

# AT THE LEOPARD BAR

## MÉTHODE CAP CLASSIQUE

	Glass	Bottle
<b>SIMONSIG KAAPSE VONKEL BRUT 2022</b>		620
<i>WO Stellenbosch. A pioneer MCC in South Africa. Consistently delicious.</i>		
<b>AYAMA VERMENTINO NV</b>		800
<i>WO Voor-Paardeberg. 100% vermentino. Fresh and delicate varietal bouquets and fine, fresh brioche notes</i>		
<b>VILLIERA TRADITIONAL BRUT NV</b>	155	615
<i>WO Stellenbosch. Chardonnay &amp; pinot noir, pinot meunier &amp; Pinotage. Brioche &amp; citrus whiffs.</i>		
<b>BOSCHENDAL BRUT NV</b>	165	640
<i>WO Western Cape. Two thirds chardonnay. Enticing lemon cream &amp; almond biscotti with layers of citrus.</i>		
<b>KRONE ROSE CUVÉE BRUT</b>	175	670
<i>WO Tulbagh. Whiffs of strawberry, brioche &amp; Rosé petals. Frothy mousse, quite refreshing.</i>		
<b>GRAHAM BECK BLISS NECTAR</b>		605
<i>A befitting name for a delightful frother. Velvety mousse. Smooth with a touch of sweetness.</i>		

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G-Gluten | A-Alcohol | E-Egg

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## CHAMPAGNE

Glass | Bottle

### LANSON LE BLACK LABEL BRUT

500 2 140

*Stone & citrus fruits give a sensation of lightness & fullness with a long, fresh finish.*

### MOËT ET CHANDON BRUT IMPÉRIAL NV

560 2 700

### LAURENT-PERRIER BRUT NV

2 100

*High proportion of chardonnay. Restrained yet complex whiffs of stone fruit & citrus.*

### LAURENT-PERRIER CUVÉE ROSÉ

3 780

*Striking freshness, opulent fine mousse & a plethora of ripe red forest fruits.*

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## COCKTAILS

**13TH APOSTLE** 170  
*Bourbon, dry vermouth, cherry liqueur*

**HOUT BAY HONEY POT** 150  
*Bourbon, honey, lemon, ginger*

**BUCHU SOUR** 130  
*Whisky, lemon, buchu syrup*

**FYNBOS MARTINI** 150  
*Gin, fynbos vermouth*

**PINEAPPLE & CARDAMOM MARGARITA** 150  
*Tequila reposado, cardamom syrup, lime*

**PORCUPINE PALOMA** 150  
*Tequila blanco, grapefruit sorbet, soda*

**ROSE GINLAYSON** 165  
*Gin, sauvignon blanc, rose syrup*

**SPARKLING SPRITZ** 190  
*Vodka, Aperol, tarragon, sundried orange syrup, MCC*

**THE WOODWORX** 120  
*Gin, orange nectar, Indian tonic*

**SMOKEY BABOON** 216  
*Whisky, orange liqueur, sweet vermouth, lemon*

**HONEY BADGER** 189  
*Gin, rooibos tea, honeycomb*

**NETFLIX & CHILL** 189  
*Popcorn-infused bourbon, orange liqueur*

**ROBBEN ISLAND ICED TEA** 216  
*Vodka, gin, rum, tequila, passionfruit*

**STRAWBERRY THYME** 205  
*Coconut, strawberry, thyme, dark rum*

**CUCUMBER COLLINS** 180  
*Gin, mint, lemon, soda*

**FRENCH CONNECTION** 275  
*Vodka, grapefruit, thyme, elderflower*

**SMOKED MANHATTAN** 189  
*Bourbon, sweet vermouth, bitters*

**TENNESSEE MOJITO** 200  
*Bourbon, raspberry liqueur, mint, lime*

**12A COSMO** 188  
*Vodka, buchu liqueur, cranberry*

**NEGRONI** 205  
*Gin, sweet vermouth, Campari*

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## SIGNATURE COCKTAILS

### FYNBOS WILDFIRE 265

Mezcal, fresh pineapple,  
chilli, lime juice

Table Mountain is known for its wide variety of flora and fynbos. It is understood that the mountain must burn periodically for the fynbos to regenerate.

