

FUNCTIONS & EVENTS

2027

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
THE RESERVE COLLECTION
SOMMELIER'S CHOICE SET MENU
KINGDOM OF CABERNET SET MENU
THELEMA SET MENU
NOBU CLASSIC
NOBU DELUXE
NOBU PREMIUM

VINEYARD BRUNCH

SPREAD

The Tannie Basket | *G V*
Cape raisin loaf, mosbolletjie,
crusty sourdough roll

Berry-topped "Melk" Tartlet | *G V*

Berry Pot | *G N V*
croissant granola, jersey yoghurt

Fruit Three Ways | *VG*
fresh and seasonal, compote, leather

Home-smoked Franschhoek
Salmon Trout Fillet
Lancewood cream cheese,
pickled onion, caper

Winelands Charcuterie Board | *A P*
beer mustard, horseradish,
marinated olive, grilled artichoke

Winelands Cheese Selection | *N*
preserved fig, kumquat,
spiced roasted nut

Baked Spinach & Feta Quiche | *G V*

PLATED MAINS

Winelands Full Breakfast | *G P*
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 | *G P*
toasted English muffin, baby spinach,
hickory ham, hollandaise sauce

Avocado, Goats Cheese
on Homemade Rye | *G V*
fried chickpea, rocket, confit tomato,
lemon zest on rye bread

SET MENU
BUFFET + PLATED MAIN (CHOICE OF ONE)

SET PRICE OF
R765 PER PERSON,
SURCHARGE OF R215 FOR CHOICE
OF TWO PLATED MAINS

AVAILABLE FOR EVENTS OF
UP TO 22 GUESTS

DIETARY PREFERANCES:

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.

All prices are quoted in ZAR. Menu price is inclusive of 15% VAT, but exclude 10% service charge.

Prices are valid until 30 September 2027.

Special dietary requests will be catered for 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
THE RESERVE COLLECTION
SOMMELIER'S CHOICE SET MENU
KINGDOM OF CABERNET SET MENU
THELEMA SET MENU
NOBU CLASSIC
NOBU DELUXE
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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, cremezola,
preserved grape and raisin,
crispy kale, poached pear,
candied walnut, sprout,
celery and apple dressing

UNDER LIGHTS

Meebos Chicken Thigh

Herb-crusted 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
R990 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 22 GUESTS

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ROOI
ISOLA
BANQUETING

VINEYARD BRUNCH
EXECUTIVE HARVEST LUNCH
SMALL PLATES MENU
THE RESERVE COLLECTION
SOMMELIER'S CHOICE SET MENU
KINGDOM OF CABERNET SET MENU
THELEMA SET MENU
NOBU CLASSIC
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NOBU PREMIUM

SMALL PLATES MENU

COLD

Waldorf Salad | *N V*
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 | *N VG*
smoked beetroot mousse, fennel salad, salted cashew

HOT

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

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

Masala Spiced Line Fish
roasted onion, pickled micro herbs

Smoked Tomato Risotto | *N V*
parmesan, walnut

Chicken Roulade
masala curry sauce

Falafel | *VG*
harissa hummus, grapefruit marmalade

SWEET

Marbled Chocolate Brownie | *G V*

Mini Orange & Granadilla Cheesecake | *G V*

Forest Berry Macaron | *N V*

White Chocolate Opera Slice | *G N V*

Classic Tiramisu | *G V*

SET MENU
FULL CANAPÉ MENU

SET PRICE OF
R765 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 22 GUESTS

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ROOI
ISOLA
BANQUETING

VINEYARD BRUNCH
EXECUTIVE HARVEST LUNCH
SMALL PLATES MENU
THE RESERVE COLLECTION
SOMMELIER'S CHOICE SET MENU
KINGDOM OF CABERNET SET MENU
THELEMA SET MENU
NOBU CLASSIC
NOBU DELUXE
NOBU PREMIUM

