

## BEGINNINGS

Crumbed olives (v/g/n)	80
Deep fried camembert and halloumi bites (l/g)	80
FFMM cheese griller (3) / aioli	90
Oysters (1)(3)(6)	(40) (120) (240)
Cheese plate (v/g/l)	300
5 local cheeses / lavender honey / seasonal fruit / salt water biscuits / onion marmalade / quince preserve	
Hey hey meze (v/g/l)	240
melanzane sotto aceto / marinated olives / mushrooms arancini / flatbread / roasted parsnips / green tomato chutney / labneh / grapes	
24hr fermented flatbread (n/g/l)	180
tandoori chicken / coriander pesto / labneh	

## SOMETHING CLASSIC - WITH A SPIN

Ostrich tartare	200
horseradish / capers / gherkins / sumac pickled onions / parsley / potato chips / duck egg yolk	

## FROM OUR GARDENS & LOCAL FRIENDS' GARDENS

Leaves from moyo we khaya (l)	160
black and curly kale leaves / dune spinach / mustard leaves / roasted pumpkin / pumpkin seed / goats cheese / garlic & honey vinaigrette	
Carrots farmed with hope (n/v/g)	180
carrot cake / ajo blanco / sumac pickled red onions / jalapenos / carrot top pesto	
Jerusalem artichokes soup (l/g/v)	180
montague free range egg / focaccia toast / crispy onion / sweet potato crisps	
Slow roasted pumpkin (n/vg)	190
garden herbs / almond / crispy onion / coriander / muhammara	
Green risotto (v/l)	170/210
smoked stanford / spinach / fresh peas	
Pecorino potato gnocchi (g/l/v)	200
wild garlic / tatsoi / oyster and portabello mushrooms	
<b>DEEP BLUE SEA</b>	
Cape malay fish tartare (l)	220
raw game fish / labneh / radish / crispy ginger / curry leaf	
Abalobi line caught fish	250
Cape salmon / moyo we khaya broccoli / dune spinach / fennel and white wine sauce	
Saldanha bay mussels (sf/l)	200
cape malay spiced / amagwinya (g) / curry leaf / coriander	

## COOKED OVER KAMEELDORING EMBERS

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

includes a side and sauce:

Whole braaied fish: Abalobi caught	250
Whole roasted baby chicken - hot or not	360
Beef dry-aged cuts of the day:	300
Beef free-range cut of the day:	360
Venison	300

includes a sauce:

Lamb cut of the day - aligot mash / pomegranate / gremolata	330
Confit duck leg - lightly smoked / sorghum / gremolata	300
Spiced rubbed pork loin - loxtonia braised barley / romanescos	300
roasted apple / burbon roasted apple	

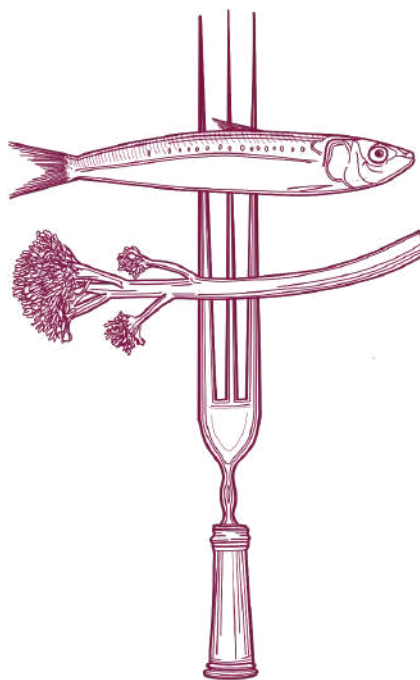
## SAUCES

30

Red wine jus / Peppercorn / Fermented chilli / Gremolata / Chilli aioli / Aioli / BBQ bourbon

## SIDES

Leaves from moyo we khaya	80
Cheesy pecorino fries (l)	100
Mac and cheese / pecorino / blue cheese (l/g/v)	100
Olive oil whipped mash (l/v)	80
Buttermilk sweet potato / honeycomb (n/v)	75
Korean cauliflower / sesame seeds (g)	75
Green beans / olives / almond butter (n/v)	70



## FOR YOUR SWEET TOOTH

First of the season guavas / vanilla ice cream (n/g/l)	100
Gigi churros / caramel sauce (l/g)	120
Chocolate and caramel slice / vanilla ice cream (l/g)	120
Chocolate fondant / citrus / vanilla ice cream (l/g)	110

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

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

cape town's  
**GOOD PRODUCE**  
ethical suppliers

Knowing where your food comes from is as important as the food itself, so we're focused on sustainable, ethically-sourced produce from free-range eggs, artisanal cheese, pasture-reared beef and line-caught fish from sustainable fisheries.



