

SOMETHIING TO GO WITH DRINKS

Deep fried halloumi and camembert bites (l / g)	90
FFMM cheese griller (3) / aioli	90
Oysters (1)(3)(6)	(40)(120)(240)
Fish collars / aioli (g)	75
Cheese plate (v / g / l)	300
Hummus and fermented flatbread (v / g / l)	80
Fermented flatbread (n / g / l)	180
Pulled pork / coriander pesto / labneh / 24hr fermented flatbread	

SIDES

Cheesy pecorino fries (l / v)	100
Mac and cheese / blue cheese (l / g / v)	100
Buttermilk sweet potato / honeycomb (n / v)	75
Korean fried cauliflower / sesame seeds (g)	75
Tempura broccoli and pakchoi	75

FOR YOUR SWEET TOOTH

Poached guavas / vanilla ice cream (n / g / l)	80
Gigi churros / caramel sauce (l / g)	90
Chocolate fondant / vanilla ice cream (l / g)	90

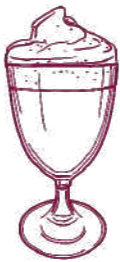
(g contains gluten) (l contains lactose) (n contains nuts) (v vegetarian) (sf shellfish) (vg vegan)

(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)



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

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

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
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	

WHITE & ROSE

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

RED

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

BUBBLES

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

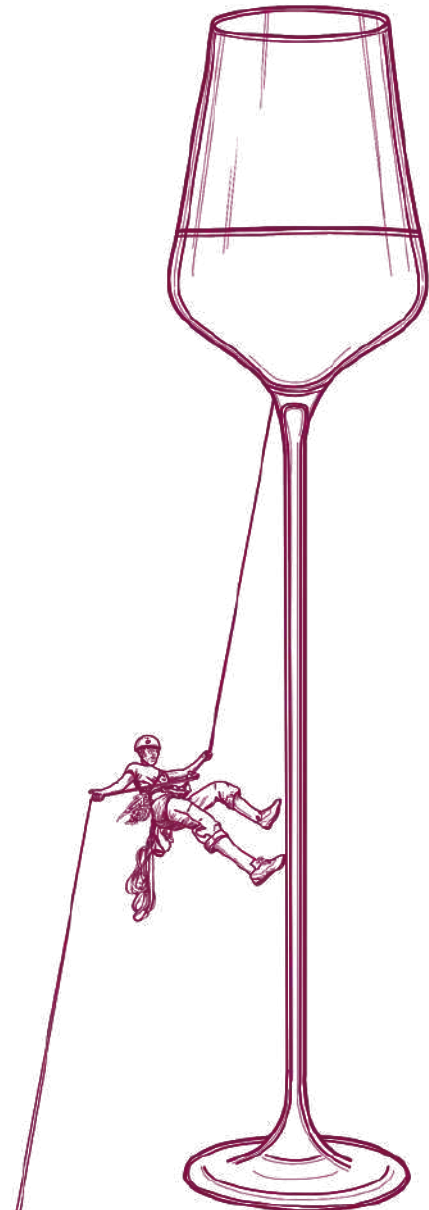
DESSERT WINE

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

LIMITED WINES

while stocks last

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

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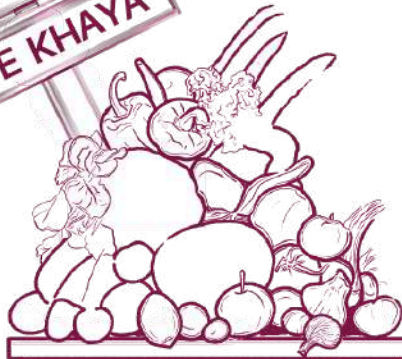
Bloedlemon	35
Bols Zeer Oude Genever	45
Bombay Bramble	30
Bombay Sapphire	30
Botanist Islay Dry	55
Bulldog London Dry	35
Hendrick's Original	42
Inverroche Amber	39
Inverroche Classic	39
Roku	35
Tanqueray London Dry	30
Tanqueray No.10	44
Tanqueray Royale	30
Triple 3 Raspberry Blush	34
Triple 3 Citrus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

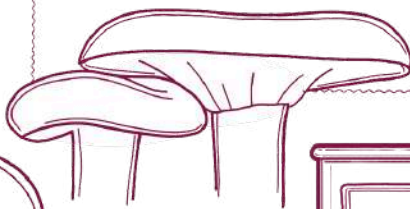
N'Rougas Farm is a predator-friendly sheep farm. The sheep are shepherded by day and kept in a kraal at night, allowing the jackals and caracals to live in harmony with the farm, and the local ecosystem to remain as close to its original state as possible. Using a holistic management system, the shepherds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



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



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)



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.