THE RESERVE COLLECTION

AMUSE BOUCHE

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

STARTER

Salt-baked Oyster | *A S*
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 | *A N*
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 | *A V*
Pinotage ice cream, grape syrup

OR

Dark Chocolate Torte | *G V*
milk chocolate ice cream,
mixed berry salad
Klein Constantia,
Vin de Constance

SET MENU
3-COURSE MENU

SET PRICE OF
R4810 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 22 GUESTS

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ROOI
ISOLA
BANQUETING

VINEYARD BRUNCH
EXECUTIVE HARVEST LUNCH
SMALL PLATES MENU
THE RESERVE COLLECTION
SOMMELIER'S CHOICE SET MENU
KINGDOM OF CABERNET SET MENU
THELEMA SET MENU
NOBU CLASSIC
NOBU DELUXE
NOBU PREMIUM

SOMMELIER'S CHOICE SET MENU

AMUSE BOUCHE

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

STARTER

Ash Rolled Belnori Goat's Cheese | *N V*
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,
samp 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
R1870 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 22 GUESTS

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ROOI
ISOLA
BANQUETING

VINEYARD BRUNCH
EXECUTIVE HARVEST LUNCH
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THE RESERVE COLLECTION
SOMMELIER'S CHOICE SET MENU
KINGDOM OF CABERNET SET MENU
THELEMA SET MENU
NOBU CLASSIC
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KINGDOM OF CABERNET SET MENU

AMUSE BOUCHE

Wellington Raisin
& Seed Bread Loaf | *G V*
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 | *N V*
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 | *A G*
creamy celeriac purée,
sweet potato fondant, blueberry jus,
kataifi
"Stellenbosch"
by Wade Bales

DESSERT

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

SET MENU
3-COURSE MENU

SET PRICE OF
R2915 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 22 GUESTS

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ROOI
ISOLA
BANQUETING

VINEYARD BRUNCH
EXECUTIVE HARVEST LUNCH
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THE RESERVE COLLECTION
SOMMELIER'S CHOICE SET MENU
KINGDOM OF CABERNET SET MENU
THELEMA SET MENU
NOBU CLASSIC
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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
R3355 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
THE RESERVE COLLECTION
SOMMELIER'S CHOICE SET MENU
KINGDOM OF CABERNET 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
R4950 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 22 GUESTS

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ROOI
ISOLA
BANQUETING

VINEYARD BRUNCH
EXECUTIVE HARVEST LUNCH
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THE RESERVE COLLECTION
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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
R5775 PER PERSON

AVAILABLE FOR EVENTS OF
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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
R7480 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 22 GUESTS

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ROOI

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,
boulangère 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
R1085 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 20 GUESTS

DIETARY PREFERANCES:

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PRIME MENU

AMUSE BOUCHE

Belnori Goat's Cheese | *G V*
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 | *A VG*
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, boulangère potato, port jus

OR

Prime Rump Steak - 250g | *A N*
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 | *N VG*
turmeric and walnut curd, wild mushroom and bean casserole, pumpkin seed crumble, herb oil, cashew nut cream

DESSERT

Pampoen Kaaskoek | *G N V*
pumpkin cheesecake, hazelnut ice cream, candied pecan crumble

OR

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

OR

Malva Pudding | *G V*
vanilla anglaise, grilled ginger infused pear, spiced butternut ice cream

OR

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

FRIANDISE & ROOI KOFFIE

SET MENU
3-COURSE MENU

SET PRICE OF
R1515 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 20 GUESTS

DIETARY PREFERANCES:

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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
caper butter sauce

Smokey Pork Belly | *A P*
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 | *A N*
blue cheese cream, herb oil, fried basil leaf, leek ash, confit tomato, roasted pecan nut, sambal

DESSERTS

Dark Chocolate & Orange Paris Breast | *V*

Peppermint Crisp Macaron | *N V*

Blueberry Cheesecake | *G V*

Strawberry & White Chocolate Blondie | *G V*

Lemon Tart | *G V*
white mousse dome and meringue

SET MENU
BUFFET

SET PRICE OF
R1650 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 70 GUESTS

