

BAR SNACKS

Crumbed spanish olives (v / g / n)	70
Fish collars (l / g)	80
chilli aioli	
Deep fried camembert bites (l / n)	60
FFMM cheese griller (4)	90
chive aioli	

SHARING IS CARING

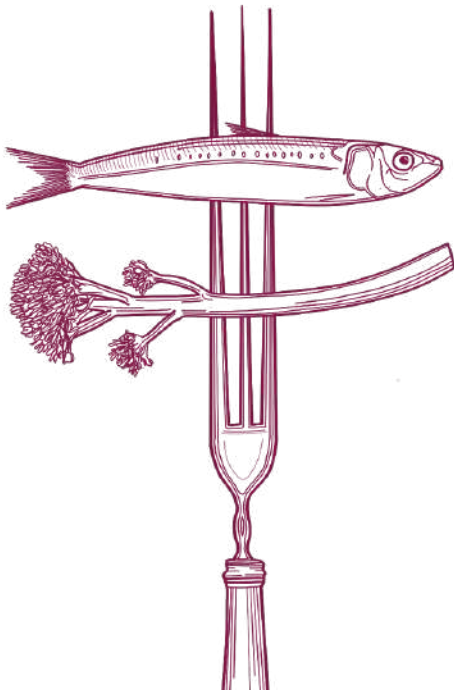
Oysters(1)(3)(6)	(40) (120) (200)
Cheese, fruit and charcuterie platter (l)	330
local cheese / focaccia (g) / seasonal fruit / balsamic roast pear / homemade preserves / cured meats	
Hey hey meze (v)	260
flatbread (g) / sesame and chilli crunch labneh (l / n)	
smoked aubergine / mushroom arancini /	
Thando-ori flatbread (l / g)	165
tandoori chicken / coriander pesto / labneh / 24hr fermented flatbread	

SOMETHING CLASSIC - WITH A SPIN

Country terrine (g / n)	160
focaccia / house pickles / dates	
Ostrich tartare (l)	190
horseradish / capers / gherkins / pickled onions / parsley / potato chips	
Green gazpacho	150
tomato jam \ fennel / focaccia (g)	

FOR YOUR SWEET TOOTH

Gigi churros (l / g)	120
White and dark chocolate mousse (vg)	100
olive oil / salt / passionfruit	
Pear and chocolate brandy sauce (l)	100
oat crumble / vanilla ice cream	
Fruit plate (vg)	90



(**g** contains gluten) (**l** contains lactose) (**+n** contains nuts) (**v** vegetarian) (**sf** shellfish) (**vg** vegan)

FROM OUR GARDENS

& LOCAL FRIENDS' GARDENS (**v/l**)

Noordhoek salad (v)	160
baby leaves / stonefruits / shaved fennel / pumpkin seeds / granadilla and honey vinaigrette / goats cheese	
Moyo farm carrots (n / vg)	160
carrot cake / walnuts / ajoblanco / chimichurri	
Smoked Celeriac (n / g)	180
roasted red bell pepper / coconut flatbread / cashews / marrows	
Slow roasted pumpkin (n / vg)	170
garden herbs / almond / crispy onion / coriander / muhammara	
Green risotto (v / l)	160 / 200
smoked stanford / baby spinach / fresh peas	
Ricotta and black pepper gnudi (g)	180
noordhoek grown marrows / tomato / crispy garlic croutons	

DEEP BLUE SEA

Cape Malay fish tartare	220
raw game fish / labneh (l) / radish / crispy ginger / curry leaf	
Fire- grilled fish from Abalobi	235
warm tartare / sweet potato / crispy celery leaves	
Fish en papillote (n)	260
fish of the day / romesco sauce (n) / shallots / marrow / cauliflower	
Saldanha bay mussels (sf)	190
cape malay spice / ouma's vetkoek / curry leaf	