### EMILY 165

(The Lady of the House)

Choc-coffee vodka, vanilla vodka,  
choc liqueur, coffee bitters

It is said that the lady of the house, Emily, still roams the hotel at night, with graveyard-shift employees witnessing some paranormal sightings in certain parts of the hotel.

### SHIPWRECKED 220

Mansas whisky, Cointreau,  
matcha syrup, tonic water

While being tugged past Robben Island in 1977, the Antipolis was caught in a north-westerly gale and pushed ashore. The remains can still be seen from the terrace of the Leopard Bar.

### STANLEY'S ROCK 175

Bayab citrus gin, orange bitters,  
orange marmalade

One of our favourite picnic spots at the hotel has been named in honour of the late Stanley Tollman. Overlooking the ocean and offering stunning views of the mountain, it's a serene space that allows you to feel at one with nature.

### TERRACE SUNSET 190

Sango Reposado, rosé wine,  
grapefruit juice

Known for having some of the best views in Cape Town and offering the last, and most breathtaking, sunset over the Atlantic Ocean, the Leopard Bar terrace is one of the city's most popular sunset drink destinations.

### VAN BRED A 245

Vusa mango-chilli, chilli mango purée,  
passion fruit juice

In 1929, Jack Van Breda designed a handsome house in the style of Sir Herbert Baker, featuring two white frontal gables and a thatched roof. This has become an iconic part of the hotel's identity.

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## WINES

WHITE	Glass   Bottle	
<b>KLEINE ZALZE FAMILY RESERVE CHENIN BLANC</b> <i>Symmetrical oak, fruit flavour, rounded, creamy</i>	205	810
<b>JORDAN REAL MCCOY RIESLING</b> <i>Elderflower, lemon-lime hints, semi-dry, crisp</i>	130	475
<b>OPSTAL CHENIN BLANC</b> <i>Oak finish, pineapple, pear, citrus notes</i>	105	390
<b>ANTONIJ RUPERT TERRA DEL CAPO PINOT GRIS</b> <i>Zesty, light, alluring stone fruit whiffs</i>	100	390
<b>BOUCHARD FINLAYSON BLANC DE MER</b> <i>Cape south coast, riesling-based viognier, unwooded, fresh stone fruits, lengthy finish</i>	95	350
<b>BOUCHARD FINLAYSON SAUVIGNON BLANC</b> <i>Hemel &amp; Aarde Valley. Vegan friendly. Bursting with ripe pineapple, passion fruit and kiwi. Zesty and refreshing finish.</i>	130	500
<b>BOUCHARD FINLAYSON SANS BARRIQUE CHARDONNAY</b> <i>Hemel &amp; Aarde Valley, citrus &amp; kiwi nose, distinctive flinty whiff</i>	140	510
<b>BOUCHARD FINLAYSON KAAIMANS GAT CHARDONNAY</b> <i>Overberg, vegan friendly, medium-bodied, whiffs of pear &amp; peach merging with vanilla &amp; subtle almond</i>	162	650
ROSÉ		
<b>MORGENSTER ITALIAN COLLECTION DRY ROSÉ</b> <i>Sangiovese-based, pomegranate, cinnamon whiffs</i>	120	475
<b>CAVES D'ESCLANS WHISPERING ANGEL ROSÉ</b> <i>Grenache, vermentino, cinsault, fresh fruit notes, zesty</i>	325	1300
<b>CEDERBERG SUSTAINABLE ROSÉ</b> <i>Syrah-based, dry, light, refreshing, spiced, berry finish</i>	105	390