DIETARY PREFERANCES:

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

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ISOLA

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 | *G N V*
marinated arthichoke,
pickled green and black olive,
hummus, pesto, mini pita bread,
tomato and taboulah salad, tzatziki

Antipasto Platter | *G P*
local cheese, salami, parma ham, coppa,
pickled and roasted aubergine wedge

BREAKFAST PIZZA

Mozarella, Roasted Red Pepper,
Basil & Parmesan | *G V*

Bacon, Feta, Mushroom, Parsley | *G P*

Arthicoke, Rosa Tomato,
Pickled Red Onion, Rocket | *G V*

HOT

Sweet Potato Rosti | *G V*
sautéed onion, poached egg, herb salad

Crushed Avocado, Feta, Wild Rocket
& Pumpkin Seed Crumble | *G V*
on toast

Shakshuka Egg | *G V*
with toasted ciabatta

Turkish Egg | *V*
garlic yoghurt, smoked paprika butter,
fresh herbs

Belgium Waffle | *G V*
whipped cream, maple syrup,
seasonal berries

Vanilla Flap Jack | *G V*
honey cottage cheese, Greek yoghurt,
mixed berry compote

SET MENU
BUFFET

SET PRICE OF
R685 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 30 GUESTS

DIETARY PREFERANCES:

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

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MEDITERRANEAN BREAKFAST SPREAD

BREAKFAST MEZZE (on the table)

Greek Yoghurt Platter | *G N V*
nuts, coconut, berries,
croissant granola, basil marinated melon

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

CONTINENTAL CORNER

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

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

Italian-style Charcuterie | *G P*
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 | *G V*

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 | *N VG*

Garlic & Thyme
Creamed Mushroom | *V*

Herb de Provence Stuffed Tomato | *G V*

SET MENU
BUFFET

SET PRICE OF
R825 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
SOUTH AFRICAN BRAAI
ISOLA BRAAI

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 PREFERANCES:

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

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SOUTH AFRICAN BRAAI

BREAD

Cheese & Tomato Braaibroodjie
off the fire | *G V*

Garlic Butter & Parsley Baguette | *G V*

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 | *G P*

Grilled Yellowtail

SIDES

Grilled Cauliflower Steak | *N VG*
pomegranate relish

Potato & Bacon Bake | *P*

Grilled Green Bean | *VG*
lemon zest

PLATED DESSERT

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

SET MENU
BUFFET

SET PRICE OF
R1205 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 30 GUESTS

DIETARY PREFERANCES:

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

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ISOLA BRAAI

BREAD

Cheese & Tomato Braaibroodjie | *G V*

Garlic Butter & Parsley Baguette | *G V*

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 | *G V*
cinnamon, orange

Soetbrood | *G V*
crème anglaise

Pumpkin Fritter | *G V*
caramel sauce, whipped cream

Braaied Banana | *G V*
butterscotch éclair

Peppermint Crisp Tartlet | *G V*

Bo-Kaap Koe'sister | *G V*

Lancewood Cheesecake | *G V*
spiced stewed apple

Local Cheese Platter | *G*
preserves, jam, lavash, pickle

SET MENU
BUFFET

SET PRICE OF
R1320 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 30 GUESTS

DIETARY PREFERANCES:

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

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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 | *G V*
croissant, pain au chocolat, muffin, melktert fruit tartlet

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

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

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

Seasonal Fruit Skewer | *VG*
mint syrup

PLATED MAINS

South African Breakfast | *G P*
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 | *G P*
toasted English muffin, baby spinach, hickory ham, sauce hollandaise

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

SET MENU
BUFFET + PLATED MAIN (CHOICE OF ONE)

SET PRICE OF
R765 PER PERSON,
SURCHARGE OF R215
FOR ADDITIONAL OPTION

AVAILABLE FOR EVENTS OF
UP TO 100 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

