

Time as one

FESTIVE MENUS 2026/2027

One&Only

FESTIVE DINING

Christmas Eve Dinner in ROOI

24 December 2026 | 6pm - 11pm | ROOI
R2250 per adult (excluding beverages) | R1150
per child (5 - 12 years old)

Christmas Lunch in ROOI

25 December 2026 | 12.30pm - 3.30pm | ROOI
R2995 per adult (excluding beverages) |
R1750 per child (5 - 12 years old)

Christmas Dinner in ROOI

25 December 2026 | 6pm - 11pm | ROOI
R2250 per adult (excluding beverages) | R1150
per child (5 - 12 years old)

Christmas Omakase in Nobu Cape Town

25 - 27 December 2026 | 6pm - 11pm | R3850
(excludes beverages)

New Year's Eve Dinner in ROOI

31 December 2026 | 6pm-11pm | ROOI | R7200
per person (excluding beverages)

New Year's Eve Omakase in Nobu Cape Town

31 December 2026 | 6pm - 11pm | R13 500
(excludes beverages)

*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.

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CHRISTMAS EVE DINNER IN ROOI

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AMUSE BOUCHE

Josper-Fired Beetroot, Date Chutney, Walnut Praline | *N*

STARTER

Kudu Bresaola

chickpea fries, pickled shimeji, boerenkaas, truffle aioli

OR

Aged Beef Tartare on Toast | *G*

horseradish crème fraîche, truffle, biltong spice, chive emulsion, fermented carrots, chilli strands

OR

Belnori Goat's Cheese | *V*

rainbow lettuce, confit raisins, pumpkin seed granola, roasted onion petals, sprouts, hung milk yogurt

PALATE CLEANSER

One&Only Brut & Mixed Berry Sorbet | *A*

MAINS

Fired Wagyu Sirloin 200gr | *A · G*

oyster mushroom casserole, shallots, crispy onions, garlic emulsion

OR

Apricot Stuffed Turkey | *N · A*

sourdough purée, spinach, toasted walnuts, pickled radish, cranberry jus

OR

Charred Line Fish | *A · G*

black garlic, Saldanha mussel chowder, kataifi, fermented herb salad

OR

Roast Cauliflower | *N · VG*

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

DESSERT

Rooibos Brûlée | *G · A*

buchu ice cream, charred strawberries, brandy snap, cocoa crumble

OR

Cape Lemon Cheesecake | *G*

white chocolate, apple, caramel

OR

Date, Mixed Nut Crumbled | *G · N*

vanilla ice cream, chilli toffee cream

FRIANDISE

Chocolate Bonbons & Sweets

CHRISTMAS LUNCH IN ROOI

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BREADS & SPREADS

Home-baked Artisanal Breads with Rolls,
Crostini Sticks, Mini Pitas | *N · G*

Roasted Butternut Hummus, Cape Curried Hummus,
Smoked Snoek Pâté, Cucumber & Cumin Tzatziki,
Grilled Brinjal & Parsley, Olive Tapenade,
Smoked Paprika Butter

OLIVES & PRESERVES

Coriander & Lemon Marinated Green Olives, Chilli,
Garlic & Honey Marinated Calamata Olives

Baked Red Grape Chutney, Pineapple & Chilli Chutney,
Sundried Tomato & Garlic Preserve, Curried Mango &
Banana Marmalade

SALAD

Bocconcini, Asparagus, Rosa Tomato, Basil,
Extra Virgin Olive Oil

Grilled Tender Stem, Goats Cheese, Almond,
Dates & Lemon Dressing | *N*

Traditional Caesar Salad | *P*

Edamame, Avocado, Leafy Greens,
Pecan Nuts | *N*

Kale, Goosberries, Baked Cinnamon Pumpkin,
Parmesan Dressing

Cranberry, Golden Beets, Sprouts,
Pine Nuts & Sesame Seed Mix | *N*

COLD MEATS

Sliced Parma Ham | *P*

Sliced Corned Beef | *G*
whole grain mustard

Rooibos Crusted Beef Fillet Carpaccio | *G*
garlic aioli, crispy onions and rocket

Rare Roast Beef
horseradish, Dijon mustard

Prosciutto | *P*
gherkins, capers, marinated red peppers

SEAFOOD SELECTION

Smoked Kingklip Pastrami
feta mousse

Hot Smoked Whole Norwegian Salmon
with condiments

Herb Crusted Seared Tuna
soy and lime dressing

Smoked Salmon Trout
pickled red onions

West Coast Oyster Station | *S*
with condiments

Pan Fried Baby Squid | *S*
chilli jam, citrus salad

Cold Smoked Yellowtail
Kaapse slaai

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FROM THE COPPER DRAGON

Pork Chipolatas Wrapped in Bacon | *A · G · P*
cranberry and rosemary jus

Smokey Pork Belly | *P*
honey glaze

Rooibos & Chilli Roasted Gammon | *P*

Butternut & Cinnamon Fritters | *G*

Camembert & Walnut Tartlets | *N*
blackberry chutney

FLAT BREADS

Roasted Fig, Brie, Pear, Balsamic Onion | *G*

Grilled Chicken Thighs, Aubergine, Feta & Coriander

MAINS PLATED FROM THE KITCHEN

Walnut Stuffed Turkey Ballantine | *G · A · N*
sweet potato, baby spinach,
pomegranate and curry leaf salad,
pickled radish and mixed berry jus

OR

Masala Dusted Kingklip | *A*
roasted butternut, citrus butter and fennel salad

OR

Cauliflower Steak | *VG*
curried spouts, coconut curry, hummus

OR

ROOI Beef Fillet | *A*
truffle mushroom casserole, potato boulangère,
truffle mustard aioli

