

# FUNCTIONS & EVENTS

2026

*One&Only*

CAPE TOWN  
South Africa

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THE RESERVE ROOM

**THE RESERVE ROOM**

ROOI  
ISOLA  
BANQUETING

**VINEYARD BRUNCH**

EXECUTIVE HARVEST LUNCH  
SMALL PLATES MENU  
BRIE & BUBBLES AFTERNOON TEA  
THE RESERVE COLLECTION  
SOMMELIER'S CHOICE SET MENU  
CAP CLASSIQUE SET MENU  
KINGDOM OF CABERNET SET MENU  
VERGELEGEN SET MENU  
THELEMA SET MENU  
NOBU CLASSIC  
NOBU DELUXE  
NOBU PREMIUM

## VINEYARD BRUNCH

**SPREAD**

The Tannie Basket | *GV*

Cape raisin loaf, mosbolletjie,  
crusty sourdough roll

Berry-topped "Melk" Tartlet | *GV*

Berry Pot | *GNV*

croissant granola, jersey yoghurt

Fruit Three Ways | *VG*

fresh and seasonal, compote, leather

Home-smoked Franschoek

Salmon Trout Fillet

Lancewood cream cheese,  
pickled onion, caper

Winelands Charcuterie Board | *AP*

beer mustard, horseradish,  
marinated olive, grilled artichoke

Winelands Cheese Selection | *N*

preserved fig, kumquat,  
spiced roasted nut

Baked Spinach & Feta Quiche | *GV*

**PLATED MAINS**

Winelands Full Breakfast | *GP*

scrambled egg, crispy bacon, boerewors,  
wilted spinach, grilled brown mushroom,  
potato cake, tomato on the vine

Steak, Egg, Chips | *A*

grilled sirloin steak, poached egg,  
pont neuf chips,  
Pinotage onion marmalade,  
bearnaise sauce

Smoked Salmon Rosti | *G*

soft poached egg, cream cheese mousse,  
sumac potato rosti, orange chutney,  
fresh herb salad

Eggs Benedict | *GP*

toasted English muffin, baby spinach,  
hickory ham, hollandaise sauce

Avocado, Goats Cheese  
on Homemade Rye | *GV*

fried chickpea, rocket, confit tomato,  
lemon zest on rye bread

**SET MENU**

BUFFET + PLATED MAIN (CHOICE OF ONE)

**SET PRICE OF**

R695 PER PERSON,  
SURCHARGE OF R195 FOR CHOICE  
OF TWO PLATED MAINS

**AVAILABLE FOR EVENTS OF**

UP TO 22 GUESTS

**DIETARY PREFERENCES:**

Alcohol (**A**) | Gluten (**G**) | Nuts (**N**) | Pork (**P**)  
Shellfish (**S**) | Vegetarian (**V**) | Vegan (**VG**)

Please note that due to local produce and  
seasonality, menus can only be guaranteed one  
month prior to the event.

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inclusive of 15% VAT, but exclude 10% service  
charge.

Prices are valid until 30 September 2026.

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separately, and to the specified requirements  
of the guest. Halaal, Kosher, vegetarian and  
gluten-free requests can be arranged in  
advance.

**THE RESERVE ROOM**

ROOI  
ISOLA  
BANQUETING

VINEYARD BRUNCH

**EXECUTIVE HARVEST LUNCH**

SMALL PLATES MENU  
BRIE & BUBBLES AFTERNOON TEA  
THE RESERVE COLLECTION  
SOMMELIER'S CHOICE SET MENU  
CAP CLASSIQUE SET MENU  
KINGDOM OF CABERNET SET MENU  
VERGELEGEN SET MENU  
THELEMA SET MENU  
NOBU CLASSIC  
NOBU DELUXE  
NOBU PREMIUM

## EXECUTIVE HARVEST LUNCH

**ON THE BARREL**

Franschhoek Salmon Trout Fillet | *G*  
rocket, orange olive jam,  
crispy red onion

Kalahari Beef Fillet Carpaccio  
pickled raspberry, truffle mayonnaise

Roasted Lavender Honey  
Butternut Discs | *V*  
feta mousse, pumpkin seed

Belnori Goat's Cheese | *G V*  
baby gem lettuce, crispy onion,  
candy grape

Reserve Waldorf | *N V*  
gem lettuce, cremozola,  
preserved grape and raisin,  
crispy kale, poached pear,  
candied walnut, sprout,  
celery and apple dressing

**UNDER LIGHTS**

Meebos Chicken Thigh

Herb-cruste Kingklip | *G*

Sticky Lamb Cutlet | *A*

Malay Spiced Cauliflower Steak | *VG*  
tahini, fermented raisin

Grilled Mushroom | *G V*  
& Parmesan Arancini

**SAUCE BAR**

Parsley Pesto | *N V*

Lemon Butter Cream | *V*

Date Chutney | *V*

Fermented Grape | *V*

Cucumber & Mint Yogurt | *V*

**CHEESE BOARD**

Winelands Cheese Selection | *G N*  
preserved fig, kumquat,  
spiced roasted nuts,  
Cape raisin loaf, crusty baguette

**OUMA'S TREATS**

Chocolate & Salted Caramel  
Macaron | *N V*

Lemon Slice  
with Almond Crumble | *G N V*

Mini Blueberry Cheesecake | *G V*

Apple & Orange Crumble Pie | *G V*

Traditional Milk Tart | *G V*

**SET MENU**

BUFFET

**SET PRICE OF**

R900 PER PERSON

**AVAILABLE FOR EVENTS OF**

UP TO 22 GUESTS

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**THE RESERVE ROOM**

ROOI  
ISOLA  
BANQUETING

VINEYARD BRUNCH  
EXECUTIVE HARVEST LUNCH

**SMALL PLATES MENU**

BRIE & BUBBLES AFTERNOON TEA  
THE RESERVE COLLECTION  
SOMMELIER'S CHOICE SET MENU  
CAP CLASSIQUE SET MENU  
KINGDOM OF CABERNET SET MENU  
VERGELEGEN SET MENU  
THELEMA SET MENU  
NOBU CLASSIC  
NOBU DELUXE  
NOBU PREMIUM

## SMALL PLATES MENU

**COLD**

Waldorf Salad | *NV*  
roasted pear, grilled aubergine

Seared Tuna | *G*  
Stellenbosch calamata olive jam,  
brioche toast

Sweet Crust Baked  
Three Cheese Tart | *G*  
fig and chilli jam

Grilled Beef Tartare | *G*  
horseradish emulsion, Salticrack

Compressed Beetroot | *NVG*  
smoked beetroot mousse, fennel salad,  
salted cashew

**HOT**

Karoo Lamb Loin | *G*  
organic butternut purée, puffed rice

Pulled Beef Croquette | *AG*  
garlic potato purée, beer mustard seed

Masala Spiced Line Fish  
roasted onion, pickled micro herbs

Smoked Tomato Risotto | *NV*  
parmesan, walnut

Chicken Roulade  
masala curry sauce

Falafel | *VG*  
harissa hummus, grapefruit marmalade

**SWEET**

Marbled Chocolate Brownie | *GV*

Mini Orange & Granadilla  
Cheesecake | *GV*

Forest Berry Macaron | *NV*

White Chocolate Opera Slice | *GNV*

Classic Tiramisu | *GV*

**SET MENU**

FULL CANAPÉ MENU

**SET PRICE OF**

R695 PER PERSON

**AVAILABLE FOR EVENTS OF**

UP TO 22 GUESTS

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Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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**THE RESERVE ROOM**

ROOI  
ISOLA  
BANQUETING

VINEYARD BRUNCH  
EXECUTIVE HARVEST LUNCH  
SMALL PLATES MENU  
**BRIE & BUBBLES AFTERNOON TEA**  
THE RESERVE COLLECTION  
SOMMELIER'S CHOICE SET MENU  
CAP CLASSIQUE SET MENU  
KINGDOM OF CABERNET SET MENU  
VERGELEGEN SET MENU  
THELEMA SET MENU  
NOBU CLASSIC  
NOBU DELUXE  
NOBU PREMIUM

## BRIE & BUBBLES AFTERNOON TEA

Three Cap Classique Wines  
with Trio of Macarons | *NV*  
De Morgenzon, Chenin Blanc Brut  
Paul René, Nectar Demi Sec  
Silverthorn, The Genie Brut Rosé

Brie Cheese Tower | *GN*  
lavender honey, honeycomb,  
preserved fig, berry compôte,  
lavash, crostini, spiced nuts

**BRIE BAR** (under lights)

Brie, Fig & Prosciutto Flatbread | *GP*

Crumbed Brie | *GV*  
cranberry jam

Brie & Onion Marmalade Tartlet | *GV*

Poached Pear | *GNV*  
stuffed with brie and candied pecan

**CLASSIC**

Pickled Cucumber  
& Cream Cheese | *GV*  
on Cape seed loaf

Salmon Blini  
herb sour cream, salmon roe

Coronation Chicken Wrap | *GN*  
with toasted almonds

Rare Roast Beef & Horseradish | *G*  
in phyllo cup

**SWEET**

Red Velvet Cake | *GV*

Sticky Toffee Roulade | *GV*

Baked Cheesecake | *GV*  
mixed berries

Lemon & Poppy Seed  
Opera Slice | *GNV*

White Chocolate  
& Apricot Profiteroles | *GV*

Triple Chocolate Tart | *GV*

**SET MENU**

BUFFET

**SET PRICE OF**

R1740 PER PERSON

**AVAILABLE FOR EVENTS OF**

UP TO 22 GUESTS

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**THE RESERVE ROOM**

ROOI  
ISOLA  
BANQUETING

VINEYARD BRUNCH  
EXECUTIVE HARVEST LUNCH  
SMALL PLATES MENU  
BRIE & BUBBLES AFTERNOON TEA  
**THE RESERVE COLLECTION**  
SOMMELIER'S CHOICE SET MENU  
CAP CLASSIQUE SET MENU  
KINGDOM OF CABERNET SET MENU  
VERGELEGEN SET MENU  
THELEMA SET MENU  
NOBU CLASSIC  
NOBU DELUXE  
NOBU PREMIUM

