

AT THE CAFÉ GRILL

MÉTHODE CAP CLASSIQUE (MCC)

SA sparkling wines made in the traditional French way

Glass | Bottle

VILLIERA TRADITIONAL BRUT - STELLENBOSCH

162 615

Citrus, brioche, chardonnay & pinot noir, pinot meunier & pinotage, creamy palate

LE LUDE BRUT ROSÉ - FRANSCHHOEK

1135

Raspberry, spice, earthiness on the nose, good fruit definition, bright acidity, delicate bubbles, dry finish

BOSCHENDAL BRUT - STELLENBOSCH

165 650

Lemon cream, almond biscotti, citrus, well-rounded, cream mouth-feel

CHAMPAGNE

French

LANSON BLACK LABEL BRUT - NV

495 2130

Stone & citrus fruit, light & full, long, fresh finish

MOËT ET CHANDON BRUT IMPÉRIAL - NV

2700

Fresh, green apple & citrus fruit, mineral nuances, white flowers, bold notes, cereal, nuts, elegant colour

WHITE WINE

BOUCHARD FINLAYSON SAUVIGNON BLANC 2023 I HEMEL-EN-AARDE

130 500

pineapple, passion fruit, kiwi, zesty palate, refreshing, long finish

BOUCHARD FINLAYSON KAAIMANSKAT CHARDONNAY 2023 I HEMEL-EN-AARDE

162 650

Pear, peach, litchi, vanilla, nuts, full-bodied

BOUCHARD FINLAYSON SANS BARRIQUE CHARDONNAY 2023 I HEMEL-EN-AARDE

140 520

Citrus, kiwi, distinctive flinty flavour

DE MORGENZON MAESTRO WHITE 2019 I STELLENBOSCH

215 775

Citrus, honey, chenin blanc-chardonnay-roussanne-viognier blend, fully textured

CREATION VIOGNIER 2023 I HEMEL-EN-AARDE

130 475

Joyful & vivacious, peach, pear, honeysuckle, creamy finish

EENZAAMHEID CHENIN BLANC 2021 I PAARL

183 700

Yellow apples, hay, beeswax, baked apple pie, winter melon, crisp acidity

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.

RED WINE

DALLA CIA CLASSICO CABERNET SAUVIGNON 2020 I STELLENBOSCH <i>Blackcurrant, red fruit, cedar, spice, 18 months oak maturation, powerfully built</i>	205	750
BOUCHARD FINLAYSON GALPIN PEAK 2019 I HEMEL-EN-AARDE <i>Dark-coloured forest, South African pinot benchmark, soft tannins</i>	335	1300
KAAPZICHT PINOTAGE 2020 L STELLENBOSCH <i>Plum, vanilla, spice, earthiness, medium-full bodied</i>	175	700
GLENELLY GLASS COLLECTION SYRAH 2020 I STELLENBOSCH <i>Intense fruit, well-polished tannin structure</i>	135	515
BOUCHARD FINLAYSON HANNIBAL 2020 I HEMEL-EN-AARDE <i>A fusion of French & Italian varietals, mainly sangiovese & pinot noir</i>	280	1050
RUPERT & ROTHCHILD CLASSIQUE 2020 I STELLENBOSCH <i>Fresh cranberry, wild black cherry, delicate hazelnut, truffle chocolate, silky, smooth lingering texture</i>	175	675

ROSÉ WINE

AVONDALE CAMISSA 2020 I PAARL <i>Aromatic, biodynamic, dry, well-balanced, muscat de frontignan & mourvèdre</i>		495
MORGENSTER DRY ROSE 2022 I STELLENBOSCH <i>Candy floss, rooibos tea, lingering spice, dry, sangiovese</i>	110	475
CEDERBERG SUSTAINABLE ROSE 2022 I CEDERBERG <i>Strawberry, watermelon, candy floss, white pepper, crisp, dry entry, creamy palate</i>	100	390

DESSERT WINE

VONDELING SWEET CAROLYN PAARL <i>Stone fruit, mango, honey, muscat de frontignan & chenin blanc</i>	100	775
PAUL CLÜVER NOBLE LATE HARVEST ELGIN <i>Apricot, pineapple, orange blossom, creamy palate</i>	120	820

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SPIRITS

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Bombay Sapphire	45
Tanqueray	50
Inverroche Classic	50
Inverroche Amber	50
Musgrave Pink	55

VODKA

Absolut	50
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WHISKY

Jameson	60
Johnnie Walker Red	45
Johnnie Walker Black	65

RUM

Captain Morgan	45
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LIQUEURS

Amarula	40
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BEERS & CIDERS

BEERS

Castle Lager	55
Castle Lite	55
Heineken Zero	55
Windhoek Lager	55
Windhoek Light	55
Windhoek Draught	65
Heineken	65
Devil's Peak Free	65

CIDERS

Hunter's Dry	60
Savanna Dry	60

SOFT DRINKS

Coke	45
Coke Zero	45
Fanta Orange	45
Sprite Zero	45
Grapetiser Red	50
Appletiser	50
BOS Ice Tea – Lemon	50
BOS Ice Tea – Peach	50
Red Bull	75

FITCH & LEEDS RANGE

Tonic Water	45
Pink Tonic	45
Soda Water	45
Lemonade	45
Dry Lemon	45
Ginger Ale	45

HOT BEVERAGES

Filter Coffee	45
Americano	45
Cappuccino	45
Café Latte	50
Espresso	40

Double Espresso	45
Hot Chocolate	50
Chai Latte	50
Matcha Latte	65

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