

DINE



A close-up, vertical photograph of a yak's face, showing its dark fur, eye, and large, dark nose. The yak is looking slightly to the left. The background is blurred, showing more of the yak and some dry grass.

THE GRILL ROOM

AT THE PALACE



WORKING IN PARTNERSHIP
TO ENSURE THAT WE MEET
OUR COMMITMENTS TO
SUSTAINABLE SEAFOOD.

Find out more here:
[corporate.suninternational.com/
sustainability](http://corporate.suninternational.com/sustainability)



Sun
International

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STARTERS

BEEF TARTAR beef sirloin, capers, white anchovies, dijon mustard, tabasco and sous vide egg yolk	R145
AVOCADO RITZ poached argentinian king prawns, guacamole and marie rose sauce	R155
VENISON CARPACCIO lightly smoked, rocket, truffle oil and parmesan shavings	R110
LÜDERITZ FARMED OYSTERS lemon, black pepper and tabasco sauce	(6) R140 (12) R255
MARROW BONES served with toast	R105
SALMON TARTAR mirin, celery, soy sauce and red onion	R145
BAKED BLACK MUSHROOM (V) garlic and oregano	R105
GARLIC BREAD (V) basil and peppadew	R65
SNAILS roasted garlic compound butter	R95
VENISON AND THREE BEAN SOUP	R85
CAULIFLOWER AND TRUFFLE SOUP (V)	R90

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SALADS

	Single	Table
THE PALACE goat's cheese, beetroot, rocket and venison bresaola	R105	R165
ROAST PEAR AND ROQUEFORT walnut, bacon and frisée	R95	R150
CAESAR (V) cos lettuce, garlic croutons and caesar dressing	R85	R140
BUFFALO (V) seasonal salad greens from our in-house vegetable garden	R65	R105

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MAINS

SPECIALTIES

SPRINGBOK SHANK R260
braised in hanepoot and cinnamon,
stewed fruits and sweet potato

BEEF OXTAIL R245
butterbeans and basmati rice

NEPTUNE'S BEST R415
mauritian farmed seabass, argentinian king prawns (4),
irish scallops (2) and basmati rice

PORK BELLY R195
roasted, grilled corn salsa and crushed baby potatoes

LAMB NECK R250
braised tomato bredie and basmati rice

VENISON POTJIE R220
dumplings and roast sweet potato

SURF & TURF R395
angus beef fillet, argentinian king prawns (4)
and hand cut chips

WAGYU BURGER R265
brioche, emmentaler, aioli and hand cut chips

VEGETARIAN
please enquire with your waitron regarding
the daily vegetarian specialties

THE
GRILL
ROOM
AT THE PALACE

GRILLS

Select our special braai sauce, pepper crusted, sweet and sticky or lemon and herb marinade on your grill with your choice of side dish from the below options:

We proudly serve only Sparta Angus beef because of the collaboration between the Woodview-Angus-Family, well-known for their expertise in Angus breeding, and the Sparta-Van-Reenen-Family, world-class beef producers with a proud heritage of more than 50 years to bring you beef in a class of its own.

Farmer, Brian Angus comes from generations of Angus breeders and has played an integral part in the South African Angus society. Brian sources our Angus cattle from breeders using his extensive knowledge of Angus genetics and years of experience to select the most suitable cattle for our Angus beef program. Angus beef qualifying as hand-selected, must achieve a marbling score of no less than 3 on the Australian meat marbling chart. The Sparta hand-selected Angus cuts are matured for 21 days under stringent temperature control before being cooked by our expert grillers for your pleasure.

BEEF SIRLOIN (300G)	R280
BEEF FILLET (250G)	R295
BEEF T-BONE (700G)	R340
BEEF RIB-EYE (450G)	R370
BEEF TOMAHAWK (900G)	R440
LAMB LOIN CHOPS (400G)	R295
PORK SIRLOIN (250G)	R155
SPATCHCOCK CHICKEN	R165
OSTRICH FILLET (200G)	R225
KUDU LOIN (250G)	R265
NORWEGIAN FARMED SALMON (220G)	R220
ARGENTINIAN KING PRAWNS (6)	R185