THE RESERVE COLLECTION

**AMUSE BOUCHE**

Wellington Raisin  
& Seed Bread Loaf | *GV*  
meebos butter, Malay spiced paaper bite

**STARTER**

Salt-baked Oyster | *AS*  
white wine and lemon espuma, chive,  
grapefruit

*Graham Beck,  
Cuvée Clive, Prestige Cuvée*

OR

Seared Spicy Tuna | *N*  
fermented chilli coriander, cashew nut,  
white radish, mango chutney

*Hamilton Russel,  
Chardonnay*

**PALATE CLEANSER**

Mulled Wine Sorbet

**MAIN**

Smoked Duck Breast | *AN*  
orange marmalade, parsnip,  
duck liver parfait, almond crumble

*Kanonkop,  
Pinotage*

OR

Wagyu Beef Short Rib | *A*  
truffle pommes purée, butternut purée,  
tender stem broccoli,  
pickled mustard seed, truffle jus

*Meerlust,  
Rubicon, Bordeaux Blend*

**DESSERT**

Caramelized Red Wine  
Poached Pear | *AV*  
Pinotage ice cream, grape syrup

OR

Dark Chocolate Torte | *GV*  
milk chocolate ice cream,  
mixed berry salad

*Klein Constantia,  
Vin de Constance*

**SET MENU**

3-COURSE MENU

**SET PRICE OF**

R4370 PER PERSON

**AVAILABLE FOR EVENTS OF**

UP TO 22 GUESTS

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**THE RESERVE ROOM**

ROOI  
ISOLA  
BANQUETING

VINEYARD BRUNCH  
EXECUTIVE HARVEST LUNCH  
SMALL PLATES MENU  
BRIE & BUBBLES AFTERNOON TEA  
THE RESERVE COLLECTION  
**SOMMELIER'S CHOICE SET MENU**  
CAP CLASSIQUE SET MENU  
KINGDOM OF CABERNET SET MENU  
VERGELEGEN SET MENU  
THELEMA SET MENU  
NOBU CLASSIC  
NOBU DELUXE  
NOBU PREMIUM

## SOMMELIER'S CHOICE SET MENU

**AMUSE BOUCHE**

Wellington Raisin  
& Seed Bread Loaf | *GV*  
meebos butter, Malay spiced paaper bite

**STARTER**

Ash Rolled Belnori Goat's Cheese | *NV*  
roasted pear, honey balsamic reduction,  
rocket pesto, romaine lettuce,  
sunflower crumble  
*Diemersdal,*  
*Blanc de Blanc Brut*

OR

Cured & Smoked Ostrich Fillet | *G*  
spicy avocado, pickled raspberry,  
herb lavash  
*Iona,*  
*Sauvignon Blanc*

**MAIN**

Karoo Lamb Shank | *G*  
braised and deboned lamb shank,  
somp and beans, brioche crumble,  
ginger and pineapple relish  
*Waterford,*  
*Antigo*

**DESSERT**

Crème Brûlée Tart | *V*  
grapefruit pearl,  
pomegranate and mint relish  
*Joostenberg,*  
*Noble Late Harvest*

**SET MENU**

3-COURSE MENU

**SET PRICE OF**

R1700 PER PERSON

**AVAILABLE FOR EVENTS OF**

UP TO 22 GUESTS

**DIETARY PREFERANCES:**

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Shellfish (**S**) | Vegetarian (**V**) | Vegan (**VG**)

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**THE RESERVE ROOM**

ROOI  
ISOLA  
BANQUETING

VINEYARD BRUNCH  
EXECUTIVE HARVEST LUNCH  
SMALL PLATES MENU  
BRIE & BUBBLES AFTERNOON TEA  
THE RESERVE COLLECTION  
SOMMELIER'S CHOICE SET MENU  
**CAP CLASSIQUE SET MENU**  
KINGDOM OF CABERNET SET MENU  
VERGELEGEN SET MENU  
THELEMA SET MENU  
NOBU CLASSIC  
NOBU DELUXE  
NOBU PREMIUM

## CAP CLASSIQUE SET MENU

**AMUSE BOUCHE**

Wellington Raisin  
& Seed Bread Loaf | *GV*  
meebos butter, Malay spiced paaper bite

**STARTER**

Smoked Oyster | *S*  
citrus vinaigrette, spekboom, fennel  
*Simonsig,*  
*Kaapse Vonkel Brut*

OR

Smoked Duck Breast Carpaccio | *G*  
pumkin fritter, sour cherry compote,  
toasted brioche  
*Silverthorn,*  
*The Genie Brut Rosé*

**PALATE CLEANSER**

MCC Sorbet | *A*

**MAIN**

Hot Kingklip Pastrami  
Malay curry sauce,  
tomato and curry leaf vinaigrette,  
smoked aubergine ketchup  
*De Morgenzon,*  
*Chenin Blanc, Brut*

**DESSERT**

Cheese & Grapes | *GV*  
Dalewood Farm Lanquedoc,  
mosbolletjie toast, pickled red grape,  
smoked white grape,  
fennel and coriander sultana  
*Paul René,*  
*Nectar, Demi Sec*

OR

Velvet Blondie | *GV*  
passion fruit curd, dulcify creamoux,  
burnt grapefruit segment  
*Krone,*  
*Night Nectar Rosé, Demi Sec*

**SET MENU**

3-COURSE MENU

**SET PRICE OF**

R1785 PER PERSON

**AVAILABLE FOR EVENTS OF**

UP TO 22 GUESTS

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Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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**THE RESERVE ROOM**

ROOI  
ISOLA  
BANQUETING

VINEYARD BRUNCH  
EXECUTIVE HARVEST LUNCH  
SMALL PLATES MENU  
BRIE & BUBBLES AFTERNOON TEA  
THE RESERVE COLLECTION  
SOMMELIER'S CHOICE SET MENU  
CAP CLASSIQUE SET MENU  
**KINGDOM OF CABERNET SET MENU**  
VERGELEGEN SET MENU  
THELEMA SET MENU  
NOBU CLASSIC  
NOBU DELUXE  
NOBU PREMIUM

# KINGDOM OF CABERNET SET MENU

**AMUSE BOUCHE**

Wellington Raisin  
& Seed Bread Loaf | *GV*  
meebos butter, Malay spiced paaper bite

**STARTER**

Salmon Trout Tartare | *G*  
crispy onion, potato rosti,  
pickled red onion, caper,  
local salmon roe, fennel emulsion  
*Mulderbosch,*  
*Cabernet Sauvignon Rosé*

OR

The Reserve Waldorf | *NV*  
grilled gem wedge, cremezola,  
preserved grape and raisin, sprout,  
crispy kale, poached pear,  
candied walnut,  
celery and apple dressing  
*Raats Family Wines,*  
*Dolomite*

**MAIN**

Grilled Springbok Loin | *AG*  
creamy celeriac purée,  
sweet potato fondant, blueberry jus,  
kataifi  
*"Stellenbosch"*  
*by Wade Bales*

**DESSERT**

Dark Chocolate Orange | *GNV*  
citrus-infused opera, chocolate soil,  
orange pith ice cream  
*"Mulled" Meerlust*  
*Cabernet Sauvignon Duo*

**SET MENU**

3-COURSE MENU

**SET PRICE OF**

R2650 PER PERSON

**AVAILABLE FOR EVENTS OF**

UP TO 22 GUESTS

**DIETARY PREFERANCES:**

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Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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**THE RESERVE ROOM**

ROOI  
ISOLA  
BANQUETING

VINEYARD BRUNCH  
EXECUTIVE HARVEST LUNCH  
SMALL PLATES MENU  
BRIE & BUBBLES AFTERNOON TEA  
THE RESERVE COLLECTION  
SOMMELIER'S CHOICE SET MENU  
CAP CLASSIQUE SET MENU  
KINGDOM OF CABERNET SET MENU  
**VERGELEGEN SET MENU**  
THELEMA SET MENU  
NOBU CLASSIC  
NOBU DELUXE  
NOBU PREMIUM

## VERGELEGEN SET MENU

**AMUSE BOUCHE**

Cap Classic on arrival | *NV*  
with smoked lemon  
and cream cheese macaron

**COURSE ONE**

Wellington Raisin  
& Seed Bread Loaf | *GV*  
meebos butter, Malay spiced paaper bites

**COURSE TWO**

Red Eye Oyster | *S*  
birds eye chilli marmalade,  
chilli angel hair, toasted sesame seed  
*Vergelegen,*  
*Wild Winds, Sauvignon Blanc*

**COURSE THREE**

Cape Rock Lobster | *AS*  
bisque aioli, fennel, apple, celeriac salad  
*Vergelegen,*  
*Reserve Chardonnay*

**COURSE FOUR**

Pork Belly | *P*  
12-hour roast, crisp skin,  
creamed spinach purée, salsa verde  
*Vergelegen,*  
*Reserve Merlot*

**COURSE FIVE**

Whole Roasted Wild Kalahari  
Wagyu Beef Tenderlion | *A*  
charred carrot, whipped garlic potato,  
carrot aioli, onion chips, Stellenbosch jus  
*Vergelegen,*  
*"V" 2019*

**COURSE SIX**

Baked Apple Cheesecake | *GV*  
blueberry compote and ice cream,  
honey charred granny smith apple salsa  
*Pear Eau De Vie*  
*Iced Martini*