Moya We Khaya is an organic farm run by mostly retired farmers with each tending to their own space but with an overall idea of community and helping one another.

Often helped by unemployed youth, the team have a strong belief in supporting and educating future generations of independent farmers.

Additionally to purchasing fresh produce, *Gigi & George* offer direct support as part the hotel's overall commitment to sustainability, upskilling and regenerative farming.

**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.

**MUSHROOMS**

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



**MICRO-GREENS**

Organically grown 1km from here, our microgreens offer a number of enhanced nutritional benefits:

**RICH IN POTASSIUM, IRON, ZINC, MAGNESIUM & COPPER (2,3)**  
**ANTIOXIDANTS DERIVED FROM PLANT COMPOUNDS (4)**

**GOOD PEOPLE DOING GOOD THINGS**

**MONTAGU CHEESE**

**LOW ENVIRONMENTAL IMPACT**  
farming alongside happy, grass-fed, free-range cattle.

As a micro-cheesery, Montagu is committed to focus on producing top quality cheese and cheese products. By working together with regenerative farmers, they make use of cheese by-products & feeding any cheese waste products to the farm's free-range pigs or as compost.

**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.

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.

**LADLES OF LOVE**



**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.

**HONEY**

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.

# ( SIGNATURE COCKTAILS )



**STONEFRUIT SOURS** 130

complex / fruity / stonefruit

KVV Brandy 5 yr, Bols Apricot Liqueur, Aperol, Lemon Juice, Sugar Syrup, Cellulose

135 **MAPLE OLD FASHIONED**

strong / complex / spices

Bulliet Bourbon, Maple Syrup, Cocoa Bitters, Angostura Bitters, Gold Leaf



**DRAMBLE** 130

zesty / sweet / complex

Dewars 12, Orange Marmalade, Lemon Juice, Sauvignon Blanc, Honey Syrup

170 **HIGH LIVING**

spiritous / floral / bitter

Tanq 10, St Germain, Campari, Bitters, Bubbles



**GIGI CLUB** 160 | Ø 65

fresh / sweet / juicy

Tanqueray 10, Raspberry, Hibiscuss Syrup, Lemon Juice, Dry Vermouth, Cellulose

130 **THE MOTHER**

tropical / fruity / fresh

Pear Spirit, Raspberry Syrup, Bols Vanilla Liqueur, Lemon Juice, Passionfruit Puree



**POCO LOCO** 130

tropical / bitter / complex

Bacardi 4yr, Campari, Raspberry Syrup, Sugar Syrup, Pineapple Juice, Lemon Juice, Coconut Milk

165 **BIRD OF PARADISE**

fruity / sweet / rich

Patron Blanco, Pineapple Juice, Aperol, Lime Juice, Cellulose



**THEM PEACHES** 140 | Ø 65

warming / stonefruit / winter notes

Paddys Irish, Peach Syrup, Lemon Juice, Aperol, Bitters, Cellulose

145 | Ø 65 **THE BLUSH**

sweet / floral / zesty

Bombay Sapphire Gin, Elderflower Syrup, Lemon Juice, Cranberry



# ( CLASSIC COCKTAILS )



**LONDON MULE** 130 | Ø 65  
 winter warming yet refreshing  
 Pink Elephant Gin, Fitch and Leedes  
 Ginger Beer, Angostura Bitters

120 | Ø  
 65

**BASIL SMASH**  
 fresh and herbal  
 Tanqueray 10 Gin, Basil, Lemon,  
 Sweetness



**PALOMA** 150 | Ø 65  
 rich / zesty / refreshing  
 Don Julio Blanco, Grapefruit Soda,  
 Honey, Citrus

140

**MARGARITA**  
 she's a classic  
 Cazadores Tequila,  
 Triple Sec, Lime



**FRENCH 75** 115  
 strong / elegant / effervescent  
 Tanqueray 10 gin, Lemon,  
 bubbly, Sweetness

125 | Ø 65

**PORNSTAR MARTINI**  
 fruity and sweet  
 Grey Goose Vodka, Passionfruit,  
 Citrus, Vanilla, Bubbly



**BLOODY MARIA** 160 | Ø 65  
 savoury / spicy / umami  
 Don Julio Blanco, Tomato Cocktail,  
 Bloody Mix

110

**AMARETTO SOURS**  
 christmas cake in a glass  
 Bulleit Bourbon, Disaronno Amaretto,  
 Angostura Bitters, Citrus



**THE PENICILLIN** 130  
 smokey / complex / sour  
 Bulleit Bourbon, Coal Ila Scotch,  
 Citrus, Ginger, Honey

125

**ESPRESSO MARTINI**  
 THE winter drink!  
 Grey Goose Vodka,  
 Espresso, Kahlua



**OLD FASHIONED** 110  
 strong / complex spices  
 Bulleit Bourbon, Angostura  
 Bitters, Sweetness

110

**NEGRONI**  
 strong / bitter / complex  
 Tanqueray 10 Gin, Rosso  
 Vermouth, Campari



## 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



## BUILD YOUR OWN COCKTAIL



<b>DISARONNO FIZZ</b>	90
mix it yourself!	
Disaronno, Dehydrated Orange, Soda Water	