COOKED OVER KAMEELDORING EMBERS

*kindly ask your waiter for the cuts and fish of the day

*Includes 1 side and a sauce

Whole braaied fish: Abalobi caught	250
Whole roasted baby chicken - Hot or not	340
Beef Dry-aged Cuts of the day:	250
Beef Free-range Cut of the day:	350
Venison	300

*Includes a sauce

Lamb Cut of the day - Aligot mash / fresh figs / gremolata	250
Confit duck leg - lightly smoked / grains / celeriac / gremolata	280

Red Wine Jus | Peppercorn
Fermented Chilli | Gremolata | Chilli aioli | Aioli

SIDES

Tahini yoghurt, green bean and tomato (l / v)	75
Buttermilk sweet potato (n)	75
Korean fried cauliflower	75
Truffle and pecorino fries (l / v)	80
Noordhoek Side Salad (n / l)	80
Mac n cheese (l / v / g)	90
Olive oil whipped mash (l / v)	80

We work closely with our passionate suppliers, striving to incorporate seasonal organic fruit + vegetables, traceable free-range meat + eggs and sustainable local line-caught fish into our menu. Dietary requirements? Let's talk about it!

Please note all room service orders will incur a 30% surcharge

EARTH HUB

Earth Hub is Gorgeous George's regenerative farm-to-table solution which started with the premise of creating 'living soil'. Through the partnership of Gorgeous George and Earth Hub, an acre of land has been successfully regenerated thereby encouraging greater biodiversity and laying the foundation for what has become an urban farm. As an ongoing initiative, the farm is used as a facility to aid in upskilling future organic farmers and to engage with the local community in creating upliftment initiatives. The farmers and the hotel's chef work hand-in-hand to bring fresh seasonal produce to the hotel's plates. Earth Hub and Gorgeous George are dedicated to keeping the origin of our food closer to home and work meticulously on sourcing locally and supporting other small-scale farmers and suppliers.

HONEY

We wholly believe in sourcing locally and that's why sourcing our honey from a local farmer, Inge Lawson, is important to us. Inge's apiary in Noordhoek is a stone's throw from our farm, and the honey comes from flora in and around the area. The benefit of sourcing locally produced honey from local flora has the benefit of reducing allergies when consumed. Due to the proximity of Inge's apiary to our farm, we are able to contribute to reducing our carbon footprint, as well as the benefit of a reduced carbon footprint.

OLIVE OIL

We work with small-scale olive oil producers to source locally produced organic cold-pressed oils.

MUSHROOMS

Sourced from a local entrepreneur who works hands-on with the fungi that is grown, means we are working to ensure that we source the highest quality locally grown mushrooms.

MICROGREENS

Our microgreens are organically grown and thereby offer a number of enhanced nutritional benefits, including being rich in potassium, iron, zinc, magnesium and copper (2,3) and antioxidants derived from plant compounds (4)
Distance from farm: 1 km.

DALEWOOD

Dalewood is a regenerative farm, Dalewood has evolved to embrace an environmentally friendly way of farming, with a philosophy which believes in putting more back into the land than taking from it. Different from artisan cheese, which may include milk purchased from off-farm sources, Dalewood's products are made from their own Jersey milk which is testament to their label as an authentic estate farm.

MONTAGUE CHEESE

Montagu Cheese is a family-owned and run cheesery, who craft artisanal cheeses and farm butter from recipes handed down over generations. Montagu believes in low environmental impact farming alongside happy, grass-fed, free-range cattle. As a micro-cheesery they are committed to focus on producing top quality cheese and cheese products. By working together with regenerative farmers, Montagu makes use of cheese by-products and feeding any cheese waste products to the farm's free-range pigs or as compost.

ABALOBI

Abalobi is about ecologically responsible, and sources local seafood harvested by small-scale fishers, using low-impact fishing methods. Abalobi sources seafood which is fully traceable and upholds practices which are socially fair.

