

TO START WITH

---

## APPETISERS

<b>KUDU BRESAOLA</b> Chickpea fries, pickled shimeji, boerenkaas, truffle aioli.	190
<b>GRILLED SOUTH COAST ROCK LOBSTER (S)</b> Seasonal citrus, petit lettuce, fynbos honey.	695
<b>SALT BAKED CELERIAC &amp; PARSNIP (A · G · N · VG)</b> Verjus, sultana and pine nuts.	155
<b>FLAME GRILLED TUNA</b> Celeriac and horseradish remoulade, fire-roasted red cabbage, apple mustard dressing.	240
<b>ROOI OYSTERS (S)</b> Raspberry mignonette-pearls, spekboom, chokka tentacles, coconut chilli dressing.	195
<b>BONE MARROW TARTARE (G)</b> Hand chopped fillet, coriander verde, crispy onions, ROOI salticrax, bone marrow aioli.	195
<b>JOSPER SMOKED CURED YELLOWTAIL</b> Cape masala purée, pickled daikon and cucumber, lemon zest yoghurt, curried coriander and fennel dressing, spicy roasted grapes.	200

FROM THE FIELD

---

## SALADS

<b>BEETROOT SALAD (A · VG)</b> Parsnip purée, sweet potato chips, cured red onions, pumpkin seed pesto, cabernet sauvignon vinegar dressing.	160
<b>BLUE CHEESE &amp; AUBERGINE WALDORF DRESSED SALAD (N · V)</b> Apple and celeriac slaw, candied walnuts, roasted grapes, baby gem lettuce, lime aioli.	200
<b>BELNORI GOAT'S CHEESE (V)</b> Rainbow lettuce, confit raisins, pumpkin seed granola, roasted onion petals, sprouts, hung milk yogurt.	195

OUR STORY

---

## ROOI

A South African grillroom, ROOI offers a menu sourced from both land and sea, transformed by fire, with a touch of local flavours and traditions.

The theme of fire is prevalent throughout the space, seen in the dishes on offer, the pincushion protea motif, (a type of fynbos dependent on fire to stimulate regrowth) and even in the name.

'Rooi' is the Afrikaans word for 'red' and is a colour traditionally associated with power, vitality, life and fire.

---

**A – ALCOHOL · G – GLUTEN · N – NUTS · P – PORK · S – SHELLFISH · V – VEGETARIAN · VG – VEGAN**

Our menus are prepared using local, seasonal ingredients. All fish and seafood is sustainably sourced.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food and beverages are prepared in an environment where peanuts/nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area. Menu prices are quoted in ZAR, inclusive of 15% VAT.

FROM THE FLAMES

## GRILLS

**PRIME BEEF** - Free range, grass fed, 40 day aged.  
(with a choice of one side and one sauce)

Rump	300g	550
Fillet	250g	600
Ribeye on Bone	600g	1250

### FOR THE TABLE

(with a choice of two sides and one sauce)

Prime Beef Tomahawk Steak	1.2kg	1500
Peri-Peri Spatchcock Chicken	1.6kg	795
Fillet of Beef	750g	1600
Rack of Lamb	1kg	1250

### SOUTH AFRICAN WAGYU

(with a choice of one side and one sauce)

Ribeye	400g	1500
Sirloin	300g	900
Rump	250g	795

### ROOI SELECT

(with a choice of one side and one sauce)

Aged Mutton Ribs	600g	650
Aged Mutton Rump	250g	550
Kalahari Venison Loin	200g	450
Masala Spiced Kingklip Fillet	200g	300

### SIDES

- Butternut & Cinnamon Gratin **(G · N)**
- Fire Roasted Carrots, Coriander & Cumin
- Malay Spiced Fries with Aioli
- Samp & Beans **(G)**
- Confit Baby Potatoes  
with Sprouts & Feta Mousse
- Bacon & Cheese Potato Bake **(G)**
- ROOI Style Pap & Chakalaka

### SAUCES

- Smoked Bordelaise **(A)**
- Lemon Caper & Herb Butter
- Mustard Cream Sauce **(A)**
- Béarnaise **(A)**
- Mushroom Café Au Lait **(A)**
- Buchu Honey BBQ Sauce
- Pickled Peppercorn Sauce

