

Açai Smoothie Bowl

With chia seeds, fresh fruits, coconut flakes and berries

Breakfast Pancake Stack

With various toppings available: berries, choc chips, maple syrup, Nutella and more

Cinnamon French Toast with Greek yoghurt & berries

With berry syrup, bacon and banana – maple syrup/honey on the side

Continental

With jams, cheeses, cold meats, fresh fruit, yogurts and croissants/breads and boiled eggs

Eggs Benedict

Served atop English muffins with spinach, Canadian bacon and traditional hollandaise sauce

Fluffy Scrambled Eggs & Mediterranean Avocado

With cherry tomatoes and spring onion - toast on the side

Pancakes

With fresh fruits, yogurt and variety of toppings

Poached Egg & Salmon Bagels

With cream cheese & spring onion/dill

Sheet Pan Omelet Roll

With cream cheese, baby spinach and cheddar cheese – toast & jams on the side



Beef & Black Bean Burrito/Wrap

With corn, carrots, greens and a sweet & spicy Mexican sauce

Buddha Bowls

Served on a bed of quinoa/rice with hummus, pickled ginger, red onion, edamame, carrots, lettuce/spinach, cucumber, cabbage, chicken/lentils/sashimi

Gourmet Burgers & Sweet Potato Fries

Fresh beef patties with avocado, tomato, lettuce, pickles, cheese & micro greens to top it off

Grilled Chicken & Salad

With a fresh salad and serving of fresh bread

Lettuce Wrapped Tuna/Salmon Patties

Served with a fresh salad & vinaigrette dressing on the side

Mongolian Beef

Served with sticky white rice and a lime zested mixed bean salad

Niçoise Salad

Salmon/tuna, boiled egg, greens, beans, tomato & a classic Niçoise dressing (Dijon mustard, honey, pepper, salt and lemon juice)

Spicy Shrimp Quinoa

With cayenne pepper, old bay spice & sweet peppers, served with lemon & a salsa on the side



Antipasto Bites

Avocado with Honey Glazed Grilled Goats Cheese

Baked Brie with Cranberry and Balsamic Glaze

Caprese Salad Skewers

Gazpacho

Mussel Soup

Pan Seared Scallops & Lemon Butter

Scallops with an Artichoke Sauce

Spicy Brussel Sprouts and Garlic Aioli

Tomato Carpaccio with Basil

Tri-Bruschetta

Vegetable Skewers

Zesty Grilled Calamari



BBQ Pork Ribs

Served with a fresh salad, boiled potato and char-grilled broccoli

Flame Grilled Fillet Mignon

Served with a garlic pea purée, white and purple buttered baby potatoes and green beans with a sprinkle of parmesan

Fresh from the Ocean Lobster South African West-Coast Style

Steam cooked legs, lemon-garlic grilled tail or deep-fried tail, served with garlic butter rice
*only served upon request & availability

Lemon & Herb Mahi Mahi

With a mango sauce drizzled over white rice and a rainbow mango salsa with sweet potatoes

Red Snapper Pasta

Served with paprika and a sweet pepper, red onion and tomato salsa

Salmon Steaks

Served with an orange and ginger sweet potato purée, pan fried asparagus, purple potato and a finely cut simple green salad

Seared Tuna

On a bed of spinach, radish, feta & cabbage topped with wild rice and a balsamic glaze reduction



SAMPLE MENU**Bananas Foster**

Served with ice cream and bourbon

Chocolate Fudge Brownies

Served with ice cream and fresh raspberries

Chocolate Mousse (Vegan option upon request only)

Served with fresh berries, pistachios & chili flakes

Classic South African Malva Pudding

Served with custard and fresh mint

Crème Brulé

Served with fresh berries

Key Lime Pie

Served with a slice of lime, coral tile and dollop of cream

No-bake Cheese Cake

Served with strawberry/cherry coulis

Pavlova

Served with fresh kiwi and strawberry

Pina Colada Panna Cotta

Served with pineapple and coconut chips

Rote Grütze (red berry dessert)

Served with fresh home made vanilla cream

DESSERT