N'ROUGAS FARM

N'Rougas Farm is a predator-friendly sheep farm. The sheep are shepherded by day and kept in a kraal at night, allowing the jackals and caracals to live in harmony with the farm, and the local ecosystem to remain as close to its original state as possible. Using a holistic management system, the shepherds move the sheep in grazing patterns designed to mimic the natural migration of the wildlife that used to roam free in the area. The flock's trampling hooves help to work the manure and dead plant material back into the soil, creating a fertile seedbed and allowing better rain absorption and less water run-off and soil erosion. These practices along with carefully planned recovery times for the plants, means quicker regeneration of biodiversity and grass volumes. The health of the soil is also improved and has better carbon absorption abilities.

FRANKIE FENNER

Frankie Fenner is Cape Town's ethical butcher. Frankie Fenner's sustainable approach begins with identifying and sourcing from the right kind of farmer. Their ethos upholds the value of provenance and therefore the entire animal is purchased from the farm. Preparation of the food means that every part of the animal is used and wastage is minimised.

LADLES OF LOVE

We're proud to be a part of Ladles of Love's charitable 'Feed The Soil' initiative. The initiative produces compost from food waste which in turn is donated to farmers to help grow organic produce. The products are purchased by the hotel which in turn helps farmers to sustain a profitable livelihood. The program promotes healthy compost production from everyday kitchen waste, and by recycling and composting our food waste, we actively form part of our local farming community's ecosystem.

We work closely with our passionate suppliers, striving to incorporate seasonal organic fruit + vegetables, traceable free-range meat + eggs and sustainable local line-caught fish into our menu.



HACIENDA

145

125

refreshing, dry & subtle sweetness
i'll have seven

Patron Silver, Ginger, Elderflower,
Chardonnay, Chamomile

WHAT A PEAR!

like a pancake
but also like a poached pear

Triple Three Williams Pear, Amaretto,
Cinnamon, Ginger



WANDERLUST

130

95

juicy fruits, aromatic,
silky smooth & zesty

Tanqueray 10, Litchi,
Dry Vermouth, Candied air

APRICOT SOURS

keep them coming
baby!

Roku Gin, Aperol, Apricot,
Lemon, Sweetness



GIGI CLUB

Ⓞ 75/145

125/75 Ⓞ

fresh, sweet, juicy
it's our fave, & yours

Tanqueray 10, Hibiscus,
Raspberry, Citrus, Dry Vermouth

THE BLUSH

sweet, zesty, floral & tropical
for those that like pink drinks

Bombay gin, Elderflower,
Citrus, Cranberry



TURNDOWN SERVICE

100

120

a twist on an espresso martini
complex, rich & a touch of freshness

Bacardi 4yr Rum, Crème de
Menthe, Espresso, Vanilla

OLIVE & IVORY

a sweet, salty twist on a martini
strong but so good

KWV Cruxland Gin, Olive brine, Vanilla



(SIGNATURE)

GIGI ROOFTOP

(COCKTAILS)