BREAKFAST SPREAD

CONTINENTAL SPREAD

Baked Pâtisseries | *G N V*
croissant, pain au chocolaté, muffin, almond croissant, scone, pumpkin fritter

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

Fresh Sliced Seasonal Fruit | *VG*

Blueberry Coconut & Chia Trifle | *VG*

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

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

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

HOT MAINS

Scrambled Egg | *V*

Poached Egg | *V*

Maple Streaky Bacon | *P*

Boerewors Pinwheel | *G*

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

Roasted Tomato Tart | *G V*
herb crust

Roasted Brown Mushroom | *G V*
feta and thyme crumble

Parsley & Onion Potato Rösti | *G VG*

Shakshuka-styled Bean | *V*

LIVE STATION

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

SET MENU
BUFFET

SET PRICE OF
R935 PER PERSON

AVAILABLE FOR EVENTS OF
UP TO 100 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

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 | *G S*
celery and apple remoulade,
crispy onion
** R250 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 | *A G*
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 | *N VG*
turmeric and walnut dressing,
pomegranate chutney,
burnt leak velouté

Kroonplaas Duck Breast | *A*
seared duck breast,
smoked beetroot, orange chutney,
potato purée, orange duck jus
** R250 surcharge*

DESSERTS

Lemon Tart | *G N V*
Italian meringue, lime marmalade,
lemon and thyme ice cream

Chocolate Plaisir Slice | *G N V*
honeycomb, Ceres orange ice cream

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

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

New York Baked Cheesecake | *G N V*
almond crumble base,
blackberry compote, blackberry sorbet

SET MENU
ONE STARTER + ONE MAIN + ONE DESSERT

SET PRICE OF
R1375 PER PERSON,
SURCHARGE OF R215
FOR ADDITIONAL STARTER,
SURCHARGE OF R275
FOR ADDITIONAL MAIN,
SURCHARGE OF R165
FOR ADDITIONAL DESSERT

AVAILABLE FOR EVENTS OF
UP TO 30 GUESTS

DIETARY PREFERANCES:

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

ON THE TABLE

Homemade Bread Basket | *G*
focaccia, sourdough and mosbolletjies, salted butter

STARTERS

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

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

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

MAINS

Josper Grilled Grass-Fed Beef Fillet | *A*
potato boulangère, charred organic carrots, basil emulsion, rooikrans smoked jus

Pastrami-Spiced Line Fish
potato boulangère, charred organic carrots, fennel aioli, beurre noisette

Josper Grilled Chicken Supreme
potato boulangère, charred organic carrots, truffle aioli, miso and truffle velouté

Charred Cauliflower | *N VG*
turmeric and walnut dressing, pomegranate chutney, burnt leek and coconut cream

DESSERTS

Crème Brûlée Tart | *V*
grapefruit pearl, pomegranate and mint relish

Velvet Blondie | *G V*
fermented seasonal berries, white chocolate crémeux

Malva Pudding | G *V*
rasberry sorbet, fresh berries

Dulcey & Coconut Panna Cotta | *VG*
charred strawberries, toasted coconut granola

SET MENU

TWO STARTERS + THREE MAINS + ONE DESSERT

SET PRICE OF

R1950 PER PERSON,
SURCHARGE OF R215 FOR ADDITIONAL STARTER,
SURCHARGE OF R275 FOR ADDITIONAL MAIN,
SURCHARGE OF R165 FOR ADDITIONAL DESSERT

AVAILABLE FOR EVENTS OF

UP TO 100 GUESTS

DIETARY PREFERANCES:

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

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 | *G N V*
chocolate and salted caramel macaron

