

# DINE





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)



# 1

## STARTERS

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

# 2

## SALADS

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

# 3

## 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

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## 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.

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

## AMERICAN BBQ

Low and slow with your choice of side from the below

<b>BEEF BRISKET (200G)</b>	<b>R185</b>
<b>BEEF RIBS (600G)</b>	<b>R260</b>
<b>PORK RIBS (400G)</b>	<b>R180</b>



## 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





THE  
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# 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

# 2

## 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

# 4

## 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

# 5 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

# 6

## 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