**SET MENU**

6-COURSE MENU

**SET PRICE OF**

R7000 PER PERSON

**AVAILABLE FOR EVENTS OF**

UP TO 22 GUESTS

**DIETARY PREFERANCES:**

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**THE RESERVE ROOM**

ROOI  
ISOLA  
BANQUETING

VINEYARD BRUNCH  
EXECUTIVE HARVEST LUNCH  
SMALL PLATES MENU  
BRIE & BUBBLES AFTERNOON TEA  
THE RESERVE COLLECTION  
SOMMELIER'S CHOICE SET MENU  
CAP CLASSIQUE SET MENU  
KINGDOM OF CABERNET SET MENU  
VERGELEGEN SET MENU

**THELEMA SET MENU**

NOBU CLASSIC  
NOBU DELUXE  
NOBU PREMIUM

# THELEMA SET MENU

**COURSE ONE**

ROOI Styled Oyster | *S*  
raspberry, chokka tentacle, spekboom,  
herb oil  
*Thelema,*  
*Brut*

**COURSE TWO**

Hot-smoked Norwegian Salmon  
pickled red onion, caper, fennel salad,  
horseradish emulsion  
*Thelema,*  
*Sauvignon Blanc*

**COURSE THREE**

Hand-carved Kudu Carpaccio | *A*  
pickled mushroom, truffle aioli,  
shaved parmesan  
*Thelema,*  
*The Abbey, Rhone Blend*

**COURSE FOUR**

12-hour Rolled Lamb Shoulder | *A*  
charred greens, onion petal,  
colcannon mash, thyme jus  
*Thelema,*  
*"The Mint", Cabernet Sauvignon*

**COURSE FIVE**

Baked Goat's Cheese | *V*  
confit raisin, pumpkin seed granola,  
charred red pepper  
*Thelema,*  
*Shiraz*

**COURSE SIX**

Baked Apple Cheesecake | *G V*  
compressed apple, marmalade gel,  
honey oat crumble,  
pear and cinnamon sorbet  
*Thelema,*  
*Vin De Hel Muscal*

**SET MENU**

6-COURSE MENU

**SET PRICE OF**

R3050 PER PERSON

**AVAILABLE FOR EVENTS OF**

UP TO 22 GUESTS

DIETARY PREFERENCES:

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Shellfish (**S**) | Vegetarian (**V**) | Vegan (**VG**)

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**THE RESERVE ROOM**

ROOI  
ISOLA  
BANQUETING

VINEYARD BRUNCH  
EXECUTIVE HARVEST LUNCH  
SMALL PLATES MENU  
BRIE & BUBBLES AFTERNOON TEA  
THE RESERVE COLLECTION  
SOMMELIER'S CHOICE SET MENU  
CAP CLASSIQUE SET MENU  
KINGDOM OF CABERNET SET MENU  
VERGELEGEN SET MENU  
THELEMA SET MENU  
**NOBU CLASSIC**  
NOBU DELUXE  
NOBU PREMIUM

## NOBU CLASSIC

Spicy Edamame

Wagyu Beef Taco

Sashimi Three Ways  
yellowtail jalapeño, salmon new style,  
scallop tiradito

Spinach Salad with Lobster

Nobu Selection of Sushi

King Crab Amazu Ponzu

Umami Chilean Seabass

A9 Wagyu Rib Eye Miso Anticucho

Nobu Selection of Desserts

**SET MENU**

FAMILY STYLE

**SET PRICE OF**

R4500 PER PERSON

**AVAILABLE FOR EVENTS OF**

UP TO 22 GUESTS

DIETARY PREFERENCES:

Alcohol **(A)** | Gluten **(G)** | Nuts **(N)** | Pork **(P)**  
Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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**THE RESERVE ROOM**

ROOI  
ISOLA  
BANQUETING

VINEYARD BRUNCH  
EXECUTIVE HARVEST LUNCH  
SMALL PLATES MENU  
BRIE & BUBBLES AFTERNOON TEA  
THE RESERVE COLLECTION  
SOMMELIER'S CHOICE SET MENU  
CAP CLASSIQUE SET MENU  
KINGDOM OF CABERNET SET MENU  
VERGELEGEN SET MENU  
THELEMA SET MENU  
NOBU CLASSIC  
**NOBU DELUXE**  
NOBU PREMIUM

## NOBU DELUXE

Tuna Dry Miso Truffle Taco

Lobster Taco Wasabi Sour Cream

Umami Chicken Wings

Nobu Style Sashimi Ice Platter  
yellowtail jalapeño, salmon new style,  
scallop tiradito, tuna tataki  
matsuhisa dressing, whitefish dry miso

Nobu Style Caesar Salad  
with Lobster

Nobu Selection of Sushi

Rock Shrimp Tempura Creamy Spicy

King Crab Leg Yuzu Butter

Black Cod

Lamb Chop Anticucho

Beef Tenderloin Tosazu Butter

Nobu Selection of Desserts

**SET MENU**

FAMILY STYLE

**SET PRICE OF**

R5250 PER PERSON

**AVAILABLE FOR EVENTS OF**

UP TO 22 GUESTS

**DIETARY PREFERENCES:**

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Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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**THE RESERVE ROOM**

ROOI  
ISOLA  
BANQUETING

VINEYARD BRUNCH  
EXECUTIVE HARVEST LUNCH  
SMALL PLATES MENU  
BRIE & BUBBLES AFTERNOON TEA  
THE RESERVE COLLECTION  
SOMMELIER'S CHOICE SET MENU  
CAP CLASSIQUE SET MENU  
KINGDOM OF CABERNET SET MENU  
VERGELEGEN SET MENU  
THELEMA SET MENU  
NOBU CLASSIC  
NOBU DELUXE  
**NOBU PREMIUM**

## NOBU PREMIUM

Wagyu Beef Taco

Salmon Taco Spicy Miso

Crispy Rice with Toro

Baby Corn Truffle Honey

Nobu Style Sashimi Ice Platter  
chu-toro jalapeño, wagyu beef new style,  
matsuhisa shrimp, tuna dry miso,  
salmon karashi su miso

Crispy Shiitake Salad  
with King Crab & Truffle Goma

Nobu Selection of Sushi

Lobster Tempura Tamarind Honey

Umami Mauritian Seabass

Black Cod Miso

Springbok Tenderloin Anticucho

Wagyu Beef Crispy Onion Amazu

Nobu Selection of Desserts

**SET MENU**

FAMILY STYLE

**SET PRICE OF**

R6800 PER PERSON

**AVAILABLE FOR EVENTS OF**

UP TO 22 GUESTS

**DIETARY PREFERANCES:**

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Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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ROOI



THE RESERVE ROOM

ROOI  
ISOLA  
BANQUETING

SIGNATURE MENU

PRIME MENU  
SOUTH AFRICA ON A PLATE

## SIGNATURE MENU

## STARTER

Kudu Bresaola | *A*  
chickpea fries, pickled shimeji,  
boerenkaas, truffle aioli

OR

ROOI Oysters | *S*  
raspberry mignonette-pearl, spekboom,  
chokka tentacle, coconut chilli dressing

OR

Salt-baked  
Celeriac & Parsnip | *A G N VG*  
verjus, sultana, pine nut

## MAIN

Bo-Kaap Chicken | *G*  
grilled chicken thigh,  
fermented Malay dressing, trio of corn,  
sorghum popcorn, atchar oil,  
masala katafi

OR

100% Grass-fed, Free-range  
Beef Fillet - 250g | *A*  
fire-roasted carrot, coriander and cumin,  
boulangerie potato, béarnaise sauce

OR

Smoked Tomato Risotto | *A N*  
blue mascarpone cream, herb oil,  
fried basil leaf, leek ash, confit tomato,  
roasted pecan nut, sambal

## DESSERT

East Coast Pineapple Pudding | *A VG*  
pineapple cake,  
coconut and brandy anglaise,  
pineapple compote, lime, coconut sorbet

OR

Cape Fur Lemon Set Cream | *G VG*  
basil crumble, granola,  
passion fruit compote

OR

ROOI Chocolate Torte | *G V*  
dark chocolate mousse, burnt meringue,  
milk chocolate crumble, brûlée grapefruit

## SET MENU

3-COURSE MENU

## SET PRICE OF

R985 PER PERSON

AVAILABLE FOR EVENTS OF  
UP TO 20 GUESTS

## DIETARY PREFERENCES:

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Shellfish (**S**) | Vegetarian (**V**) | Vegan (**VG**)Please note that due to local produce and  
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THE RESERVE ROOM

**ROOI**

ISOLA

BANQUETING

SIGNATURE MENU

**PRIME MENU**

SOUTH AFRICA ON A PLATE

## PRIME MENU

## AMUSE BOUCHE

Belnori Goat's Cheese | *GV*  
confit raisin, brioche

## STARTER

Josper-smoked Cured Yellowtail  
Cape masala purée, pickled daikon  
and cucumber, lemon zest yoghurt,  
curried coriander and fennel dressing,  
spicy roasted grape

OR

Beetroot Salad | *AVG*

parsnip purée, sweet potato chip,  
cured red onion, pumpkin seed pesto,  
cabernet sauvignon vinegar dressing

## PALATE CLEANSER

Pinotage & Fynbos Sorbet | *A*

## MAIN

Lamb Shank Potjie  
krummelpap, dry fruit, sage oil

OR

Kalahari Venison Loin | *A*  
fire-roasted carrot, coriander and cumin,  
boulangerie potato, port jus

OR

Prime Rump Steak - 250g | *AN*

ROOI style pap, chakalaka,  
tender stem broccoli

OR

Bo-Kaap Chicken | *G*

grilled chicken thigh,  
fermented Malay dressing, trio of corn,  
sorghum popcorn, atchar oil,  
masala katafi

OR

Malay Spiced Kingklip | *N*

broccoli, yoghurt, seeds,  
fire roasted carrot, caper butter sauce

OR

Baked Butternut | *NVG*

turmeric and walnut curd,  
wild mushroom and bean casserole,  
pumpkin seed crumble, herb oil,  
cashew nut cream

## DESSERT

Pampoen Kaaskoek | *GNV*  
pumpkin cheesecake, hazelnut ice cream,  
candied pecan crumble