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SWEETS

Mango Panna Cotta

Seasonal Fruit Salad

Forest Berry Delice | *G*

Ornament Cake | *G*

Pistachio & Raspberry Choux Bun | *G · N*

Salted Caramel & Chocolate Tart | *G*

White Chocolate & Passion Fruit Crumble | *G*

Fruit Mince Tart Tower | *G*

Christmas Trifle | *G*

Orange & Chocolate Mousse Cups | *G*

CHRISTMAS JARS

Christmas Themed Cookies | *G*

Christmas Candy Canes

White Chocolate Bark | *N*

Coconut Marshmallows

Soft Toffee

Christmas Themed Cake Pops | *G*

Christmas Themed Macarons | *N*

HOT PUDDING

Sticky Toffee Pudding | *G*
anglaise

CHEESE TROLLEY

A Selection of Local South African Cheeses | *G*
preserves, crackers and pickles

CAKE SELECTION

Black Forest Yule Log | *G*

Gingerbread Cheesecake | *G*

Christmas Fruit Cake | *G · N*

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STARTER

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chickpea fries, pickled shimeji, boerenkaas, truffle aioli

OR

Aged Beef Tartare on Toast | *G*

horseradish crème fraîche, truffle, biltong spice, chive emulsion, fermented carrots, chilli strands

OR

Belnori Goat's Cheese | *V*

rainbow lettuce, confit raisins, pumpkin seed granola, roasted onion petals, sprouts, hung milk yogurt

PALATE CLEANSER

One&Only Brut & Mixed Berry Sorbet | *A*

MAINS

Fired Wagyu Sirloin 200gr | *A · G*

oyster mushroom casserole, shallots, crispy onions, garlic emulsion

OR

Apricot Stuffed Turkey | *N · A*

sourdough purée, spinach, toasted walnuts, pickled radish, cranberry jus

OR

Charred Line Fish | *A · G*

black garlic, Saldanha mussel chowder, kataifi, fermented herb salad

OR

Roast Cauliflower | *N · VG*

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

DESSERT

Rooibos Brûlée | *G · A*

buchu ice cream, charred strawberries, brandy snap, cocoa crumble

OR

Cape Lemon Cheesecake | *G*

white chocolate, apple, caramel

OR

Date, Mixed Nut Crumbled | *G · N*

vanilla ice cream, chilli toffee cream

FRIANDISE

Chocolate Bonbons & Sweets

CHRISTMAS OMAKASE IN NOBU CAPE TOWN

25 - 27 December 2026 | 6pm - 11pm | R3850

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CRISPY RICE
beef tartare

CHU-TORO TATAKI
wasabi dressing

SCALLOP & MINT CEVICHE

NOBU SUSHI SELECTION

CHILEAN SEABASS
yuzu butter & ikura

WAGYU BEEF TENDERLOIN
truffle tosazu

MIXED BERRIES & SHISO PAVLOVA

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STARTER

Saldanha Bay West Coast Oysters | *S*
birds-eye sweet chilli dressing, smoked apple chutney,
lemon

OR

Charred West Coast Lobster | *S*
peri-peri bisque, burnt butter, buchu honey,
citrus and herb salad

OR

Wild Khalahari Seared Beef Fillet | *G*
salsa verde, extra virgin olive oil, wild mushroom,
pickled mustard seeds, horseradish mayonnaise,
crispy onion

OR

Coal Roasted Beetroot | *N*
white kidney bean hummus, granola, toasted hazelnuts,
smoked red kidney beans, Wellington raisin relish

PALATE CLEANSER

Simonsig & Raspberry Sorbet

MAINS

Dry Aged Duck Breast | *G*
parsnip noisette, apricot and orange chutney,
fennel emulsion, lime katafi, orange jus

OR

100% Grass Fed Beef Fillet | *A*
roasted onion custard, whipped bone marrow,
capers, shallots, port jus

OR

Pipe Smoked Line Fish | *G · N*
charred aubergine purée, lemon mayonnaise,
parsley pesto, herb salad

OR

Lamb Shank Potjie
krummelpap, dried fruits, sage oil

OR

Smoked Tomato Risotto | *A · N*
blue mascarpone cream, herb oil, fried basil leaves,
leek ash, confit tomato, roasted pecan nuts, sambals

DESSERT

Raspberry & Fig | *G · N*
local raspberries, sour fig ice cream, almond praline,
truffle, toasted buckwheat, black pastry

TO FINISH

Live South African Cheese Trolley | *N · G*
crackers, spreads, pickles, preserves and nuts

NEW YEAR'S EVE OMAKASE IN NOBU CAPE TOWN

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OYSTER YUZU PONZU

O-TORO TATAKI
black goma and caviar

LOBSTER SALAD
matsuhisa dressing

NOBU SUSHI SELECTION

CHILEAN SEABASS CHAMPAGNE MISO

WAGYU RIB-EYE
sancho peper jus

MILLE-FEUILLE KATAFI

YUZU PINEAPPLE HANDMADE MOCHI

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Reservations office hours are 8am to 5pm.
Menu prices excludes beverages (unless specified).
All venues cater for children.
Guests with special dietary requirements should inform the reservations office during the booking process, with full details of the request.

TERMS AND CONDITIONS

Booking is essential.
Full prepayment is required within 48 hours to secure the booking,
any cancellations within 7 days of your booking will result in 100% cancellation fees.
A discretionary 10% gratuity will be added to each table.

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