AMERICAN BBQ

Low and slow with your choice of side from the below

BEEF BRISKET (200G)	R185
BEEF RIBS (600G)	R260
PORK RIBS (400G)	R180



SIDES & SAUCES

SIDES	R50
pommes purée	
hand cut chips	
pap and sauce	
crushed baby potatoes	
grilled garden vegetables	
baked pumpkin	
creamed spinach	
basmati rice	
roast sweet potato	
buffalo salad	

SAUCES	R45
whisky bbq	
mushroom cream	
madagascan green pepper jus	
red wine jus	
blue cheese sauce	
sweet and sticky bbq	
béarnaise	

4 / DESSERT

PEPPERMINT CRISP TART	R85
peppermint cremeux, salted caramel, peppermint meringue, biscuit crumb	
AMARULA CRÊPES	R85
amarula anglaise, chocolate hazelnut praline, crêpe	
DOLCE DE LECHE CRÈME BRÛLÉE	R85
dulce brûlée, candied cashew nuts	
CHOCOLATE MOUSSE DUO	R85
ruby cream, white chocolate mousse, raspberry gel	
CITRUS TART	R85
lemon curd, citrus cremeux, italian meringue	

WINE



1

SPARKLING WINES & CHAMPAGNES

LOUIS ROEDERER CRISTAL BRUT 2007	R11 000
vibrant and fresh with a very long finish with aromas of ginger, sliced pineapple, mango and tea	
DOM PERIGNON	R5 500
the initial notes of fresh almonds and grapefruit gradually lead into a nutty bouquet	
VEUVE CLICQUOT YELLOW LABEL NV	R1 650
dominated by pinot noir, this wine has firm structure, rounded with a touch of pinot meunier	
GRAHAM BECK BRUT MCC NV	R420 B / R80 G
the palace's own blend of dry fresh chardonnay and pinot noir	
GRAHAM BECK BRUT ROSÉ MCC NV	R420 B / R80 G
aromas of raspberries, cherries with subtle red berry flavours enlivened by bright acids	
MOËT & CHANDON BRUT IMPÉRIAL NV	R1 400
harmonious and mellow with hints of fresh lime and vine blossom	
MOËT & CHANDON NECTAR IMPÉRIAL NV	R1 660
a semi-sweet champagne with tropical fruitiness and a rich finish on the palate	
SIMONSIG KAAPSE VONKEL	R400
rich yeasty aromas with hints of lime on the nose	
MOËT & CHANDON BRUT IMPERIAL ROSÉ NV	R1 720
a balanced blend of chardonnay, pinot noir and pinot meunier	

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WHITE

CHARDONNAY

GLEN CARLOU R370

rich and creamy butterscotch nuances with a zest lime preserve and snappy acidity

THELEMA R370 B / R95 G

refreshing and dry with integrated oak complementing citrus flavours

PLAISIR DE MERLE R350 B / R90 G

fermented and matured in french oak barrels, crisp citrus, toasted almond and butterscotch

MEERLUST R670

full-bodied and crisp with toasted nuts, marzipan and honey on the nose with hints of lime and lemongrass

DE WETSHOF BON VALLON R330

unwooded with fresh lemony flavours and a yeasty nutty aftertaste

VERGELEGEN RESERVE R800

complex nose of vanilla and butterscotch with a long taste on the palate

SAUVIGNON BLANC

DIEMERSDAL RESERVE R335

Soy and green olive notes with a slight blackcurrant exclamation

MULDERBOSCH R260 B / R75 G

wide range of flavours ranging from grassy through to green melon

THELEMA R370 B / R95 G

mineral notes on the nose and a juicy melon attack on the palate

CHENIN BLANC

SPIER R140 B / R35 G

lightly wooded, this full-bodied wine shows an abundance of honey blossom with nuances of oak on the nose

KLEINE ZALZE VINEYARD SELECTION R235

barrel fermented with tropical tones and subtle toasty oak

3

WHITE BLENDS / SEMI-SWEET

HAUTE CABRIÈRE CHARDONNAY / PINOT NOIR R310 B / R80 G

off-dry firm acidity with an abundance
of fruit, notably peach and lychee

BUITENVERWACHTING BUITEN BLANC

R190

sauvignon blanc blend with gooseberry,
green melon and hints of tropical fruit

SIMONSIG GEWÜRZTRAMINER

R215

special late harvest, sweet with a floral fruitiness

THEUNISKRAAL CAPE RIESLING

R150

fresh lively and dry with subtle grassy
hints and fruit flavours

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ROSÉ

FAIRVIEW GOATS DO ROAM

R180 B / R55 G

this pink wine has a fresh bouquet of kiwi and nutmeg
on the palate the wine is balanced with gentle oaking
and fragrant fruit. concluding with a rich and elegant finish