OR

Cape Fur Lemon Set Cream | *GVG*

basil crumble, granola,  
passion fruit compote

OR

Malva Pudding | *GV*

vanilla anglaise,  
grilled ginger infused pear,  
spiced butternut ice cream

OR

ROOI Chocolate Torte | *GV*

dark chocolate mousse, burnt meringue,  
milk chocolate crumble, brûlée grapefruit

## FRIANDISE &amp; ROOI KOFFIE

## SET MENU

3-COURSE MENU

## SET PRICE OF

R1375 PER PERSON

## AVAILABLE FOR EVENTS OF

UP TO 20 GUESTS

## DIETARY PREFERENCES:

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Shellfish (**S**) | Vegetarian (**V**) | Vegan (**VG**)

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THE RESERVE ROOM

ROOI

ISOLA

BANQUETING

SIGNATURE MENU

PRIME MENU

SOUTH AFRICA ON A PLATE

## SOUTH AFRICA ON A PLATE

## STARTERS

Josper-smoked Cured Yellowtail  
Cape masala purée, pickled daikon  
and cucumber, lemon zest yoghurt,  
curried coriander and fennel dressing,  
spicy roasted grape

Kudu Bresaola | *A*

chickpea fries, pickled shimeji,  
boerenkaas, truffle aioli

Beetroot Salad | *A VG*

parsnip purée, sweet potato chip,  
cured red onion, pumpkin seed pesto,  
cabernet sauvignon vinegar dressing

## Flame-grilled Tuna

celeriac and horseradish remoulade,  
fire-roasted red cabbage,  
apple mustard dressing

Belnori Goat's Cheese | *V*

rainbow lettuce, confit raisin,  
pumpkin seed granola,  
roasted onion petal, sprout,  
hung milk yogurt

## MAINS

## Charred Beef Fillet

BBQ sauce

## Masala-spiced Kingklip

capier butter sauce

Smokey Pork Belly | *AP*

celeriac purée,  
red cabbage and apple slaw,  
coriander pickled onion, Savannah jus

Bo-Kaap Chicken | *G*

grilled chicken thigh,  
fermented Malay dressing, trio of corn,  
sorghum popcorn, atchar oil,  
masala katafi

Roast Cauliflower | *N VG*

white bean and tahini cream,  
pomegranate salsa, pistachio,  
split harissa dressing

Smoked Tomato Risotto | *AN*

blue cheese cream, herb oil,  
fried basil leaf, leek ash, confit tomato,  
roasted pecan nut, sambal

## DESSERTS

## Dark Chocolate &amp; Orange

Paris Breast | *V*

Peppermint Crisp Macaron | *NV*

Blueberry Cheesecake | *GV*

## Strawberry &amp; White Chocolate

Blondie | *GV*

Lemon Tart | *GV*

white mousse dome and meringue

## SET MENU

BUFFET

## SET PRICE OF

R1500 PER PERSON

## AVAILABLE FOR EVENTS OF

UP TO 70 GUESTS

## DIETARY PREFERENCES:

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advance.

A modern outdoor lounge area featuring a pergola with stone pillars and a pool with a checkered tile deck. The scene is set in a lush, green environment with palm trees and other foliage. The pergola has a dark wood roof and is supported by large, rustic stone pillars. Underneath the pergola, there are several tables and chairs, some with white cushions. The pool in the foreground has a deck made of light green and yellow tiles. The word "ISOLA" is written in white capital letters across the middle of the image.

ISOLA

THE RESERVE ROOM  
ROOI  
**ISOLA**  
BANQUETING

**MEDITERRANEAN BREAKFAST**  
MEDITERRANEAN BREAKFAST SPREAD  
MEDITERRANEAN NETWORKING SPREAD  
LAMB SPIT BRAAI  
SOUTH AFRICAN BRAAI  
ISOLA BRAAI  
BRAAI PLATED

## MEDITERRANEAN BREAKFAST

### SELECTION OF PATISSERIES | *G*

Croissant  
Pain Au Chocolate  
Coconut Cone  
Scone  
whipped cream and strawberry jam  
Baked Cinnamon Apple Crumble

### FRUITFUL START

Cape Fruit, Strawberry  
& Bulgarian Yoghurt Glass | *V*  
Blueberry Overnight Oats Cup | *G V*  
Chiaseed & Mango Trifle | *V*  
Sliced Seasonal Fruit Platter | *VG*  
Banana & Peanut Butter  
Coconut Smoothie | *N VG*  
Kiwi & Mint Smoothie | *VG*

### PLATTERS

Meze Platter | *GNV*  
marinated arthichoke,  
pickled green and black olive,  
hummus, pesto, mini pita bread,  
tomato and tabouleh salad, tzatziki  
Antipasto Platter | *GP*  
local cheese, salami, parma ham, coppa,  
pickled and roasted aubergine wedge

### BREAKFAST PIZZA

Mozarella, Roasted Red Pepper,  
Basil & Parmesan | *GV*  
Bacon, Feta, Mushroom, Parsley | *GP*  
Arthichoke, Rosa Tomato,  
Pickled Red Onion, Rocket | *GV*

### HOT

Sweet Potato Rosti | *GV*  
sautéed onion, poached egg, herb salad  
Crushed Avocado, Feta, Wild Rocket  
& Pumpkin Seed Crumble | *GV*  
on toast  
Shakshuka Egg | *GP*  
with toasted ciabatta  
Turkish Egg | *V*  
garlic yoghurt, smoked paprika butter,  
fresh herbs  
Belgium Waffle | *GV*  
whipped cream, maple syrup,  
seasonal berries  
Vanilla Flap Jack | *GV*  
honey cottage cheese, Greek yoghurt,  
mixed berry compote

### SET MENU

BUFFET

### SET PRICE OF

R620 PER PERSON

### AVAILABLE FOR EVENTS OF

UP TO 30 GUESTS

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THE RESERVE ROOM  
 ROOI  
**ISOLA**  
 BANQUETING

MEDITERRANEAN BREAKFAST  
**MEDITERRANEAN BREAKFAST SPREAD**  
 MEDITERRANEAN NETWORKING SPREAD  
 LAMB SPIT BRAAI  
 SOUTH AFRICAN BRAAI  
 ISOLA BRAAI  
 BRAAI PLATED

## MEDITERRANEAN BREAKFAST SPREAD

### BREAKFAST MEZZE (on the table)

Greek Yoghurt Platter | *GNV*  
 nuts, coconut, berries,  
 croissant granola, basil marinated melon

Fruit Mélange | *VG*  
 fresh, poached and dried  
 with basil and mint dressing

### CONTINENTAL CORNER

Baked Patisseries | *GV*  
 croissants, pain au chocolaté,  
 pain au raisin, apple strudel danish

French-inspired Cheese Board | *GV*  
 brie, camembert, gruyere and chevin  
 with fresh baguette, chutney, jam, honey

Italian-style Charcuterie | *GP*  
 sundried tomato, olive, flatbread

Greek Mezze Board | *V*  
 marinated tomato, artichoke heart,  
 roasted pepper, marinated cucumber,  
 roasted onion, baba ghanoush, tzatziki

### UNDER LIGHTS

Mozzarella, Roasted Red Pepper,  
 Basil Pizza | *GV*

Vegetable Shakshuka | *V*  
 pepper, beans, chilli

French-style Scrambles Egg | *V*  
 with herbs

Balsamic Bacon Rasher | *P*

Chorizo Sausage | *P*  
 roasted pepper

Grilled Haloumi | *V*  
 with oregano honey

Dukkah Spiced Potato Rosti | *NVG*

Garlic & Thyme  
 Creamed Mushroom | *V*

Herb de Provence Stuffed Tomato | *GV*

### SET MENU

BUFFET

### SET PRICE OF

R750 PER PERSON

### AVAILABLE FOR EVENTS OF

UP TO 30 GUESTS

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THE RESERVE ROOM  
ROOI  
**ISOLA**  
BANQUETING

MEDITERRANEAN BREAKFAST  
MEDITERRANEAN BREAKFAST SPREAD  
**MEDITERRANEAN NETWORKING SPREAD**  
LAMB SPIT BRAAI  
SOUTH AFRICAN BRAAI  
ISOLA BRAAI  
BRAAI PLATED

## MEDITERRANEAN NETWORKING SPREAD

### COLD

(pass around)

Bocconcini, Tomato,  
Basil & Balsamic Skewer | *V*

Mini Aubergine Pita | *G VG*  
hummus, pickled red onion

Seared Tuna | *G*  
olive jam, en croûte

Beef Carpaccio  
coriander, parmesan crisp

**MINI FLATBREAD  
FROM THE PIZZA OVEN**  
(pass around or under lights)

Fior Di Latte, Tomato, Basil | *G V*

Duxelles, Prosciutto & Burrata | *G P*

### HOT

(pass around or under lights)

Grilled Beef Rump  
& Onion Skewer  
vierge sauce

Pan-fried Fennel Spiced Kingklip  
rich tomato and parsley sauce,  
garlic emulsion

Grilled Chicken Kebab  
apricot glaze, tzatziki, coriander

Aubergine, Cashew Nut Cream,  
Toasted Sprout | *N VG*

Pan-fried Calamari | *G*  
crispy tentacle, herb salad,  
chilli and garlic jam

### SWEET

(pass around)

Tiramisu | *G V*

Baklava | *G N V*

Lemon Thyme Cheesecake | *G V*

Chocolate & Caramel Macaron | *N V*

Mini Fruit Tartlet | *G V*  
crème pâtissière

### SET MENU

CANAPÉ MENU

### SET PRICE OF

R850 PER PERSON

### AVAILABLE FOR EVENTS OF

UP TO 30 GUESTS SEATED  
OR 50 GUESTS STANDING

### DIETARY PREFERENCES:

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THE RESERVE ROOM  
ROOI  
**ISOLA**  
BANQUETING

