

## JUST HAVING DRINKS?

Deep fried camembert and halloumi bites (l/g)	90
Hummus / pomegranate / flatbread (v/g/l)	80
Cheese plate (v/g/l)	300
Oysters (1)(3)(6)	40 / 120 / 240
Fish collars (g) w/ aioli	75
FFMM cheese griller (3) w/ aioli	90

<b>Fermented flatbread (n/g/l)</b>	180
bourbon BBQ glazed pork / cabbage slaw / labneh	

<b>Leaves from Moyo We Khaya (l)</b>	80 / 160
kale varieties / honey mustard vinaigrette / roasted pumpkin / goats cheese	

<b>Savoury Carrot Cake (n/v/g)</b>	180
ajo blanco / sumac pickled onions / jalapenos / carrot top pesto	

<b>French onion soup (l/g)</b>	180
3 month matured boland / foccacia	

<b>Fish tartare (l)</b>	220
raw game fish / labneh / radish / crispy ginger / curry leaf	

<b>Ostrich tartare</b>	200
raw ostrich fillet / horseradish / capers / potato chips / duck egg yolk	

<b>Prawn risotto (l/sf)</b>	180 / 230
prawn and tomato bisque / grilled prawns / wild garlic	

<b>Potato gnocchi (g/l/v)</b>	150 / 200
spinach / foraged mushrooms / bocconcini	

<b>Roasted pumpkin (n/vg)</b>	190
muhammara / hazelnuts and macadamia / toasted seeds / coriander	

<b>Line caught fish (sf/l)</b>	250
cape salmon / mussels / fennel and white wine sauce / dune spinach	

<b>Saldanha Mussels (sf/l)</b>	200
cape malay inspired / amagwinya (g) / curry leaf / coriander	

<b>Baby chicken (l)</b>	360
root vegetables / chicken jus / baby onions / parsley	

<b>Duck</b>	300
confit duck leg / duck breast / fire roasted beetroot / nasturtium	

<b>Lamb</b>	330
crispy pap / whey roasted and poached leeks / gremolata / baby onions	

<b>Venison</b>	330
portabellini and oyster mushroom duxelle / fermented cabbage / pakchoi	

**BRAAI** includes a side & a sauce

<b>Whole fish</b>	250
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<b>Dry-aged beef</b>	300
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<b>Free Range beef</b>	360
kindly ask your server for the cuts of the day	

## SIDES

<b>Tempura broccoli and pakchoi (v)</b>	75
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<b>Sweet potato (n/v)</b>	75
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<b>Korean cauliflower (v)</b>	75
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<b>Cheesy fries (l)</b>	100
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<b>Mac and cheese (l/g/v)</b>	100
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## DESSERTS

<b>Poached guavas (n/g/l)</b>	80
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<b>Churros (l/g)</b>	90
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<b>Chocolate fondant (l/g)</b>	90
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## SAUCES

Red wine jus / Fermented chilli / Gremolata / BBQ Bourbon 30

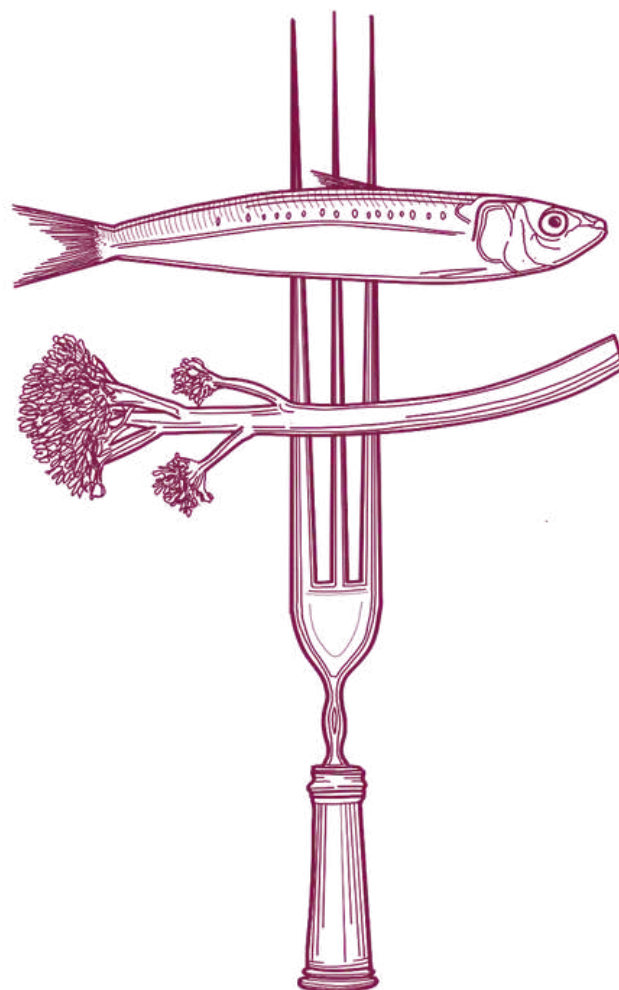
( g contains gluten ) ( l contains lactose ) ( n contains nuts )

