

| | |
|--|-----------|
| LEAVES FROM MOYO WE KHAYA (L) kale varieties / honey mustard vinaigrette / roasted pumpkin / chèvre cheese | 180 |
| FERMENTED FLATBREAD (N / G / L) bourbon BBQ glazed pork / shaved cabbage / labneh | 160 |
| SAVOURY CARROT CAKE (N / V / G) ajo blanco / sumac pickled onions / jalapenos / carrot top pesto | 180 |
| FRENCH ONION SOUP (L / G) 3 month matured boland / garlic and rosemary foccacia | 180 |
| FISH TARTARE (L) raw game fish / labneh / radish / crispy ginger / curry leaf | 220 |
| OSTRICH TARTARE raw ostrich fillet / horseradish / capers / sweet potato chips / duck egg yolk | 200 |
| PRAWN RISOTTO (L / SF) prawn and tomato bisque / grilled prawns / wild garlic / burnt lemon | 180 / 230 |
| POTATO GNOCCHI (G / L / V) spinach / oyster and portabello mushrooms / bocconcini | 150 / 200 |
| ROASTED PUMPKIN (N / VG) muhammara / macadamia / toasted seeds / coriander / preserved lemon | 190 |
| LINE CAUGHT FISH (SF / L) cape salmon / mussels / fennel and white wine sauce / dune spinach | 250 |
| SALDANHA MUSSELS (SF / L) cape malay inspired / amagwinya (g) / curry leaf / coriander | 200 |
| BABY CHICKEN (L) root vegetables / chicken jus / baby onions / parsley | 360 |
| DUCK confit duck leg / duck breast / fire roasted beetroot / nasturtium | 300 |
| LAMB crispy pap / whey roasted leeks / gremolata / baby onions | 330 |
| VENISON portabellini and oyster mushroom duxelle / fermented cabbage / pakchoi | 330 |
| WHOLE BRAAIED FISH coconut and galangal broth / black rice | 330 |
| DRY AGED BEEF slow roasted parsnip / parsnip cream / gremolata | 300 |
| TRADITION WITH A TWIST - MALVA PUDDING (N / G / L) | 90 |
| CHURROS (L / G) | 90 |
| CHOCOLATE FONDANT (L / G) | 90 |

(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)

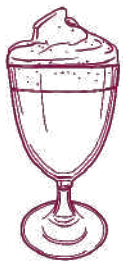


STONEFRUIT SOURS
 complex / fruity / stonefruit
 KWV Brandy 5 yr, Bols
 Apricot Liqueur, Aperol,
 Sugar Syrup

130

135

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



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

130

170

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



GIGI CLUB
 fresh / sweet / juicy
 Tanq 10, Raspberry,
 Hibiscuss Syrup, Juice, Dry
 Vermouth

160 | Ø 65

130

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



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

130

165

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



THEM PEACHES
 warming / stonefruit / winter notes
 Paddys Irish, Peach
 Syrup, Aperol, Bitters

140 | Ø 65

145 | Ø 65

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



(BUILD YOUR OWN COCKTAIL)



DISARONNO FIZZ
mix it yourself!
Disaronno, Dehydrated
Orange, Soda Water

90

WHITE

| | |
|---|---------|
| Post House Sauvignon Blanc | 90/300 |
| gooseberry / crisp / elegant finish | |
| La Brune Chardonnay (wooded) '23 | 110/450 |
| peach / bright / butter | |
| The Goose Chardonnay (unwooded) '22 | 95/320 |
| orange blossom / yellow fruit / toasted almonds | |
| Kusafiri Viognier '22 | 100/400 |
| yellow fruit / honeysuckle / waxy finish | |
| Manley Chenin '21 | 90/300 |
| white peach / structured / floral elegance | |

ROSE

| | |
|--|--------|
| Posthouse Three Pearls Grenache '23 | 90/300 |
| berries / fresh / dry | |

RED

| | |
|---|---------|
| Manley Cab Sauv '21 | 120/500 |
| black fruits / earthy spices / dark chocolate | |
| Migliarina Grenache '22 | 110/450 |
| black cherry / raspberry / light | |
| Migliarina Syrah '22 | 100/400 |
| coriander seed / black berry / soft yet firm | |
| Fable Mountain Raptor Post Blend '22 | 60/200 |
| bramble / clove / grip | |
| Guardian Peak Merlot '22 | 70/250 |
| mulberry / liquorice / sage | |
| Mr. P Knows Pinot Noir '23 | 110/450 |
| dark cherry / strawberry / silky smooth | |
| Zorgvliet Petit Verdot '20 | 115/470 |
| violet / sage / bark | |
| Iona Nebbiolo '19 | 120/500 |
| rose petals / cherries / underlining spice | |
| Groot Phesantekraal Pinotage '22 | 115/470 |
| red fruit / all spice / velvety | |