OPTION 2

COLD

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

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

Roasted Carrot | *G V*
hummus, parmesan biscuit

HOT

Grilled Prawn | *N S*
sweet sour sauce, massaman curry

Chicken Thigh Roulade
date and smoked paprika chutney

Panko-crumbed
Goat's Cheese Ball | *A G V*
port-infused onion marmalade

SWEET

Lemon Slice | *G N V*
almond crumble

Peppermint Crisp Tart | *G V*

Mini Blueberry Cheesecake | *G V*

OPTION 3

Combine Option 1 & Option 2

SET MENU
BUFFET

SET PRICE OF
OPTION 1 - R605
OPTION 2 - R935
OPTION 3 - R1375

AVAILABLE FOR EVENTS OF
MORE THAN 100 GUESTS

DIETARY PREFERANCES:

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

ONE&ONLY SIGNATURE SPREAD

COLD

Artisan Breadbasket | *G N V*
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 | *G V*

Salted Caramel Panna Cotta | *V*

Forest Berry Macaron | *N V*

Gold Leaf Chocolate Brownie | *G N V*

Pecan Nut Tart | *G N V*
mascarpone cream

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

SET MENU
BUFFET

SET PRICE OF
R990 PER PERSON

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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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 | *G N V*
butter, hummus, pesto

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

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

FRESH HARVEST SALADS

Kale, Apple, Cremezola,
Toasted Seed,
Candied Mixed Nut | *N V*

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

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

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

HOT

Herb-crusted Leg of Lamb | *A G*
thyme jus

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

Masala-smoked Yellowtail
knoffel vinaigrette

Steamed Saldanha Mussel Pot | *A S*

Cape Malay Vegetable Curry | *G V*
roti, sambal

Ratatouille-style Bean | *V*

Duck Fat Roast Potato

Creamed Spinach | *V*

SWEET

Raspberry Choux Bun | *G V*

White Chocolate Mousse Brownie | *G V*

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

Koe' & Koeksister | *G V*

One&Only-style Hertzoggie | *G V*

Malva Pudding | *A G V*
Amarula anglaise

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

SET MENU
BUFFET

SET PRICE OF
R1375 PER PERSON

AVAILABLE FOR EVENTS OF
MORE THAN 30 GUESTS

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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 | *G N V*
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

Beetrooot 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 | *G N V*
mascarpone cream

Dark Chocolate Mousse & Salted Caramel Tart | *G V*

Peppermint Crisp Cup | *G V*

Lemon Poppy Opera Slice | *G N V*

Layered Berry & Lime Trifle | *G VG*

Hot Brownie Pudding | *G V*
warm chocolate sauce

Red Velvet Slice | *G V*
Lancewood butter cream

Melktert | *G V*
citrus zest

Crêpe Suzette Station | *A G V*

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

SET MENU
BUFFET

SET PRICE OF
R3245 PER PERSON

AVAILABLE FOR EVENTS OF
MORE THAN 30 GUESTS

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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 Caeser 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

Seard 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
R715 PER PERSON,
SURCHARGE OF R215
FOR ADDITIONAL OPTION

AVAILABLE FOR EVENTS OF
MORE THAN 30 GUESTS

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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
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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

R1325 PER PERSON
FOR FULL DAY PACKAGE (WITH LUNCH),
R1085 PER PERSON
FOR HALF DAY PACKAGE (WITH LUNCH),
R810 PER PERSON
FOR HALF DAY PACKAGE (WITHOUT LUNCH)

AVAILABLE FOR EVENTS OF

MORE THAN 30 GUESTS

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BREAKFAST SPREAD
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DAY CONFERENCE PACKAGES
BEVERAGE MENU

BEVERAGE MENU

WINE

Cap Classique

NV One&Only Brut, Stellenbosch	715
NV Graham Beck Brut, Robertson	970

Champagne

Louis Roederer Premier	4 180
Moët & Chandon, Brut Rosé	3 355
Veuve Cliquot Yellow Label	3 410

Sauvignon Blanc

Paul Cluver, Elgin	605
Iona, Elgin	905
Springfield Estate 'Life from Stone', Robertson	730