Ⓞ non-alcoholic

Please note all room service orders will incur a 30% surcharge



LONDON MULE

Ⓞ75/130

120/75Ⓞ

complex, yet refreshing

Pink Elephant Gin, Fitch & Leedes Ginger Beer, Angostura Bitters

BASIL SMASH

fresh & herbal

Tanqueray 10 Gin, Basil, Lemon, Sweetness



PALOMA

Ⓞ75/150

140

rich, zesty & refreshing

Don Julio Blanco, Grapefruit Soda, Honey, Citrus

MARGARITA

a classic

Cazadores Tequila, Triple Sec, Lime



FRENCH 75

115

125/75Ⓞ

strong, elegant fizz

Bombay Sapphire Gin, Lemon, bubbly, Sweetness

PORNSTAR MARTINI

fruity & sweet

Grey Goose Vodka, Passionfruit, Citrus, Vanilla, Bubbly



EL DIABLO

140

110

sweet, rich & spicy

Don Julio Blanco, Crème de Cassis, Fitch & Leedes Ginger Beer

AMARETTO SOURS

christmas cake in a glass

Bulleit Bourbon, Disaronno Amaretto, Angostura Bitters, Citrus



THE PENICILLIN

130

125

smokey, complex, sour

Bulleit Bourbon, Coal Ila Scotch, Citrus, Ginger, Honey

ESPRESSO MARTINI

vodka red bull went to woolies

Grey Goose Vodka, Espresso, Kahlua



OLD FASHIONED

105

95

enough said

Bulleit Bourbon, Angostura Bitters, Sweetness

NEGRONI

sweet, bitter symphony

Tanqueray 10 Gin, Rosso Vermouth, Campari



(CLASSIC)

GIGI ROOFTOP

(COCKTAILS)

Ⓞ non-alcoholic

Please note all room service orders will incur a 30% surcharge

BEERS & CIDERS

Devil's Peak King's Blockhouse Ipa draught	40 65
Devil's Peak Lager draught	30 50
Devil's Peak Hero non-alcoholic	32
Heiniken Lager bottle	36
Castle Lite bottle	36
Jack Black Atlantic Weiss bottle	37
Loxtonia Crispy Apple Cider bottle	47



(DRINKS SPECTACULAR DRINKS)

SHOTS

Espolon Blanco Unaged, notes of chocolate and vanilla, with a slight pepper	43
Espolon reposado Notes of tropical fruit and vanilla	43
Cynar An Italian aperitif flavoured with artichoke leaves, it is bittersweet with mild cinnamon spice and a caramel richness	26
Bobbejaan herbal liqueur South African made liqueur * a blend of 60 botanicals with notes of spearmint, citrus and apricot	31
Shanky's whip Creamy, sweet liqueur made from a blend of Irish whiskey, caramel and vanilla	32

GIGI'S FAVOURITE SPIRITS

scotch Johnnie Walker Gold Reserve	48
vodka Ketel One	30
vodka Grey Goose	51
gin classic Tanqueray No10	44
gin classic Bombay Sapphire	30
rum aged Bacardi 8	35
brandy KWV Fifteen	65
bourbon Bulleit	35
tequila Don Julio Reposado	80
tequila Patron Silver	70
tequila Cazadores Reposado	38

COLD BEVERAGES

Aqua V Still / Sparkling 750ml	55
Aqua V Still / Sparkling 440ml	38
Vitafit Aday Sparkling Apple	30
B2 Iced Anti Oxidant	50
Theonista Kombucha Cape Blend	49
Juicebox (Naartjie or Cloudy Apple)	45
Tonic Water (Indian, Grapefruit or Lite)	25
Ginger ale, lemonade, soda	25
Numuti Functional Sparkling Drink - Unwind, Thrive	45

Fresh Pressed Juices

Beet 'n berry, beetroot, seasonal berries and apple	50
Orange you glad, citrus, carrot and pineapple	
Green supreme, celery, apple, cucumber and ginger	

HOT BEVERAGES

Espresso	33
Americano	30
Flat white	40
Mochaccino	46
Macchiato	34
Cortado	38
Latte	45
Hot Dark Chocolate	50
Nigiro Select Teas	45

moringa matcha green tea / african breakfast blend / chamomile lemongrass apple / marula peach fruit infusion / pure rooibos / strawberry vanilla rooibos / zesty chai honeybush

BUBBLES

Billecart-Salmon Brut Rosé NV	2 570
Dom Pérignon Vintage 2010 & 2012	5 000
Corte Dele Calli D.O.C. Treviso Extra Dry	400
Allée Bleue Brut MCC	85 400
Allée Bleue Brut Rose MCC	85 400
Klein Constantia Brut MCC '18	600
Robertson Non-Alc Dry Sparkling	40 140

