

Benvenuto

TO FIAMMA GRILL

BREAKFAST

7:00 - 10:00

LUNCH & DINNER

12:00 - 22:00

CONTACT US:

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www.fiammagrill.co.za

DISCLAIMER:

Food and beverages may contain milk, eggs, wheat, soy, nuts and shellfish, and are prepared in areas that contain these ingredients.
We can not take responsibility for steaks that have been asked to be prepared past medium

It is asked if you bring in celebration cakes etc. to the venue, that you explain the contents to us prior, as well as to your guests. (Subject to additional charge)

Please ask for assistance if you require information regarding the dishes and the ingredients included in the menu.

 = Vegetarian (Vegan options available on request)

SURCHARGE:

Wine corkage: R100

Service charge of 10% added to tables of 8 and above

Special corkage: R200 for bubbles and stocked wines

fiamma

GRILL

Share your experience with us



Buffet

Buffet based on hotel occupancy (please call ahead)

BUFFET COMPLETO (FULL BUFFET STATION) 195

Full buffet use: Hot and cold buffet selection includes complimentary bottomless tea, coffee and fresh fruit juices

KIDS UNDER 5 EAT FOR FREE

(Excludes juices, hot beverages & cold drinks)

Breakfast

TRADIZIONALE (Traditional Breakfast) 130

2 Eggs, creamy mushroom, chicken or pork sausages, rosa tomatoes, bacon, hash brown and avo

PICCOLO (Small Breakfast) 75

1 Egg, creamy mushroom, rosa tomatoes and bacon

CASA (House Breakfast) 95

Sweet corn scrambled eggs, avo, chorizo sausage, fresh rocket and reggiano shavings

BENESSERE (Wellness Breakfast) 80

Muesli, plain yoghurt, fresh fruit and honey

FRITTATA (Omelette) 90

3 Egg omelette, cheese, onion, mushroom and crispy bacon

TOAST FRANCESE (French Toast) 95

French toast stack, crispy bacon, maple syrup, mascarpone and toasted almond flakes

OLANDESE (Hollandaise Breakfast) 130

2 Eggs, crispy bacon, hash brown, hollandaise and fresh rocket

SPANISH BOWL 110

Scrambled egg mixed with chopped chorizo, jam tomato and onion served on a slice of rye toast

BREAKFAST SERVED STRICTLY BETWEEN THE HOURS OF 7:00 - 10:00
DUE TO STAFF CHANGE OVER PROCEDURE

Sushi Bar

CALIFORNIA ROLL (4PC)

An outer layer of rice lined with Nori seaweed, filled with your choice of filling:

Salmon	Tuna	Prawn	Veg
80	65	60	50

ROSE (4PC)

Salmon or tuna wrapped rice topped with Japanese mayo and caviar

Salmon	Tuna
95	85

NIGIRI (4PC)

Rice topped with a thin layer of raw or cooked fish:

Salmon	Tuna	Prawn
95	80	75

WASABI PARCEL (4PC)

Layers of seaweed, rice, avo, wasabi, Japanese mayo and caviar, with your choice of filling:

Salmon	Tuna	Prawn
90	80	75

BEAN CURD (2PC)

Pressed tofu pockets filled with rice and topped with Japanese mayo and fish

Salmon	Tuna	Tempura	Prawn	Veg
75	70	70	60	55

BAMBOO ROLL (4PC)

Cucumber lined rice, topped with Japanese mayo and caviar, with your choice of filling:

Salmon	Tuna	Tempura	Prawn	Veg
90	80	80	70	60

RAINBOW ROLL (4PC)

An outer layer of avo and fish, lined with rice and filled with your choice of filling:

Salmon	Tuna	Prawn
85	80	70

FASHION SANDWICH (4PC)

Layers of seaweed, rice, avo and Japanese mayo, with your choice of filling:

Salmon	Tuna	Prawn	Veg
85	90	75	60

MAKI (4PC)

Nori seaweed and rice wrapped around your choice of filling:

Salmon	Tuna	Prawn	Veg
70	80	60	50

CRUNCH ROLL (4PC)

A tempura dipped California roll filled with your choice of filling:

Salmon	Tuna	Tempura	Prawn
90	80	80	70

"I FOLLOWED MY HEART AND
IT LED ME TO SUSHI."