## SHOTS

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

## GIGI'S FAVOURITE SPIRITS

scotch johnnie walker gold reserve	48
vodka ketel one	30
vodka grey goose	51
gin classic tanqueray no.10	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
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 fruit / apple	50
Orange you glad - citrus / carrot / pineapple	
Green supreme - celery / apple / cucumber / ginger	

## HOT BEVERAGES

Espresso	33
Americano	30
Flat white	40
Mochaccino	46
Macchiato	34
Cortado	38
Latte	45
Hot Dark Chocolate	50
<b>Nigiro Select Teas</b>	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	85/400
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)	75/300
Posthouse Three Pearls Rosé (Grenache)	75/245
Posthouse Mailing May Sauv Blanc	75/245
Iona Elgin Sauv Blanc	100/400
The Goose Chardonnay (Unwooded)	85/350
Vondeling Chardonnay (Oaked)	100/400
Migliarina Chenin	100/400
Kusafiri Viognier	100/400

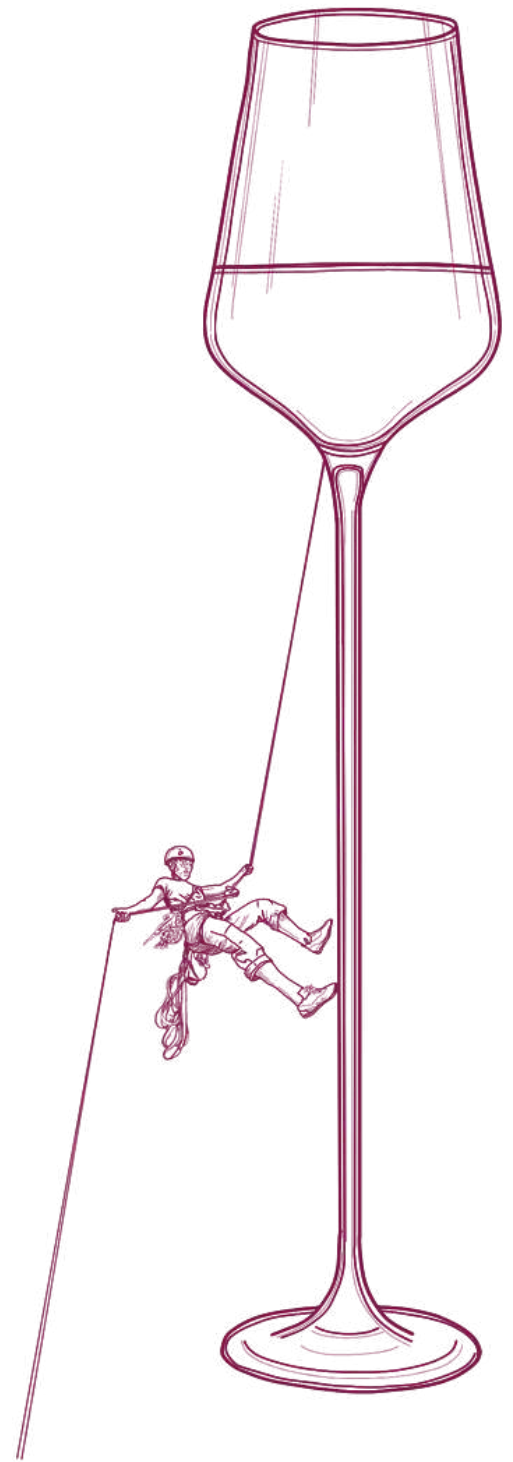
## RED WINE

Iona Mr. P Knows Pinot Noir	100/400
Newton Johnson Walker Bay Pinot Noir	600
Migliarina Grenache	75/350
Guardian Peak Merlot	50/200
Migliarina Syrah	100/400
Ghost in the Machine Shiraz	650
Peacock Wild Ferment Cab Sauv	60/200
Zorgvliet Petit Verdot	100/400
Manley Cab Sauv	450
Groot Phesantekraal Berliet Pinotage	100/400
Fable Mountain Raptor Post Blend	60/200
The Movable Feast Blend	450
Iona The One Man Band	650
Ghost in the Machine Malbec/Viognier	450

## DESSERT WINE

Donkiesbaai Hooiwijn	85/600
Vin de Constance	250/1800

( FROM  
THE GIGI  
CELLAR )