ROSE & WHITE WINE

Hidden Treasure Merlot Rosé (Merlot)	400
Posthouse Three Pearls Rosé (Grenache)	75 245
Posthouse Mailing May Sauv Blanc	70 240
Iona Elgin Sauv Blanc	100 400
The Goose Chardonnay (Unwooded)	85 350
Vondeling Chardonnay (Oaked)	90 350
Migliarina Chenin	100 400
Kusafiri Viognier	125 450

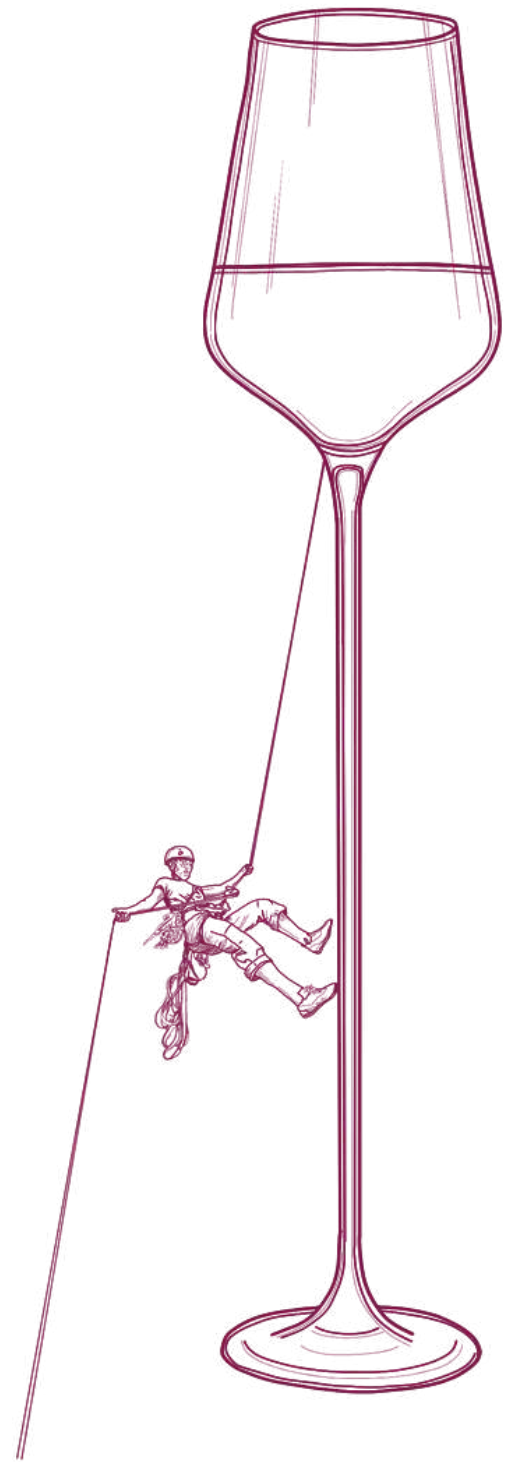
RED WINE

Iona Mr. P Knows Pinot Noir	90 350
Newton Johnson Walker Bay Pinot Noir	510
Migliarina Grenache	100 400
Guardian Peak Merlot	80 250
Migliarina Syrah	100 400
Ghost in the Machine Shiraz	700
Peacock Wild Ferment Cab Sauv	60 200
Zorgvliet Petit Verdot	100 400
Manley Cab Sauv	500
Groot Pheasantkraal Berliet Pinotage	95 380
Fable Mountain Raptor Post Blend	75 245
The Movable Feast Blend	500
Iona The One Man Band	700
Ghost in the Machine Malbec/Viognier	500

DESSERT WINE

Donkiesbaai Hooiwijn	85 600
Vin de Constance	250 1800

(FROM
THE GIGI
CELLAR)



RED WINE

Nebbiollo D'Elgin	700
Eagles Nest Shiraz	660

BUBBLES, ROSE & WHITE WINE

De Ruinart Brut "R"	2 650
Veuve Clicquot Yellow Label	1 800
Martini D.O.C. Extra Dry	400

