

BREAKFAST

Served from 06h30 to 11h00

Breakfast harvest table

Selection of juices, coffee & teas, freshly baked pastries, fresh fruit, yoghurts, cereals, salads, cold meats & cheese

R290

Plated a la carte breakfast with harvest table

Inclusive of any one of the following breakfast dishes below

R385

FAVOURITES

Hot rolled oats bowl

Flaked almonds, toasted apples, honey & cinnamon cream

R75

African mealie meal

Maple syrup, strawberries & whipped butter

R75

Buttermilk waffles

Fresh berries, caramel banana, whipped cream & pistachio crumbs

R105

French toast

Creamy avocado, shaved pecorino & parsley

R90

Knysna oysters

6 freshly shucked oysters, lemon wedges, shallot vinaigrette & pickled ginger

R150

Pastry basket with condiments

Danish pastries, muffin, buttermilk scone, croissant & condiments

R100

Health basket

Cereal, low fat strawberry yoghurt & fresh sliced fruit

R90

SPECIALITY EGG DISHES

Atlantic full English

Eggs, sautéed mushrooms, pan grilled cherry tomatoes, baked beans, potato rosti, crispy bacon, sausage & arugula

R205

Salmon Benedict

Toasted English muffin, peppery cream cheese, sautéed baby spinach, sliced avocado, poached eggs, fynbos hollandaise, fresh lemon & dill

R195

Fluffy two egg omelette

Regular or White with a choice of fillings

R190

Eggs benedict

Poached eggs, English muffin, grilled bacon, fynbos hollandaise & micro herbs

R170

Scrambled

Scrambled eggs, cream cheese & dill

R130

Vegetarian benedict

Poached eggs, herb marinated field mushrooms, tomato, wild spinach, tenderstem broccoli & fynbos hollandaise

R180

BREAKFAST SIDES

Crispy bacon

R35

Sautéed mushrooms

R35

Pork sausages

R35

Baked beans

R30

Beef sausages

R35

Potato rosti

R30

Chicken sausages

R35

Grated cheddar

R35

Grilled cherry tomato

R30