BUBBLES

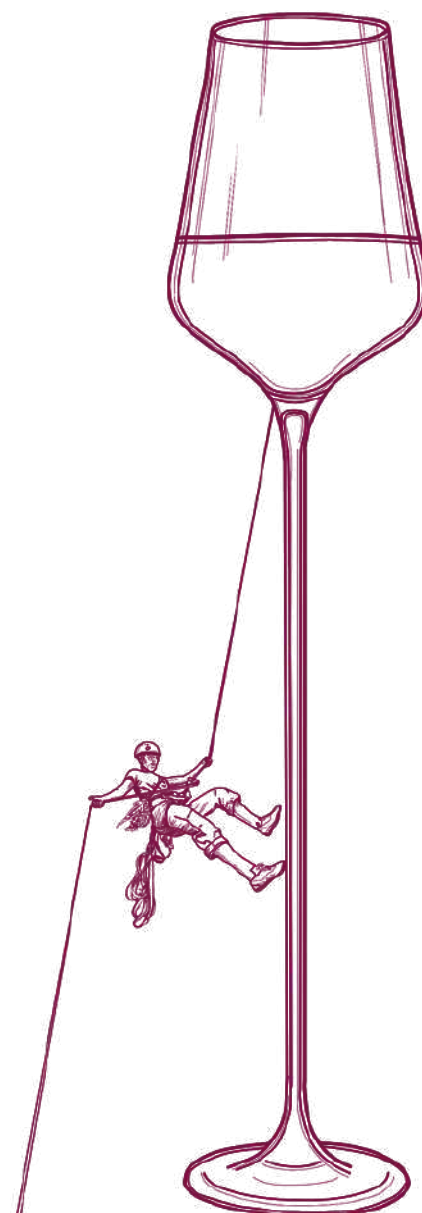
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| De Ruinart Brut "R" NV | 2650 |
| apricot / toasted nuts / round | |
| Allee Bleue Blanc de Blanc MCC Brut '21 | 700 |
| brioche / expressive / crisp | |
| Allee Bleue Brut Rose MCC '16 / '21 | 90/450 |
| rose petals / mineral / clean | |
| Weltevrede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

DESSERT WINE

| | |
|--|----------|
| Donkiesbaai Hooiwijn '23 | 85/300 |
| seville marmalade / fresh ginger / light | |
| Vin De Constance '19 | 250/1800 |
| floral / nutmeg / silky | |

LIMITED

| | |
|---|-----|
| Remhoogte Honey Bunch Chenin '22 | 450 |
| honeyed fruit / bright acidity / savoury finish | |
| Paul Cluver Estate Pinot Noir '21 | 450 |
| earth / mineral / dark berries | |
| The Moveable Feast Blend '19 | 450 |
| red berries / fynbos & herbs / complex | |
| One Man Band Blend '19 | 500 |
| cool climate / peppery / grip | |
| Ghost in the Machine Malbec /Viognier Blend ' 22 | 500 |
| tobacco leaf / wild berries / structured | |
| Dainty Bess Pinot Noir Extra Brut MCC ' 20 | 500 |
| strawberry / yeast / biscuit | |
| Weltevrede Phillip Jonkers Brut Rose MCC NV | 400 |
| lively / biscuit / lasting | |



BEERS & CIDERS

| | |
|------------------------------------|-------|
| Devil's Peak King's Blockhouse IPA | 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 |

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 Sparkling Drink - Unwind, Thrive | 45 |

FRESH PRESSED

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

HOT BEVERAGES

| | |
|-----------------------------|----|
| Espresso | 33 |
| Americano | 30 |
| Flat white | 40 |
| Mochaccino | 55 |
| 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 | |

GIGI'S FAVOURITE SPIRITS

American Whiskey

| | |
|-----------------|----|
| Bulleit Bourbon | 35 |
|-----------------|----|

Islay Whiskey

| | |
|------------------|-----|
| Caol Ila 12Yr 90 | 90 |
| Lagavulin 16Yr | 150 |

Scotch Whiskey

| | |
|----------------------|-----|
| Ardberg 10Yr | 90 |
| Dewars 12Yr | 41 |
| Johnnie Walker 18Yr | 90 |
| Johnnie Walker Black | 35 |
| Johnnie Walker Blue | 240 |
| Johnnie Walker Gold | 52 |
| Johnnie Walker Green | 75 |
| Oban 14Yr | 100 |
| Singleton 12Yr | 55 |
| Talisker 10Yr | 85 |

Irish Whiskey

| | |
|------------------------|----|
| Jameson Select Reserve | 38 |
|------------------------|----|

Japanese Whiskey

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

Rum

| | |
|------------------|----|
| Bacardi Original | 35 |
|------------------|----|

Tequila

| | |
|--------------------|-----|
| Don Julio Reposado | 80 |
| Don Julio Blanco | 70 |
| Espolon Blanco | 43 |
| Espolon Reposado | 43 |
| Don Julio 1942 | 500 |

Brandy/Cognac

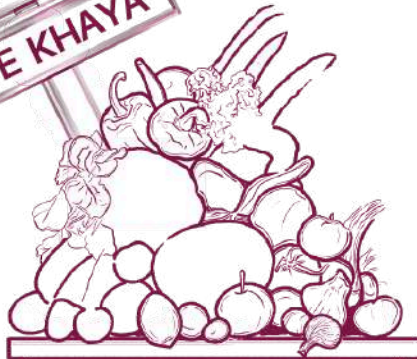
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|-------------------|-----|
| Courvoisier VS | 29 |
| Courvoisier XO | 250 |
| Hennessey V.S.O.P | 73 |

Vodka

| | |
|---------------------|----|
| Ciroc | 44 |
| Ciroc Summer Citrus | 44 |
| Ketel One | 30 |

Gin

| | |
|----------------------|----|
| Tanqueray London Dry | 30 |
| Tanqueray No.10 | 44 |
| Tanqueray Royale | 30 |
| KWV Crusland | 33 |



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 of 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

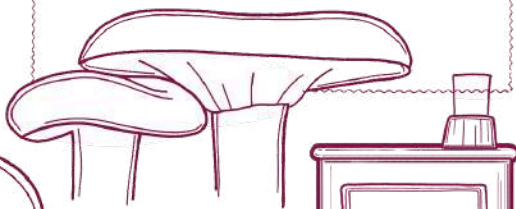
N'Rougas Farm is a predator-friendly sheep farm. The sheep are shepherded by day and kept in a kraal at night, allowing the jackals and caracals to live in harmony with the farm, and the local ecosystem to remain as close to its original state as possible. Using a holistic management system, the shepherds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

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.

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.