MEDITERRANEAN BREAKFAST  
MEDITERRANEAN BREAKFAST SPREAD  
MEDITERRANEAN NETWORKING SPREAD  
**LAMB SPIT BRAAI**  
SOUTH AFRICAN BRAAI  
ISOLA BRAAI  
BRAAI PLATED

## LAMB SPIT BRAAI

### ON THE TABLE

Freshly Baked Flatbreads | *GV*  
olive oil, aged balsamic

Meze Platter | *NV*  
marinated artichoke, roasted pepper,  
pickled green and black olive,  
hummus, basil pesto, baba ghanoush,  
feta mousse, marinated bocconcini

Coal-fired Chorizo Pans | *AP*  
flambéed at the table with cognac

### SALAD BAR

Tabbouleh & Spinach Salad | *VG*

Traditional Greek Salad | *V*

Baby Spinach Salad | *ANVG*  
candied cashew, sundried cranberry,  
roasted chickpea, sherry vinaigrette

### STUFF YOUR OWN PITA

Freshly Coaled Pita | *G*

Slow Roasted Pulled Lamb

Vegetables | *VG*  
shredded cabbage and lettuce,  
pickled carrot, fresh radish,  
roasted beet, fermented red onion,  
sliced cucumber and tomato,  
dill pickle

Sauces | *NV*  
muhammara, tzatziki, za'atar hummus,  
aubergine ketchup, labneh, tahini,  
whipped feta with oregano

### UNDER LIGHTS

Slow Roasted Carved Lamb

Lamb Fat Baby Potato  
confit carrot, shallot

Grilled Aubergine Wedge | *V*  
lemon dressing

Honey-glazed Squash | *V*  
sweet potato

Grilled Haloumi | *V*  
oregano honey

Sauces  
salsa verde  
lemon and caper (A)  
butter and white wine (A)  
mint jus (A)

### PLATED DESSERT

Limoncello Cheesecake | *AGV*  
streusel of berries, orange peel sorbet

### SET MENU

BUFFET

### SET PRICE OF

R1250 PER PERSON

### AVAILABLE FOR EVENTS OF

UP TO 30 GUESTS

### DIETARY PREFERENCES:

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THE RESERVE ROOM  
 ROOI  
**ISOLA**  
 BANQUETING

MEDITERRANEAN BREAKFAST  
 MEDITERRANEAN BREAKFAST SPREAD  
 MEDITERRANEAN NETWORKING SPREAD  
 LAMB SPIT BRAAI  
**SOUTH AFRICAN BRAAI**  
 ISOLA BRAAI  
 BRAAI PLATED

## SOUTH AFRICAN BRAAI

### BREAD

Cheese & Tomato Braaibroodjie  
 off the fire | *GV*

Garlic Butter & Parsley Baguette | *GV*

### SALADS

South African Style Potato Salad | *V*  
 egg, chive

Pickled & Roasted Beetroot Salad | *VG*  
 feta cheese, citrus

Three Bean Mixed Salad | *VG*  
 roasted pepper, diced onion

Broccoli Salad | *V*  
 cheddar, goat's cheese, baby spinach,  
 raisin

Mixed Cabbage & Carrot Slaw | *V*  
 cranberry, date

### OFF THE BRAAI

Beef Fillet Medallion

Beef Rump

Karoo Lamb Cutlet

Mutton Rib

Boerewors | *GP*

Grilled Yellowtail

### SIDES

Grilled Cauliflower Steak | *N VG*  
 pomegranate relish

Potato & Bacon Bake | *P*

Grilled Green Bean | *VG*  
 lemon zest

### PLATED DESSERT

Malva Pudding | *GV*  
 vanilla anglaise,  
 grilled ginger infused pear,  
 spiced butternut ice-cream

### SET MENU

BUFFET

### SET PRICE OF

R1095 PER PERSON

### AVAILABLE FOR EVENTS OF

UP TO 30 GUESTS

### DIETARY PREFERENCES:

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THE RESERVE ROOM  
ROOI  
**ISOLA**  
BANQUETING

MEDITERRANEAN BREAKFAST  
MEDITERRANEAN BREAKFAST SPREAD  
MEDITERRANEAN NETWORKING SPREAD  
LAMB SPIT BRAAI  
SOUTH AFRICAN BRAAI  
**ISOLA BRAAI**  
BRAAI PLATED

## ISOLA BRAAI

### BREAD

Cheese & Tomato Braaibroodjie | *GV*  
Garlic Butter & Parsley Baguette | *GV*

### SALADS

South African Style Potato Salad | *V*  
egg, chive  
Pickled & Roasted Beetroot Salad | *V*  
feta cheese, citrus  
Three Bean Mixed Salad | *VG*  
roasted pepper, diced onion  
Broccoli Salad | *V*  
cheddar, goat's cheese, baby spinach,  
raisin  
Mixed Cabbage & Carrot Slaw | *V*  
cranberry, date

### OFF THE BRAAI

Beef Fillet Medallion  
Beef Rump  
Karoo Lamb Cutlet  
Mutton Rib  
Boerewors | *P*  
Grilled Yellowtail

### ON THE PASS

Grilled Cauliflower Steak | *N VG*  
pomegranate relish  
Potato & Bacon Bake | *P*  
Grilled Green Bean | *VG*  
lemon zest

### DESSERT

Melktert | *GV*  
cinnamon, orange  
Soetbrood | *GV*  
crème anglaise  
Pumpkin Fritter | *GV*  
caramel sauce, whipped cream  
Braaiied Banana | *GV*  
butterscotch éclair  
Peppermint Crisp Tartlet | *GV*  
Bo-Kaap Koe'sister | *GV*  
Lancewood Cheesecake | *GV*  
spiced stewed apple  
Local Cheese Platter | *G*  
preserves, jam, lavash, pickle

### SET MENU

BUFFET

### SET PRICE OF

R1200 PER PERSON

### AVAILABLE FOR EVENTS OF

UP TO 30 GUESTS

### DIETARY PREFERENCES:

Alcohol (**A**) | Gluten (**G**) | Nuts (**N**) | Pork (**P**)  
Shellfish (**S**) | Vegetarian (**V**) | Vegan (**VG**)

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THE RESERVE ROOM  
ROOI  
**ISOLA**  
BANQUETING

MEDITERRANEAN BREAKFAST  
MEDITERRANEAN BREAKFAST SPREAD  
MEDITERRANEAN NETWORKING SPREAD  
LAMB SPIT BRAAI  
SOUTH AFRICAN BRAAI  
ISOLA BRAAI  
**BRAAI PLATED**

## BRAAI PLATED

### ON THE TABLE

Flatbreads | *GV*  
feta and olive mousse,  
smoked paprika onion purée,  
sundried tomato and basil dip

### STARTERS

Calamari | *G*  
pan-fried calamari, crispy tentacle,  
herb salad, chilli and garlic jam

Bocconcini Salad | *V*  
plum tomato carpaccio, bocconcini,  
basil, balsamic reduction

Hummus,  
Charred Carrot & Onion | *GNVG*  
toasted pine nut, glazed crispy onion,  
spiced sprout

### MAINS

Slow-cooked Karoo Lamb Spit

### UNDER THE LIGHTS

Chimichurri, Lamb Gravy, Salsa Verde,  
Mint Mayonnaise

Baby Potato, Shallot & Carrot Confit  
in Lamb Dripping

Grilled Aubergine Wedge | *V*  
lemon dressing

Garlic & Thyme Roll from the fire | *GV*

Honey-glazed Sweet Potato  
& Butternut | *V*

Saldanha Bay Lemon Thyme  
Mussel Pot | *S*

### DESSERTS

Tahini & Coconut Opera Cake | *GNV*  
tahini sponge, coconut mousse,  
cherry gel, tahini ice cream

Limoncello Cheesecake | *GV*  
mixed berry compote,  
orange peel sorbet

Vanilla & Honey Panna Cotta | *GV*  
honeycomb, raw honey, vanilla chip

Crème Brûlée | *V*  
vanilla seed, summer berries

### SET MENU

BUFFET

### SET PRICE OF

R990 PER PERSON

### AVAILABLE FOR EVENTS OF

UP TO 30 GUESTS

### DIETARY PREFERENCES:

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BANQUETING

THE RESERVE ROOM  
ROOI  
ISOLA  
**BANQUETING**

**PLATED BANQUETING BREAKFAST**  
BREAKFAST SPREAD  
PLATED LUNCH & DINNER SET MENUS  
CANAPÉ MENUS  
ONE&ONLY SIGNATURE SPREAD  
CAPE TOWN CITY TOUR SPREAD  
ATLANTIC YACHT CLUB SPREAD  
NETWORKING MENU  
DAY CONFERENCE PACKAGES  
BEVERAGE MENU

## PLATED BANQUETING BREAKFAST

### CONTINENTAL SPREAD

Baked Patisseries | *GV*  
croissant, pain au chocolat, muffin,  
melktert fruit tartlet

Greek Yoghurt, Local Fynbos Honey  
& Homemade Granola Mini Trifle | *NV*

Salmon & Cream Cheese Bagel | *G*  
fried caper, preserved lemon

Charcuterie & Cheese Board | *GNP*  
selection of South African cheeses,  
sliced melon, roasted nuts, lavash,  
mebos chutney

Seasonal Fruit Skewer | *VG*  
mint syrup

### PLATED MAINS

South African Breakfast | *GP*  
scrambled egg, crispy bacon,  
boerewors, wilted spinach,  
grilled brown mushroom,  
chakalaka baked bean, potato rosti

Steak & Chips  
grilled beef sirloin steak, poached egg,  
frites épaisses, tossed baby spinach,  
mushroom and truffle cream

Salmon Stack | *G*  
fennel and cumin spiced  
Norwegian salmon, soft scrambled egg,  
cream cheese mousse, cumin flap jack,  
orange chutney

Eggs Benedict | *GP*  
toasted English muffin, baby spinach,  
hickory ham, sauce hollandaise

