

AT THE OYSTER BAR

BRUNCH MENU

Available daily from 10h00 – 12h00
Boulangerie selection includes your choice of tea or coffee

BOULANGERIE FAVOURITES

FRESHLY BAKED SCONES (V, D, G, E) 155
Three warm scones served with mature Cheddar, seasonal jam, Chantilly cream

DANISH PASTRIES (V, D, G, E) 175
A selection of flaky Danish pastries, sticky cinnamon buns, breakfast muffins. Served with cheese, jam, cream

LIGHT STARTS & WHOLESOME BOWLS

SLICED FRUIT PLATTER (VG) 95
An elegant medley of seasonal, freshly sliced fruit

BREAKFAST BOWL (V, D, N) 125
Low-fat Greek yoghurt, house-made granola, flax seeds, almonds, dried goji berries, raw honey

AVOCADO TOAST (V, G, E) 165
Crushed avocado, 60% rye toast, slow-roasted tomato, poached egg, freshly cracked pepper, drizzle of extra virgin olive oil

VEGAN SCRAMBLE (VG) 150
Silken tofu, turmeric, nutritional yeast, sprouts, grilled aubergine, tomato, foraged herb salad

SOUTH AFRICAN LOVER'S (G, D, E) 195
Toasted English muffin, chakalaka, boerewors, avocado, crispy hash brown, sunny-side-up egg

BAGELS, WRAPS & SANDWICHES

Served with seasoned fries or garden salad

CHICKEN COBB (P, D) 240
Grilled chicken, bacon, avocado, lettuce, tomato, hard-boiled egg, wrap or bagel

SALMON GRAVLAX BAGEL (D, G, N) 295
Chunky cottage cheese, pickled capers, chive, lemon zest, red onion

CAPRESE SANDWICH (V, D, G, N) 265
Buffalo Mozzarella, heirloom tomatoes, olive tapenade, basil pesto, toasted white or brown bread

PASTRAMI ON TOASTED RYE (D, G) 250
Sliced pastrami, zesty piccalilli, dressed rocket, cornichons

CLASSIC CLUB SANDWICH (P, D, G, E) 260
Grilled chicken, crispy bacon, fried egg, lettuce, tomato, mature Cheddar, toasted white or brown bread

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

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 10% service charge will be added to your bill. Thank you for your generosity.

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BARISTA BAR

CAFÉ AMERICANO 40
Single espresso topped with hot water

CAPPUCCINO 45
Single espresso, steamed milk, milk foam

CORTADO 40
Single espresso, steamed milk

CAFÉ MACCHIATO 35
Single espresso topped with milk foam

CAFÉ LATTE 45
Single espresso, steamed milk, served tall

CHAI LATTE 50
Spiced chai, steamed milk, served tall

RED LATTE 50
Rooibos tea, steamed milk, served tall

RED CAPPUCCINO 45
Rooibos tea, steamed milk, milk foam

MATCHA LATTE 60
Matcha powder, steamed milk, honey

SINGLE ESPRESSO 35

DOUBLE ESPRESSO 45

MILO 50

HOT CHOCOLATE 50

ADD SOME FLAVOUR

A curated collection from our expert mixologists. Bold, inventive, and crafted to elevate your sipping experience

ICED COFFEE FRAPPÉ 60
Espresso, milk, fresh cream

DECADENT CHOCOLATE FRAPPÉ 65
Espresso, chocolate sauce, fresh cream

SALTED CARAMEL FRAPPÉ 65
Espresso, salted caramel sauce, fresh cream

MOCHA CHOCA 70
Espresso, steamed milk, chocolate sauce

MANGO FRUIT CRUSHER 75
Mango fruit mix, crushed ice, fresh pineapple

STRAWBERRY FRUIT CRUSHER 75
Strawberry fruit mix, crushed ice, fresh strawberry

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