GL, D, E, N)

Pear and hazelnut tart, hazelnut nougatine, pear and coffee sorbet (VG, GF, N)

Selection of three Southern African cheeses, homemade preserves, breads and crackers (D, GL)



# 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)

- Buckwheat blini, chopped egg, parsley, onion, sour cream 4000

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

- Roasted brinjal chutney and pickled shimeji mushrooms and miso aioli 250

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

- Creamed sweetcorn and ginger soup, Mozambique crab and basil mayonnaise 180

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

- Oven roasted tomato and fennel soup, coconut yogurt, ashed croûtons 150

## RAW BEEF (D, GL, MU, E)

- Ground chalmar rump, mustard mayonnaise, fried capers, Gorgonzola, rocket and sour-dough toast 280

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

- With chicken R270, with prawn R285, with pancetta R275  
Baby gem lettuce, croûtons, shaved parmesan, Caesar dressing 250

## GREEN SALAD (VG, V, GF)

- Green beans, cucumber, baby marrow, broccoli, avocado, rocket and baby gem, olive oil and lemon vinaigrette 220

## GREEK SALAD (D, V, GF)

- Mixed bell peppers, feta, plum tomato, red onion, Kalamata olives, cucumber, lemon and herb dressing 230

## CHALMAR BEEF SIRLOIN 300G (GF, D)

- Peppercorn sauce, fine green beans, hand cut chips 380

## CHALMAR BEEF FILLET 250G (GF, D)

- Mushroom ragout, roasted new potatoes, broccoli and cauliflower purée 450

Mains



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) 375  
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

Desserts

**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

<i>Hot Drinks</i>	<b>SUSTAINABLY SOURCED UGANDA COFFEE</b>	<b>55</b>
	<i>Served with milk, oat milk, soya milk, or almond milk</i>	
	<i>HOT - Espresso, americano, flat white, cappuccino, latte, mocha</i>	
	<i>COLD - Iced coffee, frappé, affogato (75)</i>	
	<b>SUSTAINABLY SOURCED LOOSE LEAF TEA</b>	<b>60</b>
	<i>Over 40 loose leaf teas and herbal infusions</i>	
	<b>ROOIBOS CAPPUCCINO</b>	<b>60</b>
	<i>Ultra-high grade pure highland Rooibos</i>	
	<b>HOT CHOCOLATE</b>	<b>60</b>
<i>Dessert &amp; Fortified Wines</i>	Joostenberg Noble Late Harvest	<b>105</b>
	Klein Constantia Vin De Constance 2019	<b>430</b>
	Mullineux Straw Wine	<b>110</b>
	Vergelegen Semillion Straw Noble Late Harvest	<b>110</b>
	Allesverloren Cape Vintage Fortified Wine	<b>95</b>
	De Krans Cape Vintage Fortified Wine	<b>130</b>
	De Krans Cape Tawny Fortified Wine	<b>95</b>
	Beyerskloof Lagare Fortified Wine	<b>95</b>
Ramos Pinto Quinta Do Bom Retiro 30 Year Old Port	<b>300</b>	

**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.*

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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