## RED WINE

Nebbiolo D'Elgin	450
Eagles Nest Shiraz	600

## BUBBLES, ROSE & WHITE WINE

De Ruinart Brut "R"	2 650
Veuve Clicquot Yellow Label	1 800
Martini D.O.C. Extra Dry	500

## SPIRITS

### AMERICAN WHISKEY

James E. Pepper 1776 Rye	95
Baker's 7yr	100
Basil Haydens	130
Bulleit	35
Elijah Craig Small Batch	75
Four Roses Single Barrel	130
Gentleman Jack Daniel's	35
Jack Daniel's Rye	31
Knob Creek	50
Koval Millet	82
Makers Mark	45
Michter's Sour Mash	105
Rittenhouse 100 Proof Rye	110
Sazerac Rye	40
W.L. Weller Special Reserve	60
Woodford Reserve	42
Woodford Rye	46

### ISLAY WHISKEY

Bowmore 12yr	50
Buichladdich Classic Laddie	75
Buichladdich Islay Barley	155
Caol Ila 12yr	90
Lagavulin 16yr	150
Laphroaig 10yr	66

### SCOTCH WHISKEY

Ardberg	90
Benrioch	80
Glen Grant 10yr	42
Glenfarclass 25yr	280
Glenforclas 1966	1900
Johnnie Walker Black	35
Johnnie Walker Gold	52
Johnnie Walker Green	75
Johnnie Walker 18yr	90
Johnnie Walker Blue	240
Monkey Shoulder	40
Oban	100
Singleton 12yr	55
Port Charlotte	80
Talisker 10yr	85
Dewars 12	41

### IRISH WHISKEY

Yellow Spot	100
Tullamore Dew	30
Teeling Small Batch	41
Jameson Select Reserve	36
Paddy's	30

### JAPANESE WHISKEY

Suntory Toki	45
Suntory Hibiki Harmony	130
Nikka from the barrel	128

### OTHER REGION WHISKEYS

Bain's Single Grain 3YR (S Africa)	30
Toor Single Grain 5YR (S Africa)	29
Armorik Sherry Finish (France)	90
Paul John Edited (India)	60

### RUM

Appleton 12yr	51
Baron Samedi	30
Bacardi Cuatro	30
Bacardi Ocho	35
Cachaca Canabella Prata	47
Floating Dutchman White rum	30
Richland Cask Strength	95
Richland Virgin	58
Copeland Pisco	40
Ron Colon Aged Rum	45
Copeland rum	35

### TEQUILA

Patron Silver	70
Cenote Reposado	85
Don Julio Reposado	80
Don Julio Blanco	70
Espolon Blanco	43
Espolon Reposado	43
Herencia Anejo	52
Oraga Reposado	65
KAH Anejo	85
KAH Blanco	70
KAH Reposado	75
Ocho Reposado	76
Don Julio 1942	300
Cazadorez	38

### MEZCAL / AGAVE

Alipus Barro San Miguel	83
Divino Reposado	105
Montelebos Joven	54
Three Agaves Silver	36
Divino Blanco	100

### BRANDY / COGNAC

Courvoisier XO	250
Hennessey V.S.O.P	73
KWV 5YR	30
KWV 15YR	65
Remy Martin VSOP	72
Remy Martin 1738	104
Remy Martin XO	243
Van Ryms 10yr	30

### VERMOUTH / FORTIFIED WINES

Caperitif Kapse Dief	16
Cocchi Americano Bianci	43
Cocchi Vermouth di Torino	43
Cinzano Extra Dry	11
Cinzano Rosso	11

### VODKA

Ciroc	44
Ciroc Summer Citrus	44
Belvedere	44
Grey Goose	51
Ketel One	30

### GIN

Bloedlemoen	35
Bols Zeer Oude Genever	45
Bombay Bramble	30
Bombay Sapphire	30
Botanist Islay Dry	55
Bulldog London Dry	35
Hendrick's Original	42
Inverroche Amber	39
Inverroche Classic	39
Roku	35
Tanqueray London Dry	30
Tanqueray No.10	44
Tanqueray Royale	30
Triple 3 Raspberry Blush	34
Triple 3 Citrus Infusion	34
KWV Cruxland	33

### LIQUEURS / BITTERS

Amarula Cream Original	20
Aperol	24
Campari	27
Cynar	20
Dissarano Amaretto	34
Kahlua	30
Fernet Branca	31
Field of Dreams Absinth	95
St Germain	39
Martini Fiero	20
Nonino Amaro Quintessentia	53
Shanky's Whip	32
Caperitif	20
Jagermeister	24

### GRAPPA

Dalla Cia Cab Sauv / Merlot	45
Nonino Traditionale	41