Cape Malay Aubergine  
en croûte | *GVG*  
masala aubergine, fried chickpea,  
rocket, confit tomato,  
lemon zest on sourdough

### SET MENU

BUFFET + PLATED MAIN (CHOICE OF ONE)

### SET PRICE OF

R695 PER PERSON,  
SURCHARGE OF R195  
FOR ADDITIONAL OPTION

### AVAILABLE FOR EVENTS OF

UP TO 30 GUESTS

### DIETARY PREFERENCES:

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THE RESERVE ROOM  
ROOI  
ISOLA  
**BANQUETING**

PLATED BANQUETING BREAKFAST  
**BREAKFAST SPREAD**  
PLATED LUNCH & DINNER SET MENUS  
CANAPÉ MENUS  
ONE&ONLY SIGNATURE SPREAD  
CAPE TOWN CITY TOUR SPREAD  
ATLANTIC YACHT CLUB SPREAD  
NETWORKING MENU  
DAY CONFERENCE PACKAGES  
BEVERAGE MENU

## BREAKFAST SPREAD

### CONTINENTAL SPREAD

Baked Pâtisseries | *GNV*  
croissant, pain au chocolaté, muffin,  
almond croissant, melktert fruit tartlet,  
scone, pumpkin fritter

Fresh Bagel | *G*  
filled with smoked salmon,  
cream cheese, rocket

Milk Sout Pretzel | *AGP*  
filled with pulled gammon,  
orange chutney, coriander

Fresh Sliced Seasonal Fruit,  
Fruit Salad, Whole Fruit | *VG*

Orange Posset | *V*

Blueberry Coconut & Chia Trifle | *VG*

Smoothie Bar | *VG*  
peanut butter (N),  
cacao and banana,  
kiwi and spinach,  
passion fruit and pineapple

Local Butcher's Charcuterie  
Italian salami (P), coppa ham (P),  
country ham (P), smoked chicken breast,  
pickle, caper in brine,  
whipped cream cheese and dill

Salmon  
herbed cream cheese, caper,  
pickle red onion

Local Farm Cheese Board | *G*  
preserve, lavash, cracker, pickle

### HOT MAINS

Scrambled Egg | *V*  
chive  
Poached Egg | *V*  
herbs, smoked paprika on potato cake

Spinach, Pine Nut  
& Feta Quiche | *NGV*

Maple Streaky Bacon | *P*

Boerewors Pinwheel | *GP*  
chakalaka

Mozambican-inspired  
Peri-Peri Chicken Liver | *G*

Roasted Tomato Tart | *GV*  
herb crust

Roasted Brown Mushroom | *GV*  
feta and thyme crumble

Parsley & Onion Potato Rosti | *GVG*

Shakshuka-styled Bean | *V*

### LIVE STATION

American Pancake | *GV*  
chocolate chip, berry compote,  
whipped cream, honeycomb,  
Canadian maple syrup

### SET MENU

BUFFET

### SET PRICE OF

R850 PER PERSON

### AVAILABLE FOR EVENTS OF

UP TO 30 GUESTS

### DIETARY PREFERENCES:

Alcohol (A) | Gluten (G) | Nuts (N) | Pork (P)  
Shellfish (S) | Vegetarian (V) | Vegan (VG)

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THE RESERVE ROOM  
ROOI  
ISOLA  
**BANQUETING**

PLATED BANQUETING BREAKFAST  
BREAKFAST SPREAD  
**PLATED LUNCH & DINNER SET MENUS**  
CANAPÉ MENUS  
ONE&ONLY SIGNATURE SPREAD  
CAPE TOWN CITY TOUR SPREAD  
ATLANTIC YACHT CLUB SPREAD  
NETWORKING MENU  
DAY CONFERENCE PACKAGES  
BEVERAGE MENU

## PLATED LUNCH & DINNER SET MENUS

### STARTERS

Lightly-smoked Ostrich Fan Fillet  
charred red pepper,  
pickled mustard seed,  
aubergine coconut curry

Norwegian Salmon Tartare | *G*  
crispy onion, orange, fennel,  
miso vinaigrette, guacamole

Seared Tuna | *G*  
preserved truffle mayonnaise,  
apple mustard vinaigrette, crispy leek,  
green leek purée

Grilled Gem Wedge | *G*  
sliced spiced chicken breast,  
soubise, balsamic onion

Roasted Beetroot | *V*  
spinach, feta mousse,  
green pumpkin seed granola,  
balsamic lentil and corn salad

Beef Carpaccio | *G*  
horseradish emulsion, crouton,  
lemon preserve, parsley verde

Crayfish Risotto | *GS*  
celery and apple remoulade,  
crispy onion  
\* *R200 surcharge*

### MAINS

Kalahari Beef | *A*  
beef fillet, slow-smoked beef brisket,  
baked cabbage,  
smokey red bell pepper purée,  
basil emulsion, rich herb jus

Karoo Lamb | *AG*  
herb-crusted rack of lamb,  
slow braised lamb neck, pumpkin purée,  
baby onion, potato croquette

Pan-roasted Fish of the Day  
tandoori cauliflower, creamy yoghurt,  
pickled onion, chilli oil

Roasted Chicken Supreme  
grilled tenderstem broccoli,  
white bean purée, fermented kohlrabi

Charred Cauliflower | *NVG*  
turmeric and walnut dressing,  
pomegranate chutney,  
burnt leek velouté

Kroonplaas Duck Breast | *A*  
seared duck breast,  
smoked beetroot, orange chutney,  
potato purée, orange duck jus  
\* *R200 surcharge*

### DESSERTS

Lemon Tart | *GNV*  
Italian meringue, lime marmalade,  
lemon and thyme ice cream

Chocolate Plaisir Slice | *GNV*  
honeycomb, Ceres orange ice cream

Berry & Coconut Panna Cotta | *V*  
rasberry sorbet, fresh berries

Dark Chocolate Torte | *GV*  
tonka bean ice cream,  
chocolate crumble, vanilla tuile

New York Baked Cheesecake | *GNV*  
almond crumble base,  
blackberry compote, blackberry sorbet

### SET MENU

ONE STARTER + ONE MAIN + ONE DESSERT

### SET PRICE OF

R1250 PER PERSON,  
SURCHARGE OF R195  
FOR ADDITIONAL STARTER,  
SURCHARGE OF R250  
FOR ADDITIONAL MAIN,  
SURCHARGE OF R150  
FOR ADDITIONAL DESSERT

AVAILABLE FOR EVENTS OF  
UP TO 30 GUESTS

### DIETARY PREFERENCES:

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Shellfish (**S**) | Vegetarian (**V**) | Vegan (**VG**)

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THE RESERVE ROOM  
ROOI  
ISOLA  
**BANQUETING**

PLATED BANQUETING BREAKFAST  
BREAKFAST SPREAD  
PLATED LUNCH & DINNER SET MENUS  
**CANAPÉ MENUS**  
ONE&ONLY SIGNATURE SPREAD  
CAPE TOWN CITY TOUR SPREAD  
ATLANTIC YACHT CLUB SPREAD  
NETWORKING MENU  
DAY CONFERENCE PACKAGES  
BEVERAGE MENU

## CANAPÉ MENUS

### OPTION 1

#### COLD

Tuna Sashimi | *G*  
crispy leak, chilli jam, sesame wafer

Compressed Watermelon | *V*  
feta mousse, orange relish

#### HOT

Truffle Arancini Ball (*G*),  
Mushroom Sabayon,  
Cured Duck Breast

Butternut Fondant | *VG*  
black bean, apple, coriander

#### SWEET

Mocha Choux Bun | *GNV*  
chocolate and salted caramel macaron

### OPTION 2

#### COLD

Soy-marinated Seared  
Norwegian Salmon | *GS*  
gochujang, toasted sesame

Smoked Ostrich Tartare | *G*  
bell pepper, curried aubergine, brioche

Roasted Carrot | *GV*  
hummus, parmesan biscuit

#### HOT

Grilled Prawn | *NS*  
sweet sour sauce, massaman curry

Chicken Thigh Roulade  
date and smoked paprika chutney

Panko-crumbed  
Goat's Cheese Ball | *AGV*  
port-infused onion marmalade

#### SWEET

Lemon Slice | *GNV*  
almond crumble

Peppermint Crisp Tart | *GV*

Mini Blueberry Cheesecake | *GV*

### OPTION 3

Combine Option 1 & Option 2

#### SET MENU

BUFFET

#### SET PRICE OF

OPTION 1 - R550  
OPTION 2 - R850  
OPTION 3 - R1250

#### AVAILABLE FOR EVENTS OF

MORE THAN 30 GUESTS

#### DIETARY PREFERANCES:

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Shellfish (**S**) | Vegetarian (**V**) | Vegan (**VG**)

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THE RESERVE ROOM  
ROOI  
ISOLA  
**BANQUETING**

PLATED BANQUETING BREAKFAST  
BREAKFAST SPREAD  
PLATED LUNCH & DINNER SET MENUS  
CANAPÉ MENUS  
**ONE&ONLY SIGNATURE SPREAD**  
CAPE TOWN CITY TOUR SPREAD  
ATLANTIC YACHT CLUB SPREAD  
NETWORKING MENU  
DAY CONFERENCE PACKAGES  
BEVERAGE MENU

## ONE&ONLY SIGNATURE SPREAD

### COLD

Artisan Breadbasket | *GNV*  
butter, hummus, pesto

Seared Beef Salad | *N*  
rocket, parmesan, pesto,  
balsamic onion

Heirloom Tomato  
& Mozzarella Salad | *V*  
heirloom tomato, mozzarella, basil

Spinach & Strawberry Salad | *V*  
spinach, strawberry, feta

Quinoa & Roasted Vegetable  
Salad | *VG*  
quinoa, roasted veggies,  
citrus vinaigrette