BOSCHENDAL BLANC DE NOIR

R160 B / R50 G

with juice gently extracted from quality red grapes
to leave a sensual salmon coloured wine, the flavours
are diverse and complex

BELLINGHAM / BERRY BUSH

R130

this gorgeous wine is packed with juicy summer berry
fruit character and has a tantalising dry cherry finish

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RED

PINOT NOIR

HAMILTON RUSSELL R1 200
compact raspberry and cherry
core with well-controlled tannins

MEERLUST R780
fine acidity with tones of vivid fruit

CABERNET SAUVIGNON

KANONKOP R1 095
intense cassis, fresh acidity and
fine tannins aged in french oak

LOUIS 57 PRIVATE COLLECTION R550 B / R150 G
full-bodied aged wine with aromas
of cassis and oriental spices

RUST EN VREDE R820 B / R205 G
a very elegant wine with huge tannin structure,
lovely fruit and great mid palate weight, supported
by chocolate and aniseed flavours on the palate

JACOBSDAL R340
rich and full-bodied with plummy fruit and wood spices

JORDAN R430
smooth texture and harmoniously oaked
with blackcurrant, beef biltong and dried herb tones

MERLOT

MEERLUST R830
rich dark fruit and fine tannins

PLAISIR DE MERLE R850
medium to full-bodied with notes of violets,
strawberries, blackberries and sweet vanilla

DE GRENDEL R410 B / R105 G
red berries, herbal notes with juicy fruit and soft tannins

JORDAN R430
deep true red colour. bright red cherry fruit with beguiling
subtle earthiness on the nose. youthful focused fruit on
the palate with plenty of fine tannins on the mid palate
and a classic long, dry finish. ideal with rich and creamy
pasta dishes and various meat dishes

KEN FORRESTER R385 B / R95 G
ripe, balanced merlot, hints of coffee and blackberry
on the nose. the wine can be enjoyed with most red
meat dishes as well as pasta

SHIRAZ

DE GRENDEL

R440

intensely flavoured with fresh acidity,
black fruit, pepper and fynbos

KLEINE ZALZE FAMILY RESERVE

R820

elegant and fruity with blackberry and spice

KWV

R350 B / R100 G

crimson in colour, the wine shows rich aromas of white
pepper and ginger. these aromas follow through to
a mouth-filling, accessible palate with a fresh, lively finish

THELEMA

R420

hints of sweet vanilla highlights, loads of red fruit flavours,
spicy, peppery shiraz character, enriched by oak

WATERFORD KEVIN ARNOLD

R660

beautiful lively colour. clean ripe fruit aromas with
underlying wafts of mocha. ripe flavours of berry
fruit together with textured tannin levels

PINOTAGE

KANONKOP

R985

pleasing fruit richness and structural harmony

NEETHLINGSHOF OWL POST

R555

ripe fruit and banana aromas with
a background of vanilla oak

JACOBSDAL

R290

spicy and delicate notes of oak
spice and mulberry on the nose

BEYERSKLOOF

R235 B / R60 G

medium-bodied with a superb balanced
finish and strong plum flavours

BELLINGHAM

R230

a medium to full-bodied wine with spicy aromas
and subtle plum and berry flavours.
there is an abundance of ripe fruit on the palate
with a long lingering pinotage aftertaste

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RED BLENDS

WATERFORD THE JEM

R3 000

melange of rich dark fruit with firm dry tannins and oak spice

KANONKOP PAUL SAUER

R1 700

richly vinous aromatic blend of cabernet, cabernet franc and merlot

MEERLUST RUBICON

R1 100

cabernet-based blend with merlot and cabernet franc with remarkably intense fruity core

THE CHOCOLATE BLOCK

R580

bursts of raspberries, allspice and grapefruit underscored with fruit and floral incense

KLEIN CONSTANTIA CABERNET

R220 B / R55 G

a smooth, easy drinking red wine to be enjoyed young. a lighter style cabernet blend

