



Vista Bar & Lounge

CHRISTMAS IN JULY



Savoury Spread

Mini Beef Christmas Puffs | G
wholegrain mustard cream

Green Pinwheels | G V
cranberry, feta

Christmas Tree Sandwich | G V
cucumber, spring onion

Pretzel Fingers | G
salmon, grilled baby marrow

Goat's Cheese Quiche | G V
mushroom, spinach, capsicum

Tomato Focaccia | G
turkey, gruyère, mustard mayo

Cape Seed Sandwich | G VG
hummus, tomato, carrot, rocket

Mini Pork Pies | G P
hot honey glaze

Chicken Sandwiches | G
truffle mayonnaise

Caprese Crêpes | G VG
smoked tomato chutney

Roasted Red Pepper Pâté | V
parmesan crisp

Rösti Station

Pulled Lamb Shoulder
*fermented daikon, smoked carrot purée,
pickled mustard seeds*

Truffle Chicken Roulade | G
*parsnip, date chutney, spiced kataifi
pastry*

Brie and Camembert Tower

Local Brie and Camembert
Wheels | G N
*buchu honey, berry jam, figs, grapes,
roasted mixed nuts*



AFTERNOON TEA: R695 per person

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.



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Sweet

Matcha-Dipped Chocolate
Brownies | G

Strawberry and Citrus Sablé | G

Mini Mince Pies | G A

Layered Red and Green Velvet
Cake | G

Black Forest Trifle Cups | G

Salted Caramel Tarts | G
chocolate glaze

Peppermint Mousse
Choux Buns | G

Live Croffle Station | G N
*chocolate, caramel, or peppermint crisp
dipping sauces
sliced banana
selection of berries
grapes
toasted plain and salted nuts | N
whipped vanilla chantilly cream*

Cakes

Chocolate Swiss Roll | G

Forest Moss Cake | G

Pistachio Baked Cheesecake | N

In Fars

Christmas Macarons | N

Toasted Coconut Marshmallows

Christmas Cookies | G

Soft-Wrapped Toffee

Christmas Candy Canes

Cranberry and Almond Nougat | N VG

S'mores Fire Pit

Home-Made Shortcrust Biscuits and
Chocolate Chip Cookies | G
*green marshmallows
white and milk chocolate sauce
chocolate soil | G
jelly beans
jelly babies
chocolate discs
hundreds and thousands
crumbled fudge*



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