Classic Caesar Salad | *G*  
romaine, crouton, parmesan

### HOT

Pepper-crusted Sirloin | *G*  
shoestring chips

Oven-baked Kingklip | *G*  
lemon velouté, kataifi

Cape Malay Chicken Curry | *G*  
roti, sambals

Cumin-spiced Basmati Rice | *VG*

Vegetable Moussaka | *V*

Grilled Red Cabbage Smoor | *VG*  
balsamic lentil

Lemon & Thyme  
Hasselback Potato | *VG*

### SWEET

Mixed Berry & Vanilla Crumble | *GV*

Salted Caramel Panna Cotta | *V*

Forest Berry Macaron | *NV*

Gold Leaf Chocolate Brownie | *GNV*

Pecan Nut Tart | *GNV*  
mascarpone cream

Local Cheese Board | *G*  
mebos chutney, preserve, cured olive,  
homemade lavash

### SET MENU

BUFFET

### SET PRICE OF

R900 PER PERSON

AVAILABLE FOR EVENTS OF  
MORE THAN 30 GUESTS

### DIETARY PREFERENCES:

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Shellfish (**S**) | Vegetarian (**V**) | Vegan (**VG**)

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THE RESERVE ROOM  
ROOI  
ISOLA  
**BANQUETING**

PLATED BANQUETING BREAKFAST  
BREAKFAST SPREAD  
PLATED LUNCH & DINNER SET MENUS  
CANAPÉ MENUS  
ONE&ONLY SIGNATURE SPREAD  
**CAPE TOWN CITY TOUR SPREAD**  
ATLANTIC YACHT CLUB SPREAD  
NETWORKING MENU  
DAY CONFERENCE PACKAGES  
BEVERAGE MENU

## CAPE TOWN CITY TOUR SPREAD

### COLD

Artisan Breadbasket | *GNV*  
butter, hummus, pesto

Seafood Board  
masala-smoked yellowtail,  
coriander kingklip pastrami,  
citrus-crusted tuna carpaccio,  
malay-spiced mayonnaise

Charcuterie Board | *GP*  
soutvleis (corned beef), rare roast beef,  
local salami (P), homemade pickle

### FRESH HARVEST SALADS

Kale, Apple, Cremezola,  
Toasted Seed,  
Candied Mixed Nut | *NV*

Caprese Salad | *V*  
local buffalo mozzarella ball, tomato,  
basil

Roasted Beet  
& Goat's Cheese Salad | *NV*  
roasted walnut, mustard leaf

Bo-Kaap Chicken  
mango atchar emulsion,  
pickled carrot strip, cos lettuce salad

### HOT

Herb-crusted Leg of Lamb | *AG*  
thyme jus

Short Rib Denning Vleis | *A*  
carrot, new potato

Masala-smoked Yellowtail  
knoffel vinaigrette

Steamed Saldanha Mussel Pot | *AS*

Cape Malay Vegetable Curry | *GV*  
roti, sambal

Ratatouille-style Bean | *V*

Duck Fat Roast Potato

Creamed Spinach | *V*

### SWEET

Raspberry Choux Bun | *GV*

White Chocolate Mousse Brownie | *GV*

Mini Vanilla Panna Cotta Cup | *V*  
with strawberry jelly

Koe' & Koeksister | *GV*

One&Only-style Hertzoggie | *GV*

Malva Pudding | *AGV*  
Amarula anglaise

Local Cheese Board | *G*  
mebos chutney, preserve, cured olive,  
homemade lavash

### SET MENU

BUFFET

### SET PRICE OF

R1250 PER PERSON

AVAILABLE FOR EVENTS OF  
MORE THAN 30 GUESTS

### DIETARY PREFERENCES:

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THE RESERVE ROOM  
ROOI  
ISOLA  
**BANQUETING**

PLATED BANQUETING BREAKFAST  
BREAKFAST SPREAD  
PLATED LUNCH & DINNER SET MENUS  
CANAPÉ MENUS  
ONE&ONLY SIGNATURE SPREAD  
CAPE TOWN CITY TOUR SPREAD  
**ATLANTIC YACHT CLUB SPREAD**  
NETWORKING MENU  
DAY CONFERENCE PACKAGES  
BEVERAGE MENU

## ATLANTIC YACHT CLUB SPREAD

Oysters & Bubbles on arrival

### COLD

Artisan Breadbasket | *GNV*  
butter, hummus, pesto

Seafood Board | *S*  
prawn cocktail salad, smoked salmon,  
kingklip pastrami, salmon gravlax,  
caper, lemon, red onion condiment

### UNDER THE LIGHTS

Whole Smoked Salmon  
orange marmalade, fennel mayonnaise,  
cream cheese

### FRESH HARVEST SALADS

Spicy Prawn | *S*  
avocado, cherry tomato, pineapple,  
watercress and lime salad

Grilled Calamari  
chilli jam, coriander grapefruit salad

Tuna Crudo | *N*  
lemon, parsley, roasted cashew nut,  
extra virgin olive oil

Roasted Cauliflower | *N VG*  
creamy mustard dressing, wild rocket,  
walnut salad

Pickled Carrot Salad | *V*  
pomegranate, gorgonzola,  
glazed and roasted butternut, chickpea

Beetroot Salad | *N VG*  
hummus, baby gem, pine nut, fennel,  
orange

### HOT

Crusted Lamb Saddle | *G*

Grilled Peppered Beef Fillet | *A*  
horseradish jus

Cape-style Seafood Thermidor | *S*

Confit Duck Leg | *A*  
Stellenbosch citrus jus

Truffled Mushroom Stuffed  
Chicken Roulade | *A*  
café au lait

Tandoori-grilled  
Cauliflower Steak | *N VG*  
toasted almond

Oxtail & Bean Potjie | *A*

Confit Garlic Mash | *V*

Roasted Honey & Cinnamon  
Butternut | *V*

Crispy Baby Potato | *V*  
lemon thyme

### DESSERT

Pecan Nut Tart | *GNV*  
mascarpone cream

Dark Chocolate Mousse  
& Salted Caramel Tart | *GV*

Peppermint Crisp Cup | *GV*

Lemon Poppy Opera Slice | *GNV*

Layered Berry & Lime Trifle | *GVG*

Hot Brownie Pudding | *GV*  
warm chocolate sauce

Red Velvet Slice | *GV*  
Lancewood butter cream

Melktert | *GV*  
citrus zest

Crêpe Suzette Station | *AGV*

Local Cheese Board | *G*  
mebos chutney, preserve,  
cured olive and homemade lavash

### SET MENU

BUFFET

### SET PRICE OF

R2950 PER PERSON

AVAILABLE FOR EVENTS OF  
MORE THAN 30 GUESTS

### DIETARY PREFERENCES:

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Shellfish (**S**) | Vegetarian (**V**) | Vegan (**VG**)

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THE RESERVE ROOM  
ROOI  
ISOLA

## BANQUETING

PLATED BANQUETING BREAKFAST  
BREAKFAST SPREAD  
PLATED LUNCH & DINNER SET MENUS  
CANAPÉ MENUS  
ONE&ONLY SIGNATURE SPREAD  
CAPE TOWN CITY TOUR SPREAD  
ATLANTIC YACHT CLUB SPREAD

## NETWORKING MENU

DAY CONFERENCE PACKAGES  
BEVERAGE MENU

# NETWORKING MENU

## SALAD GLASSES

Chicken Caesar Salad | *G*  
Waldorf Salad | *N*  
roasted pear  
Seared Tuna  
spring onion green  
Citrus, Beetroot, Goat's Cheese,  
Fennel | *V*

## MINI BITES

Smoked Duck Breast | *G*  
orange marmalade, brioche  
Gomasio-crusted Norwegian Salmon  
wasabi pearl  
Sweet Crust Baked  
Three Cheese Tart | *G*  
fig and chilli jam  
Smoked Chicken  
corn rosti, remoulade  
Beetroot Tartare | *V*  
cream cheese, cajun sprinkle  
Seared Beef Fillet | *G*  
horseradish emulsion, brioche

## UNDER THE LIGHTS

Char Sui-marinated Lamb Cutlet | *G*  
crispy onion  
Crumbed Beef Brisket | *A*  
garlic potato purée, mustard seed  
Herb-crusted Line Fish | *G*  
honey and cinnamon butternut,  
pickled micro herbs  
Crayfish Risotto | *S*  
parmesan, truffle  
Spiced Grilled Chicken Thigh  
masala curry sauce  
Pork Belly | *A P*  
Savannah jus, celeriac purée  
Salt & Pepper Squid | *G*  
turmeric aioli, chilli jam  
Tempura Fried Mixed Vegetables | *G V*  
harissa emulsion  
Falafel | *VG*  
Cape Malay hummus, pickled apple

## SWEET

Gold Leaf Chocolate Brownie | *G V*  
Mini Orange Cheesecake | *G V*  
Mini Peppermint Crisp Tart | *G V*  
Forest Berry Macaron | *N V*  
Orange Madeleine  
dipped in Chocolate | *G V*  
Chocolate Mousse  
& Salted Caramel Tart | *G V*  
Classic Tiramisu | *G V*  
Red Velvet Finger | *G V*

## SET MENU

ONE SALAD GLASS + TWO MINI BITES  
+ FIVE UNDER THE LIGHTS + TWO SWEET

## SET PRICE OF

R650 PER PERSON,  
SURCHARGE OF R195  
FOR ADDITIONAL OPTION

AVAILABLE FOR EVENTS OF  
MORE THAN 30 GUESTS

## DIETARY PREFERENCES:

Alcohol (**A**) | Gluten (**G**) | Nuts (**N**) | Pork (**P**)  
Shellfish (**S**) | Vegetarian (**V**) | Vegan (**VG**)

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THE RESERVE ROOM  
ROOI  
ISOLA  
**BANQUETING**

