

Food Menu

so subtle.

so subtle.

Breakfast

Rush Hour

Express breakfasts; quick and easy

Egg Benedict R125

English muffin, sautéed spinach, cherry tomatoes, hickory ham, poached eggs, hollandaise sauce.

Egg Royal R128

Sautéed spinach, cherry tomatoes, smoked trout, poached eggs, grilled lemon, hollandaise sauce.

Fry Up R115

Fried eggs, grilled tomato with spicy relish, back bacon, hash brown, beef or pork sausage, mushrooms.

Open Sandwich R180

Toasted sourdough, Dijon mustard, gherkins, wild rocket, gammon, pineapple relish, poached eggs.

Homemade Granola R100

Double cream yoghurt, seasonal fruits, a drizzle of honey and toasted mixed seeds.

Omelette R120

Three egg omelette, cheese, mushrooms, bacon, caramelised onions, avocado slices, spicy mayo.

Pastrami Croque Madame R180

Croissant, homemade pastrami, Emmental, béchamel, poached eggs, chives.

Go Slow

Please allow for extra cooking time

Oatmeal Porridge R95

Oats and chai seed porridge, caramelised apples, apple cream, honey-cinnamon syrup, pecan nuts.

Steak and Egg R165

Pan-fried potatoes, fried egg, minute steak, caramelised onions, puttanesca sauce.

Breakfast Burrito R150

Chilli con carne, cucumber and tomato salsa, avocado, scrambled eggs, cheese, wild rocket.

French Toast R125

Brioche French toast, seasonal berries, caramelised banana, mascarpone crème, honeycomb, ginger crumble, maple syrup.

Vegan Bowl R160

Sweet potato, avocado, red chimichurri, cherry tomatoes, glazed mushroom, sautéed spinach.

Extras

Baked beans R15

Egg R12

Mushroom R20

Avocado R30

Hash brown R25

Bubbles

Mimosa R85

Cap Classique R95

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Manna

Not by Bread Alone

Emmental Fondue R185

Panko rings, garlic croutons, burned onion dust, bacon marmalade.

Cured Pork R140

6-Day cured pork, pineapple relish, pork crackling, dark soy aioli, compressed apples.

Lamb Gnudi R135

Braised lamb, tomato ragù, smoked parmesan mousse, parmesan shavings.

Oxtail Terrine R185

Chakalaka, spinach-pap crisp, beet onion, oxtail jus.

Roasted Pumpkin R115

Candied golden beets, yuzu and orange, spicy granola, green chilli oil.

A Tasting of Three R285

Seabass crudo, seared seabass, Cape Malay seabass.

Homemade Springbok Biltong R185

Mushroom broth, mushroom ketchup, parmesan crisp, pickled red onion.

Soil and Seed

Tuna Salad R250

Seared tuna, sugar snap, pickled curry onions, grapes, grilled avocado, cucumbers, seasonal greens.

Baked Beet Salad R165

Salt-baked beet, wild rocket, pecan nuts, glazed pears, charred baby beets, goat's cheese dressing, gremolata.

Warm Burrata Salad R280

Pangrattato, wild rocket, artichokes, crispy artichokes, Coppa ham, red chimichurri.

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Fulfilled

Grilled Butternut R180 – V

Pumpkin seeds, butternut-parmesan sauce, pearl couscous risotto. Crispy sage, parmesan shavings, sage butter.

Marinated Aubergine R170 – V

Roasted aubergine purée, tabbouleh salad, labneh, confit tomatoes.

Pork Fillet R280

Sauerkraut, homemade bacon, cider reduction, vichyssoise purée, apple compote, fresh apples.

Duck Breast R325

Duck liver parfait, pommes duchess, sugar snap peas, grilled pineapple, duck jus.

Miso Kingklip R360

Tom kha soup, sweet corn, bok choy, banana jam, angel hair, sourdough and bacon crumble.

Seared Salmon R480

Bouillabaisse, smoked broccoli, almonds, gnocchi, lemon caviar, broccoli shavings.

Dry-Aged Sirloin R390

Sirloin steak, whisky and coffee gel, aubergine mousseline, savoury tuile, fondants, demi-glace.

Duo of Lamb R420

Lamb loin, lamb belly, root vegetables, harissa, yam purée, charred onion.

By Fire

Served with mac and cheese and seasonal vegetables.

Baby chicken, piperade, charred lime R280

Gochujang glazed pork tomahawk 750g R490

Lamb rack, mint pesto, labneh R395

Prime rib 500g onion crunch, Café de Paris butter R450

Wagyu sirloin 300g onion crunch, Café de Paris butter R950

Wagyu tomahawk 750g onion crunch, Café de Paris butter R1400

Please note all our meat is free range.

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Heaven and Earth

Cheese Course R150

Huguenot curl, red onion mousse, Coppa ham, poached pear, spicy granola.

Seasonal Fruit Salad R90

Spice Poached Pear R190

Carrot cake ice cream, candied carrots, carrot cake crumble, carrot ginger purée.

Raspberry Lollies R100

Raspberry and coconut lollies, raspberry gel, coconut flakes (ideal for sharing).

White Chocolate Mousse R150

Popcorn, meringue shards, lime and coconut gel, coffee ice cream.

Arabian Nights R145

Toasted Kataifi, pistachio filling, milk chocolate, cardamom and saffron ice cream, pistachio cookie crumble.

Brown Butter-Honeycomb Kulfi R125

Whisky gel, burnt butter crumble, whisky and almond mousse.

Self-Saucing Chocolate Pudding R120

Vanilla milk sorbet, Maldon salt praline, chocolate soil.

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