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RED	Glass   Bottle	
<b>DALLA CIA CABERNET SAUVIGNON</b> <i>Full-bodied, deep black fruit expression</i>	205	750
<b>GROOTE POST MERLOT</b> <i>Smoky, cherry, touch of farmyard nose, soft tannins</i>	146	540
<b>THELEMA SUTHERLAND PINOT NOIR</b> <i>Red fruit, hint of cinnamon spice, light &amp; savoury</i>	162	600
<b>DE TOREN DÉLICATE</b> <i>Lightly-styled Bordeaux blend, immeasurably gentle &amp; juicy</i>	162	600
<b>GLENELLY GLASS COLLECTION SYRAH</b> <i>Intense fruit complexity, well-polished tannin structure</i>	125	500
<b>OPSTAL CINSAULT CABERNET</b> <i>Light-bodied, red and black cherry, smooth</i>	130	500
<b>KAAPZICHT PINOTAGE</b> <i>Varietal-focused, elegant, plum, vanilla, spice</i>	175	700
<b>RAATS RED JASPER</b> <i>Bordeaux-styled, cabernet franc dominated</i>	175	700
<b>GALPIN PEAK PINOT NOIR</b> <i>Hemel &amp; Aarde Valley, red berries, earthy minerality, mushrooms</i>	335	1300
<b>HANNIBAL</b> <i>Hemel &amp; Aarde Valley, fusion of French &amp; Italian varietals: mainly Sangiovese &amp; pinot noir</i>	275	1050

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## CRAFT BEERS ON TAP

**DEVIL'S PEAK LAGER** 75  
500ml

**DARLING GOD FATHER IPA** 80  
500ml

**CBC LAGER** 70  
500ml

**JACK BLACK CPA** 95  
500ml

## BEERS

**WINDHOEK DRAUGHT  
BOTTLE** 65

**GUINNESS** 70

**AMSTEL LAGER** 55

**HEINEKEN** 65

**CASTLE LAGER/  
CASTLE LITE** 55

**STELLA** 60

**CASTLE  
DOUBLE MALT** 65

**CORONA** 65

## NON-ALCOHOLIC BEERS

**HEINEKEN ZERO** 70

**DEVIL'S PEAK** 65

## CIDERS

**HUNTER'S DRY CIDER** 60

**BRUTAL FRUIT  
RUBY APPLE** 55

**SAVANNA DRY CIDER** 60

**FLYING FISH  
DRY APPLE** 60

**SAVANNA LIGHT CIDER** 60

**BRUTAL FRUIT LITCHI** 55

**FLYING FISH LEMON** 60

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## WHISKY

### BLENDED WHISKY

PER TOT

#### HIGHLANDS

12 year – Aberlour	95
16 year – Aberour	150
18 year – Aberlour	165
15 year – Dalwhinnie	155
10 year – Glenmorangie	85
12 year – Glenmorangie Lasanta	95
12 year – Glenmorangie Nector D'or	135
12 year – Glenmorangie Quinta Ruban	120
18 year – Glenmorangie	195
12 year – Macallan Fine Oak	105
15 year – Macallan Fine Oak	170
14 year – Oban	135

#### SPEYSIDE

12 year – Glenfiddich	75
15 year – Glenfiddich	135
18 year – Glenfiddich	175
12 year – The Glenlivet	85
18 year – The Glenlivet	195
21 year – The Glenlivet	375
15 year – Longmorn	85
12 year – Singleton	75

#### ISLAY

10 year – Ardbeg	95
16 year – Lagavulin	155
10 year – Laphroiaig	90

#### ISLAND

10 year – Talisker	105
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## WHISKY

### SINGLE MALT

PER TOT

#### SCOTTISH

Ballantine's Original	50
12 year — Ballantine's	60
21 year — Ballantine's	95
Chivas Regal Extra	65
12 year — Chivas Regal	70
18 year — Chivas Regal	120
21 year — Chivas Royal Salute	300
25 year — Chivas Ultra	725

#### JOHNNIE WALKER

Black	70
Blue	390
Gold	145
Green	120
Platininum	160

#### IRISH

Bushmills Original	80
Jameson	65
Jameson Gold	115
Jameson Select	115
18 year — Jameson	230
Tullamore Dew	55

#### AMERICAN

Gentleman Jack	55
Jack Daniels Single Barrel	55
Jack Daniels	65
Maker's Mark	55
Woodford Reserve	70
Uncle Nearest	120