PLATED BANQUETING BREAKFAST  
BREAKFAST SPREAD  
PLATED LUNCH & DINNER SET MENUS  
CANAPÉ MENUS  
ONE&ONLY SIGNATURE SPREAD  
CAPE TOWN CITY TOUR SPREAD  
ATLANTIC YACHT CLUB SPREAD  
NETWORKING MENU  
**DAY CONFERENCE PACKAGES**  
BEVERAGE MENU

## DAY CONFERENCE PACKAGES

### ARRIVAL BREAKS

**Option 1:  
Strawberry**

strawberry, white chocolate,  
oatmeal bar (G)

fresh strawberry,  
cashew nut breakfast trifle (N)(V)

balsamic strawberry shooter

**Option 2:  
Orange**

orange and poppyseed muffin (G)

orange and honey posset

orange and carrot shooter

**Option 3:  
Blueberry**

blueberry custard tartlet (G)

blueberry and coconut  
chia pudding (VG)

blueberry smoothie

### MID-MORNING BREAKS

**Option 1:  
The Mother City - Cape Town**

butter chicken roti wrap (G)

naartjie, spinach and avo salad cup (VG)

melk tart (G)(V)

**Option 2:  
City of Gold - Johannesburg**

butter crust oxtail pie (G)

samp arancini with chakalaka (G)

gold leaf brownie (G)(V)

**Option 3:  
12 Months of Summer - Durban**

lamb bunny chow (G)

masala butternut and lentil salad (VG)

vermicelli pudding (V)

### MID-AFTERNOON BREAKS

**Option 1:  
Britain**

open cucumber sandwich  
with dill cream cheese (G)(V)

citrus and chamomile cheesecake (V)

apple crumble  
with custard cream (G)(V)

**Option 2:  
Switzerland**

mini potato rosti topped with  
emmental and mushroom duxelle (V)

double chocolate cherry delice (V)

Swiss doughnut  
filled with chocolate mousse (G)(V)

**Option 3:  
France**

duck ala orange crêpe (A)(G)

crème brûlée (V)

brie wheel topped with  
forest berry preserve  
with crisp baguettes (G)(V)

**SET MENU**

BANQUETING

**SET PRICE OF**

R1205 PER PERSON  
FOR FULL DAY PACKAGE (WITH LUNCH),  
R985 PER PERSON  
FOR HALF DAY PACKAGE (WITH LUNCH),  
R735 PER PERSON  
FOR HALF DAY PACKAGE (WITHOUT LUNCH)

**AVAILABLE FOR EVENTS OF  
MORE THAN 30 GUESTS**

**DIETARY PREFERANCES:**

Alcohol **(A)** | Gluten **(G)** | Nuts **(N)** | Pork **(P)**  
Shellfish **(S)** | Vegetarian **(V)** | Vegan **(VG)**

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DAY CONFERENCE PACKAGES  
**BEVERAGE MENU**

## BEVERAGE MENU

### WINE

#### Cap Classique

|                                |     |
|--------------------------------|-----|
| NV One&Only Brut, Stellenbosch | 650 |
| NV Graham Beck Brut, Robertson | 880 |

#### Champagne

|                            |       |
|----------------------------|-------|
| Louis Roederer Premier     | 3 800 |
| Moët & Chandon, Brut Rosé  | 3 050 |
| Veuve Cliquot Yellow Label | 2 760 |

#### Sauvignon Blanc

|                                                 |     |
|-------------------------------------------------|-----|
| Paul Cluver, Elgin                              | 550 |
| Iona, Elgin                                     | 820 |
| Springfield Estate 'Life from Stone', Robertson | 660 |

#### Chenin Blanc

|                                      |       |
|--------------------------------------|-------|
| Cederberg 'V Generations', Cederberg | 1 380 |
| Rijks, Tulbagh                       | 860   |

#### Chardonnay

|                                     |      |
|-------------------------------------|------|
| Springfield 'Wild Yeast', Robertson | 650  |
| Thelema, Stellenbosch               | 790  |
| Waterford Estate, Stellenbosch      | 1325 |
| Jordan, Stellenbosch                | 630  |

#### White Blends

|                                                     |     |
|-----------------------------------------------------|-----|
| Buitenverwachting 'Buiten Blanc', Constantia Valley | 420 |
| Haute Cabriere Chardonnay Pinot Noir, Franschhoek   | 495 |

#### Rosé

|                                                    |     |
|----------------------------------------------------|-----|
| Mulderbosch, Cabernet Sauvignon Rosé, Stellenbosch | 450 |
| Normandie Estate 'Karen', Franschhoek              | 800 |

#### Pinot Noir

|                         |      |
|-------------------------|------|
| Kara Tara, Stellenbosch | 750  |
| Meerlust, Stellenbosch  | 1380 |

#### Merlot

|                           |     |
|---------------------------|-----|
| Backsberg, Paarl (Kosher) | 665 |
| Groote Post, Darling      | 765 |
| Steenberg, Stellenbosch   | 890 |

#### Pinotage

|                                      |     |
|--------------------------------------|-----|
| Doolhof, Single Vineyard, Wellington | 650 |
| Kaapzicht, Stellenbosch              | 790 |

#### Cabernet Sauvignon

|                                      |     |
|--------------------------------------|-----|
| Warwick 'First Lady', Stellenbosch   | 450 |
| Mischa, Wellington                   | 570 |
| Springfield 'Whole Berry', Robertson | 740 |

#### Shiraz / Syrah

|                          |     |
|--------------------------|-----|
| Fairview, Coastal Region | 550 |
| Thelema, Stellenbosch    | 730 |

#### Red Blends

|                                               |      |
|-----------------------------------------------|------|
| Noble Hill Estate, Paarl                      | 750  |
| Vilafonté by Seriously Old Dirt, Western Cape | 940  |
| Meerlust 'Rubicon', Stellenbosch              | 1990 |

#### Dessert Wine

|                    |     |
|--------------------|-----|
| Joostenberg, Paarl | 875 |
|--------------------|-----|

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DAY CONFERENCE PACKAGES  
**BEVERAGE MENU**

## BEVERAGE MENU

### SPIRITS

#### Vodka

|            |     |
|------------|-----|
| Tito's     | 75  |
| Ketel One  | 90  |
| Grey Goose | 120 |
| Belvedere  | 120 |

#### Gin

|                       |     |
|-----------------------|-----|
| Inverroche Amber      | 105 |
| Tanqueray Special Dry | 70  |
| Bombay Sapphire       | 80  |

#### Tequila

|                    |     |
|--------------------|-----|
| El Jimador         | 65  |
| Don Julio Reposado | 155 |
| Don Julio Blanco   | 105 |

#### Rum

|                            |     |
|----------------------------|-----|
| Bumbo Original             | 115 |
| Captain Morgan Spiced Gold | 55  |
| Captain Morgan Black Label | 55  |
| Havana Club Añejo 3 Años   | 80  |

#### Irish Blended Whiskey

|                    |    |
|--------------------|----|
| Jameson            | 95 |
| Bushmills Original | 85 |

#### Scotch Blended Whisky

|                            |     |
|----------------------------|-----|
| Chivas Regal 12 year       | 100 |
| Johnnie Walker Red Label   | 65  |
| Johnnie Walker Black Label | 105 |
| Johnnie Walker Blue Label  | 395 |

#### Scotch Single Malt Whisky

|                       |     |
|-----------------------|-----|
| Glenmorangie Original | 130 |
| Glenmorangie Lasanta  | 145 |
| Talisker 10 year      | 160 |
| Glenfiddich 12 year   | 125 |

#### South African Brandy

|                   |     |
|-------------------|-----|
| KWV 10 year       | 65  |
| Van Ryn's 10 year | 110 |

### BEERS & CIDERS

#### Beer

|                |       |     |
|----------------|-------|-----|
| Castle Lager   | 340ml | 90  |
| Castle Light   | 340ml | 90  |
| Amstel Lager   | 340ml | 90  |
| Windhoek Lager | 340ml | 95  |
| Heineken       | 340ml | 100 |
| Corona         | 330ml | 95  |

#### Non-alcoholic Beer

|             |       |    |
|-------------|-------|----|
| Heineken 0% | 330ml | 68 |
|-------------|-------|----|

#### Ciders

|               |       |     |
|---------------|-------|-----|
| Hunters Dry   | 330ml | 100 |
| Savanna Dry   | 330ml | 105 |
| Savanna Light | 330ml | 105 |

### COCKTAILS

|              |     |
|--------------|-----|
| Cosmopolitan | 180 |
| Margarita    | 175 |
| Mojito       | 145 |

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DAY CONFERENCE PACKAGES  
**BEVERAGE MENU**

## BEVERAGE MENU

### SOFT DRINKS & MINERAL WATER

#### Soft Drinks

|                         |     |
|-------------------------|-----|
| Coke                    | 60  |
| Coke Zero               | 70  |
| Appletiser              | 85  |
| Grapetiser              | 85  |
| Tonic                   | 60  |
| Soda Water              | 60  |
| Lemonade                | 60  |
| Ginger Ale              | 60  |
| Sanpellegrino Aranciata | 130 |
| Sanpellegrino Pompelmo  | 130 |

#### Mineral Water (750ml)

|                        |     |
|------------------------|-----|
| O&O Still              | 85  |
| O&O Sparkling          | 85  |
| Acqua Panna Still      | 135 |
| S.Pellegrino Sparkling | 135 |

### HOT BEVERAGES

#### Tea 50

*A selection of the finest  
Nigiro loose leaf tea:*

|                      |
|----------------------|
| Darjeeling           |
| Chamomile            |
| Ceylon Forest Berry  |
| Rooibos              |
| Flowergate           |
| African Sunrise      |
| Oriental Spice       |
| Strawberry & Vanilla |
| Green                |

#### Coffee

|                  |    |
|------------------|----|
| Americano        | 45 |
| Cappuccino       | 60 |
| Latte            | 60 |
| Single Espresso  | 40 |
| Double Espresso  | 50 |
| Hot Chocolate    | 65 |
| Milk Alternative | 25 |

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