( 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

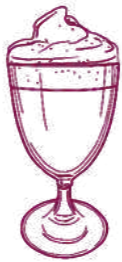


## ( SIGNATURE COCKTAILS )



**STONEFRUIT SOURS** 130 135  
 complex / fruity / stonefruit  
 KWV Brandy 5 yr, Bols  
 Apricot Liqueur, Aperol,  
 Sugar Syrup

**MAPLE OLD FASHIONED**  
 strong / complex / spices  
 Bulliet Bourbon, Maple  
 Syrup, Cocoa Bitters,  
 Angostura Bitters,



**DRAMBLE** 130 170  
 zesty / sweet / complex  
 Dewars 12, Orange  
 Marmalade, Lemon Juice,  
 Sauvignon Blanc, Honey  
 Syrup

**HIGH LIVING**  
 spiritous / floral / bitter  
 Tanq 10, St Germain,  
 Campari, Bitters,  
 Bubbles



**GIGI CLUB** 160 | Ø 65 130  
 fresh / sweet / juicy  
 Tanq 10, Raspberry,  
 Hibiscuss Syrup, Juice, Dry  
 Vermouth

**THE MOTHER**  
 tropical / fruity / fresh  
 Pear Spirit, Raspberry  
 Syrup, Bols Vanilla  
 Liqueur, Passionfruit  
 Puree



**POCO LOCO** 130 165  
 tropical / bitter / complex  
 Bacardi 4yr, Campari,  
 Raspberry Syrup, Pineapple  
 Juice, Citrus, Coconut Milk

**BIRD OF PARADISE**  
 fruity / sweet / rich  
 Patron Blanco,  
 Pineapple Juice,  
 Aperol, Lime Juice



**THEM PEACHES** 140 | Ø 65 145 | Ø 65  
 warming / stonefruit / winter notes  
 Paddys Irish, Peach  
 Syrup, Aperol, Bitters

**THE BLUSH**  
 sweet / floral / zesty  
 Bombay Sapphire Gin,  
 Elderflower Syrup, Citrus,  
 Cranberry



# CLASSIC COCKTAILS

( v ) ( sf shellfish ) ( n ) ( vg )

Dietary requirements? Let's talk about it!



**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  
savory / 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



### DISARONNO FIZZ 90

mix it yourself!

Disaronno, Dehydrated Orange, Soda Water

## SHOTS

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

## GIGI'S FAVOURITE SPIRITS

<b>scotch</b> johnnie walker gold reserve	48
<b>vodka</b> ketel one	30
<b>vodka</b> grey goose	51
<b>gin classic</b> tanqueray no.10	44
<b>gin classic</b> bombay sapphire	30
<b>rum aged</b> bacardi 8	35
<b>brandy</b> kvv fifteen	65
<b>bourbon</b> bulleit	35
<b>tequila</b> don julio reposado	80
<b>tequila</b> patron silver	70
<b>tequila</b> cazadores reposado	38

## COLD BEVERAGES

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

## FRESH PRESSED

<b>Beet 'n berry</b> - beetroot / seasonal fruit / apple	50
<b>Orange you glad</b> - citrus / carrot / pineapple	
<b>Green supreme</b> - celery / apple / cucumber / ginger	

## HOT BEVERAGES

<b>Espresso</b>	33
<b>Americano</b>	30
<b>Flat white</b>	40
<b>Mochaccino</b>	55
<b>Macchiato</b>	34
<b>Cortado</b>	38
<b>Latte</b>	45
<b>Hot Dark Chocolate</b>	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	