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## GINS

LOCAL PER TOT

### DRY GIN

Hope on Hopkins	55
Amari Atlantic Ocean	70
Wilderer	60
Six Dogs Karoo	70

### SPICED

Inverroche Verdant	65
Six Dogs Pinotage Stained	70

### FLORAL

Musgrave Pink	70
Wixworth	65
Six Dogs Blue	80
5 Angels	60

### CITRUS

Clemengold	55
Inverroche Classic	70
Bloedlemoen	70
Pienaar & Sons	70

### IMPORTED

#### DRY GIN

Beefeater 24	50
Tanqueray	50
Tanqueray 10	70
Bombay Sapphire	50

#### FLORAL

Monkey 47	145
Hendricks	65

#### CITRUS

Malfy	50
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## RUM & VODKA

RUM	PER TOT
<b>AGED</b>	
Patron Pyrat XO Reserve	70
<b>DARK RUM</b>	
Captain Morgan	45
Havana Club 7 year	60
New Grove	45
<b>LIGHT RUM</b>	
Bacardi	45
<b>SPICED RUM</b>	
Spiced Gold	40
New Grove Oak 3 year	50
<b>VODKA</b>	
Absolut	50
Absolut Elyx	70
Belvedere Polish	70
Ciroc	70
Grey Goose Wild	70
Vusa	40

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## BRANDY

### COGNAC

Courvoisier VS	70
Courvoisier VSOP	110
Hennessy VSOP	120
Hennessy XO	355
Martell Cordon Bleu	260
Martell VSOP	85
Martell XO	285
Remy Martin VSOP	125
Remy Martin XO	300
Hennessy Paradis	2300

### LOCAL

Klipdrift Gold	55
KWV 20 year	185
KWV Imoya	65
Van Ryn's 15 year	145

## DOM PEDRO

Kahlua   Amarula   Jameson   Cape Velvet   Amaretto	110
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## DIGESTIFS

GRAPPA	PER TOT
Antonella	75
Dalla Cia	65
Wilderer	70

### TEQUILA

El Jimador	85
Don Julio Reposado	165
Patrón Añejo	185
Patrón Reposado	160
Herradura Añejo	140

### LIQUEURS

Fernet-Branca	85
Jägermeister	50
Drambuie	60
Underberg	60
Frangelico	50
Kahlúa	50
Grand Marnier	70

### DESSERT WINES & PORTS

Vin de Constance	330
Waterford – Heatherleigh	85
Peter Bayly	95
Boplaas Tawny	65
De Krans Cape Ruby	50

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## SOFT DRINKS

<b>MIXERS</b> <i>Coke, Coke Zero, tonic, soda, ginger ale</i>	45
<b>DRY LEMON</b>	40
<b>LEMONADE</b>	45
<b>APPLETISER</b>	50
<b>GRAPETISER</b>	50
<b>RED BULL – ORIGINAL</b>	75
<b>AQUA</b> <i>250ml</i>	36
<b>AQUA</b> <i>750ml</i>	70
<b>BOS ICED TEA</b> <i>Peach or Lemon</i>	46

## MILKSHAKES

<i>Chocolate, vanilla, strawberry, banana, lime, coffee</i>	95
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## BILTONG

### BILTONG | 100G

Beef	105
Venison	95
Ostrich	95

### DROËWORS | 100G

Beef	115
Venison	95
Ostrich	95

CHILLI SNAPSTICK   100G	130
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BBQ BILTONG	105
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TASTING PLATTER	155
Choice of 3 x 50g	

TASTING PLATTER	285
Choice of 3 x 100g	

BILTONG BOARD (D,G)	285
200g beef biltong, braaibroodjies, pretzel bun, biltong butter, plum chutney	

## PAIRINGS

BEER & BILTONG PAIRING	335
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## BREAKFAST

7 – 11am

### EGGS BENEDICT (E, F, G, P)

Toasted English muffin, 2 poached eggs,  
homemade hollandaise sauce with:

Crispy bacon	170
Smoked salmon trout	200
Sautéed spinach	170

### LEOPARD BAR BREAKFAST (D, E, P) 225

Crispy back bacon, pork sausage, sautéed mushrooms,  
grilled tomato, 2 eggs (fried, scrambled, or poached)

### LEOPARD BAR CROISSANT BREAKFAST (D, E, P, G) 180

Creamy scrambled egg, crispy bacon, chive crème fraîche

## BURGERS

### RCH BEEF BURGER (D, P, G, E) 265

Brioche bun, caramelised onion jam, cheddar cheese, crispy bacon, RCH burger sauce,  
crispy fries