SIGNATURE

## MAINS

<b>SMOKEY PORK BELLY (A · P)</b>	275
Celeriac purée, red cabbage and apple slaw, coriander pickled onions, Savannah jus.	
<b>BO-KAAP CHICKEN (G)</b>	285
Grilled chicken thighs, fermented Malay dressing, trio of corn, sorghum popcorn, atchar oil, masala katafi.	
<b>LAMB SHANK POTJIE</b>	330
Krummelpap, dried fruits, sage oil.	
<b>DUCK BREAST</b>	340
Duck fat boulangère, sweet potato purée, pineapple and orange smoked chutney, baby marrow, crispy shallots.	
<b>BAKED BUTTERNUT (N · VG)</b>	270
Turmeric and walnut curd, wild mushroom and bean casserole, pumpkin seeds crumble, herb oil, cashew nut cream.	
<b>ROAST CAULIFLOWER (N · VG)</b>	270
White bean and tahini cream, pomegranate salsa, pistachio, split harissa dressing.	
<b>SMOKED TOMATO RISOTTO (A · N)</b>	280
Blue mascarpone cream, herb oil, fried basil leaves, leek ash, confit tomato, roasted pecan nuts, sambals.	
<b>DEBONED OXTAIL POTJIE</b>	495
Baby onions, white beans, carrots, thyme served with garlic confit mash.	

TO END WITH

---

## DESSERTS

<b>EAST COAST PINEAPPLE PUDDING (A · VG)</b>	175
Pineapple cake, coconut and brandy anglaise, pineapple compote, lime, coconut sorbet.	
<b>CAPE FUR LEMON SET CREAM (G · VG)</b>	185
Basil crumble, granola, passion fruit compote.	
<b>PAMPOEN KAASKOEK (N · G)</b>	165
Pumpkin cheesecake, hazelnut ice cream, candied pecan crumble.	
<b>GRANNY SMITH APPLE CRUMBLE BOULANGÈRE (G)</b>	145
Lemon and thyme pressed apples, aniseed and cinnamon ice cream, salted caramel crumble.	
<b>MALVA PUDDING (G)</b>	145
Vanilla anglaise, grilled ginger infused pears, spiced butternut ice cream.	
<b>ROOI CHOCOLATE TORTE (G)</b>	165
Dark chocolate mousse, burnt meringue, milk chocolate crumble, brûlée grapefruit.	

**A – ALCOHOL · G – GLUTEN · N – NUTS · VG – VEGAN**

Our menus are prepared using local, seasonal ingredients.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food and beverages are prepared in an environment where peanuts/nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area. Menu prices are quoted in ZAR, inclusive of 15% VAT.

LITTLE FLAMES

## MENU

<b>STEAK &amp; CHIPS</b>	180
Grilled fillet steak, hand cut fries, buttered sweetcorn, ROOI BBQ sauce.	
<b>CHICKEN SOSATIE</b>	120
Mebos glaze, ROOI potato bake, roasted vegetable salad.	
<b>CRISPY FRIED KINGKLIP (G)</b>	150
Lemon aioli, hand cut fries, cucumber and carrot sticks.	
<b>SAUCY MAC &amp; THREE-CHEESE (G)</b>	120
Baby gem salad, bread sticks.	
<b>COPPER DRAGON FLATBREAD (G • P)</b>	95
Mozzarella, plum tomato, gypsy ham, served with Stellies salad.	
<b>ROOI SLIDERS (G)</b>	
Two per serving on mini milk buns, served with skinny fries and BBQ sauce.	
Prime Beef	120
Flame Grilled Chicken	95
Panko Crusted Aubergine & Tomato	95

**A – ALCOHOL • G – GLUTEN • N – NUTS • P – PORK • S – SHELLFISH • V – VEGETARIAN • VG – VEGAN**

Our menus are prepared using local, seasonal ingredients. All fish and seafood is sustainably sourced.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food and beverages are prepared in an environment where peanuts/nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area. Menu prices are quoted in ZAR, inclusive of 15% VAT.