Chenin Blanc

Cederberg 'V Generations', Cederberg	1 520
Rijks, Tulbagh	950

Chardonnay

Springfield 'Wild Yeast', Robertson	730
Thelema, Stellenbosch	870
Waterford Estate, Stellenbosch	1460
Jordan, Stellenbosch	695

White Blends

Buitenverwachting 'Buiten Blanc', Constantia Valley	465
Haute Cabriere Chardonnay Pinot Noir, Franschhoek	545

Rosé

Mulderbosch, Cabernet Sauvignon Rosé, Stellenbosch	495
Normandie Estate 'Karen', Franschhoek	1080

Pinot Noir

Kara Tara, Stellenbosch	825
Meerlust, Stellenbosch	1520

Merlot

Backsberg, Paarl (Kosher)	735
Groote Post, Darling	850
Steenberg, Stellenbosch	980

Pinotage

Doolhof, Single Vineyard, Wellington	715
Kaapzicht, Stellenbosch	870

Cabernet Sauvignon

Warwick 'First Lady', Stellenbosch	495
Mischa, Wellington	630
Springfield 'Whole Berry', Robertson	815

Shiraz / Syrah

Fairview, Coastal Region	605
Thelema, Stellenbosch	1085

Red Blends

Noble Hill Estate, Paarl	825
Vilafonté by Seriously Old Dirt, Western Cape	1035
Meerlust 'Rubicon', Stellenbosch	2190

Dessert Wine

Joostenberg, Paarl	965

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BANQUETING

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BREAKFAST SPREAD
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DAY CONFERENCE PACKAGES
BEVERAGE MENU

BEVERAGE MENU

SPIRITS

Vodka

Tito's	85
Ketel One	100
Grey Goose	125
Belvedere	130

Gin

Inverroche Amber	120
Tanqueray Special Dry	80
Bombay Sapphire	90

Tequila

El Jimador	75
Don Julio Reposado	175
Don Julio Blanco	135

Rum

Bumbu Original	130
Captain Morgan Spiced Gold	65
Captain Morgan Black Label	65
Havana Club 7 Añejo	90

Irish Blended Whiskey

Jameson	105
Bushmills Original	95

Scotch Blended Whisky

Chivas Regal 12 year	110
Johnnie Walker Red Label	90
Johnnie Walker Black Label	120
Johnnie Walker Blue Label	495

Scotch Single Malt Whisky

Glenmorangie Original	145
Glenmorangie Lasanta	160
Talisker 10 year	180
Glenfiddich 12 year	140

South African Brandy

KWV 10 year	75
Van Ryn's 10 year	125

BEERS & CIDERS

Beer

Castle Lager	340ml	95
Castle Light	340ml	95
Amstel Lager	340ml	95
Windhoek Lager	340ml	105
Heineken	340ml	110
Corona	330ml	105

Non-alcoholic Beer

Heineken 0%	330ml	75

Ciders

Hunters Dry	330ml	110
Savanna Dry	330ml	120
Savanna Light	330ml	120

COCKTAILS

Cosmopolitan	200
Margarita	195
Mojito	160
Mai Tai	235

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BANQUETING

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NETWORKING MENU
DAY CONFERENCE PACKAGES
BEVERAGE MENU

BEVERAGE MENU

SOFT DRINKS & MINERAL WATER

Soft Drinks

Coke	65
Coke Zero	75
Appletiser	95
Grapetiser	95
Tonic	65
Soda Water	65
Lemonade	65
Ginger Ale	65
Sanpellegrino Aranciata	140
Sanpellegrino Pompelmo	140

Mineral Water (750ml)

O&O Still	95
O&O Sparkling	95
Acqua Panna Still	170
S.Pellegrino Sparkling	170

HOT BEVERAGES

Tea 55

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	50
Cappuccino	65
Latte	65
Single Espresso	45
Double Espresso	55
Hot Chocolate	70
Milk Alternative	25

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