### RCH CHICKEN BURGER (D, P, G, E) 215

Brioche bun, caramelized onion jam, cheddar cheese, crispy bacon, RCH burger sauce,  
crispy fries

## LIGHT MEALS

### CLASSIC FISH & CHIPS (F, G, E) 230

Crispy beer battered hake fillets, tartare sauce, crispy fries & a side salad

### MATURE BEEF FILLET (D, G) 345

Bea's Café de Paris butter, crispy fries, seasonal baby vegetables

### GRILLED CHICKEN LINGUINE (D, G) 235

Grilled chicken breast, creamy mushroom sauce, pan-roasted mushrooms  
Parmigiano Reggiano

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## PLATTERS

<b>MINI BURGER PLATTER</b> (D, E, G) (6 x mini burgers) Mini beef, barbecue chicken & lamb burgers, RCH burger sauce served with crispy fries	290
<b>BUTTERMILK FRIED CHICKEN SLIDERS</b> (D, E, G) (3 x mini burgers) Crispy fried chicken breast, gherkins, baby gem lettuce, spicy mayonnaise served with crispy fries	225
<b>ATLANTIC PLATTER</b> (D, E, G, S) Tempura batter fried prawns, grilled calamari, crumbed fish cakes, tartare sauce, ponzu sauce	455
<b>BREAD BOARD</b> (D, G) Bea Tollman seed loaf, garlic & herb focaccia, seed crackers, smoked fish pâté, salted whipped butter	95

## LEOPARD BAR WRAPS

<b>SMOKED SALMON TROUT</b> (D, G) Wholewheat wrap, fresh avo, dill cream cheese, caper berries, red onion, served with french fries or a side salad	235
<b>GRILLED CHICKEN</b> (G, D) Wholewheat wrap, pepperdew hummus, baby gem lettuce, fresh avo, caramelised red onion	235

## LEOPARD BAR SALADS

<b>CAESAR SALAD</b> (E, D, G, P) Baby gem lettuce, cream Caesar dressing, anchovies, crispy bacon, Parmigiano Reggiano, herb croutons with:	180
Grilled chicken breast	200
Smoked salmon trout	260
<b>LEOPARD BAR SALAD BOWL</b> (D, G) Grilled chicken breast, chunky feta, roasted peppers, grilled corn, roasted carrots, marinated chickpeas, tomato concasse, avocado, pumpkin seed crumble, coriander & lime vinaigrette	200

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## SNACKS

<b>CRISPY SPRING ROLLS</b> (E, G)	135
<i>7 x bobotie spring rolls, peach chutney</i>	
<b>STICKY FRIED CHICKEN WINGS</b> (D, G)	160
<i>7 x wings — glazed with peri-peri, sweet &amp; sour or BBQ sauce</i>	
<b>120G LOCAL BEEF DROEWORS</b>	160
<b>240G LOCAL BEEF BILTONG</b>	225

## DESSERTS

<b>WESTERN CAPE CHEESE BOARD</b> (V, D, G, S)	245
<i>4 local cheeses, toasted ciabatta, seed crackers, homemade preserves</i>	
<b>BEA'S BAKED CHEESECAKE</b> 🍷 (V, C, D, G)	245
<i>With vanilla cream, strawberry gel</i>	
<b>SEASONAL FRUIT SELECTION</b> (D, V)	150
<i>Sliced seasonal fruit, yoghurt, berry gel</i>	
<b>TRIO OF ICE-CREAM</b> (D, E, G)	150
<i>Peppermint Crisp, coffee, Bea's honeycomb, vanilla bean, strawberry, chocolate</i>	
<b>TRIO OF SORBET</b> (VG)	150
<i>Please ask your waitron for details</i>	
<b>RCH AFFOGATO</b> 🍷 (D, E)	95
<i>Bea's honeycomb ice cream, espresso, Aero chocolate</i>	

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts | P-Pork  
G-Gluten | A-Alcohol | E-Egg

Items marked with a 🍷 denotes a favourite signature dish of Mrs T, our Founder and President.

*If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Kindly note that a discretionary 12.5% service charge will be added to your bill. Thank you for your generosity.*