## WHITE & ROSE

<b>Iona Sauvignon Blanc '23</b> - Elgin minerality / salinity / white stone fruit	100/400
<b>La Brune Chardonnay (wooded) '23</b> - Elgin peach / bright / butter	100/400
<b>The Goose Chardonnay (unwooded) '22</b> - Stellenbosch pineapple / butterscotch / cream	85/350
<b>Kusafiri Viognier '22</b> - Coastal yellow fruit / bubblegum / waxy finish	100/400
<b>Migliarina Chenin '23</b> - Stellenbosch lemon biscuit / natural acidity / lingering finish	100/400
<b>Hidden Treasure Merlot Rose '23</b> - Stellenbosch strawberries / dry / pithy	70/300
<b>Posthouse Three Pearls Grenache Rose '23</b> - Stellenbosch berries / fresh / dry	70/300

## RED

<b>Peacock Cabernet Sauvignon - 22</b> - Stellenbosch red berries / thyme / fruity	60/200
<b>Migliarina Grenache '22</b> - Stellenbosch black cherry / forest berry / velvety	75/350
<b>Migliarina Syrah '22</b> - Stellenbosch coriander seed / black berry / soft yet firm	100/400
<b>Fable Mountain Raptor Post Blend '19</b> - Tulbagh bramble / clove / grip	60/200
<b>Guardian Peak Merlot '22</b> - Western Cape mulberry / liquorice / sage	60/200
<b>La Brune Pinot Noir '23</b> - Elgin dark cherry / strawberry / silky smooth	110/450
<b>Zorgvliet Petit Verdot '20</b> - Banghoek Stellenbosch violet / sage / bark	100/400
<b>Iona Nebbiolo '19</b> - Elgin rose petals / cherries / underlying spice	110/450
<b>Groot Phesantekraal Pinotage '22</b> - Durbanville red fruit / all spice / velvety	100/400

## BUBBLES

<b>De Ruinart Brut "R" NV</b> - Reims, France apricot / toasted nuts / round	2650
<b>Alle Bleue Blanc de Blanc MCC Brut '21</b> - Franschhoek brioche / expressive / crisp	700
<b>Allee Bleue Brut Rose MCC '16</b> - Franschhoek rose petals / mineral / clean	90/450
<b>Weltevrede Phillip Jonkers Brut MCC NV</b> - Robertson biscuit / pear / crisp	90/450
<b>Robertson Non-Alc Dry Sparkling NV</b> - Robertson pear / orange blossom / honeysuckle	40/140

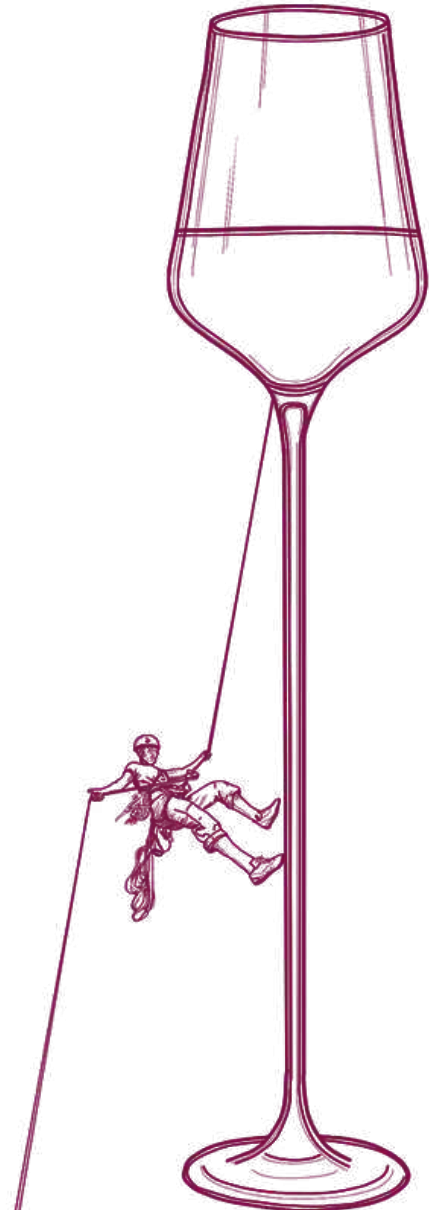
## DESSERT WINE

<b>Donkiesbaai Hooiwijn '23</b> - Piekensklouf seville marmalade / fresh ginger / light	85/300
<b>Vin De Constance '19</b> - Groot Constantia floral / nutmeg / silk	250/1800

## LIMITED WINES

while stocks last

<b>Miles Mossop Chapter Four Sav Blanc '22</b> - Stellenbosch lemongrass / guava / toasted almond	450
<b>Paul Cluver Estate Pinot Noir '21</b> - Elgin earth / mineral / dark berries	450
<b>The Moveable Feast Blend '19</b> - Overburg red berries / fynbos & herbs / complex	450
<b>One Man Band Blend '19</b> - Elgin cool climate / peppery / grip	500
<b>Ghost in the Machine Malbec /Viognier Blend ' 22</b> - Coastal tobacco leaf / wild berries / structured	500
<b>Dainty Bess Pinot Noir Extra Brut MCC ' 20</b> - Western Cape strawberry / yeast / biscuit	500
<b>Weltevrede Phillip Jonkers Brut Rose MCC NV</b> - Robertson lively / biscuit / lasting	400



# SPIRITS

## AMERICAN WHISKEY

Baker's 7Yr	100
Basil Haydens	130
Blantons Single Barrel	60
Bulleit Bourbon	35
Four Roses Single Barrel	130
Gentleman Jack Daniel's	35
Jack Daniel's Rye	31
James E. Pepper 1776	95
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
Bruichladdich Classic Laddie	75
Bruichladdich Islay Barley	155
Caol Ila 12Yr	90
Lagavulin 16Yr	150
Laphroaig 10Yr	66

## SCOTCH WHISKEY

Ardberg 10Yr	90
Benriach 12Yr	80
Dewars 12Yr	41
Glen Grant 10Yr	42
Glenmorangie Quinta Ruban	78
Glenmorangie 10Yr	60
Glenmorangie 18Yr	180
Johnnie Walker 18Yr	90
Johnnie Walker Black	35
Johnnie Walker Blue	240
Johnnie Walker Gold	52
Johnnie Walker Green	75
Macallan 15Yr	118
Monkey Shoulder	40
Oban 14Yr	100
Port Charlotte	80
Singleton 12Yr	55
Talisker 10Yr	85

## IRISH WHISKEY

Jameson Select Reserve	38
Paddy's	30
Teeling Small Batch	41
Tullamore Dew	30
Yellow Spot	100

## JAPANESE WHISKEY

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

## OTHER REGION WHISKEYS

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

## RUM

Appleton 12Yr	51
Baron Samedi	30
Bacardi Cuatro	30
Bacardi Original	35
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
Havana Anejo 7Yr	30
Havana Blanco 3Yr	30

## 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	500
Cazadorez	38
Herradura Reposado	63

## MEZCAL / AGAVE

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

## BRANDY / COGNAC

Courvoisier VS	49
Courvoisier XO	250
Hennessey V.S.O.P	73
KWV 5Yr	30
KWV 15Yr	65
Remy Martin 1738	104
Remy Martin XO	243
Van Ryns 10Yr	30

## VERMOUTH / FORTIFIED WINES

Caperitif Kaapse Dief	20
Cocchi Americano Bianci	43
Cocchi Vermouth di Torino	43
Cinzano Extra Dry	11
Cinzano Rosso	11

## VODKA

Ciroc	44
Ciroc Summer Citrus	44
Belvedere	45
Grey Goose	51
Ketel One	30

## GIN

Bloedlemon	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
Pink Elephant	39

## LIQUEURS / BITTERS

Amarula Cream Original	20
Aperol	24
Averna Siciliano	28
Bobbejaan Herbal Liqueur	31
Bols Tripple Sec	40
Campari	27
Creme De Casis	43
Creme De Menth	43
Cynar	26
Dissarano Amaretto	34
Kahlua	30
Fernet Branca	31
Jorgensen's Absinthe	95
St Germain	39
Martini Fiero	20
Nonino Amaro Quintessentia	53
Shanky's Whip	32
Jagermeister	24

## GRAPPA

Dalla Cia Cab Sauv / Merlot	45
Nonino Traditionale	41



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.

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.

**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**

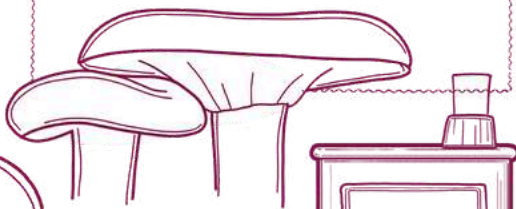
N'Rougas Farm is a predator-friendly sheep farm. The sheep are shepherded by day and kept in a kraal at night, allowing the jackals and caracals to live in harmony with the farm, and the local ecosystem to remain as close to its original state as possible. Using a holistic management system, the shepherds 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.

**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)**

**olive oil**

WE WORK WITH small-scale olive oil producers TO SOURCE LOCALLY PRODUCED organic cold-pressed oils.

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.