SASHIMI (4PC)

Fresh salmon or tuna plated delicately

Salmon Tuna
100 85

PRAWNCADO (4PC) 70

An outer layer of avo, lined with rice and filled with tempura prawn

TRIFECTA ROLL (4PC) 130

An outer layer of salmon and tuna, lined with rice and filled with prawn

BAMBOO AVALANCHE (4PC) 100

Prawn bamboo roll topped with a tempura rolled prawn, finished off with a sweet and spicy mayo

PRAWN AVALANCHE (4PC) 100

Prawn california roll topped with a tempura rolled prawn and finished off with a sweet and spicy mayo

SEARED SASHIMI (4PC)

Fresh salmon or tuna seared and plated delicately

Salmon Tuna
105 90

CARPACCIO ROSE (4PC) 80

Fresh beef carpaccio wrapped rice topped with Japanese mayo, caviar, and crunch, finished with a balsamic reduction

FIAMMA FUSION ROLL (8PC) 160

An outer layer of Avo and salmon, lined with rice and a filling of salmon. Finished off with a sticky yakitori sauce, Japanese Mayo, tempura crumbs and fresh chilli

CUCUMBER HANDROLL (1PC)

Hand-rolled cone of cucumber filled with rice, avo and Japanese mayo finished with your choice of filling:

Salmon	Tuna	Tempura	Prawn	Veg
95	90	85	70	70

FIAMMA HANDROLL (1PC)

Hand-rolled cone of seaweed filled with rice, avo and Japanese mayo finished with your choice of filling:

Salmon	Tuna	Tempura	Prawn	Veg
90	85	80	75	70

SUSHI SALAD (BOWL)

Cucumbers spirals, avo, Japanese mayo, sesame seeds, pickled ginger, and a topping of your choice:

Salmon	Tuna	Tempura	Prawn
155	140	130	120

**"LIFE HAPPENS,
SUSHI HELPS!"**

SUSHI PLATTERS

FIAMMA PLATTER 360

4 Prawn Avalanche
4 Tuna Crunch Rolls
4 Trifecta Rolls, 4 Prawncados

BRONCO PLATTER 460

4 Salmon Rainbow Rolls
4 Tempura Prawn Bean Curd
8 Bamboo Tempura Prawn Rolls
4 Salmon Roses

SALMON OR TUNA

12 PIECE 260/230

4 Sashimi
4 Rainbow Rolls
4 Roses

18 PIECE 415/365

4 California Rolls
4 Rainbow Rolls, 4 Sashimi
2 Bean Curd, 4 Roses

26 PIECE 595/525

4 California Rolls
4 Rainbow Rolls, 4 Sashimi
2 Bean Curd, 4 Roses
4 Bamboo Rolls, 4 Parcels

Antipasti

OLIVE RIPIENI 82

Deep fried olives with a feta filling and a garlic aioli

ZUPPA DI LENTICCHIE 72

Lentil soup prepared the Italian way

FUNGHI AL FORNO 110

Oven baked button mushrooms with garlic butter, mozzarella and Gorgonzola

MELANZANE ALLA PARMIGIANA 125

Layers of battered brinjal, parmesan cheese, Italian tomato and mozzarella, baked in the wood fire oven

FILETTO DI PEPERONCINO 130

Marinated beef fillet with chilli, garlic, white wine and Italian tomato

CARPACCIO DI MANZO 98

Thinly sliced raw beef fillet dressed with reggiano shavings, fresh rocket and extra virgin olive oil

FEGATINI DI POLLO 92

Chicken livers cooked with onion, white wine, Italian tomato, cream and chilli

CALAMARI GRIGLIATI 95

Deep fried/grilled calamari tentacles and calamari tubes served with a lemon butter sauce

ZUPPA DI COZZE 115

Mussels done with white wine, lemon and garlic and with the choice of fresh cream or Italian tomato

CALAMARI E CHORIZO 120

Chorizo sausage and calamari tubes served in a creamy paprika sauce

GAMBERI AL FORNO 160

Oven baked prawns with garlic butter, chilli and mozzarella

LUMACHE AL FORNO 125

Oven baked snails with garlic butter, mozzarella and Gorgonzola

Insalate

INSALATA ITALIANA 90

Mixed greens, rosa tomatoes, cucumber, olives and reggiano shavings

INSALATA CAPRESE CON AVOCADO 145

Slices of fior di latte mozzarella balls, fresh tomato, basil pesto, avo and extra virgin olive oil

INSALATA CALAMARI E GAMBERI 170

Italian salad with prawns, calamari, feta and finished with a seafood dressing

INSALATA GORGONZOLA 155

Italian salad with Gorgonzola, bacon, avo and finished with a creamy Gorgonzola dressing

FIAMMA UCCELLO 115

Pulled chicken, jalapeño, avo and quinoa bowl served with sriracha sauce

Focaccia

ROSSA FOCACCIA 65

Fresh herb and rossa sauce

BIANCA FOCACCIA 85

Garlic and mozzarella

MITCHELL FOCACCIA 145

Italian tomato, fior di latte mozzarella balls, chilli, rosa tomatoes, basil pesto and fresh rocket

*"One cannot think well, love well,
sleep well, if one has not dined well"*

- Virginia Woolf

Carne

FILETTO DI MANZO 240

280g Beef fillet medallions grilled on the open flame

BISTECCA DI GIRELLO 190

300g Rump steak grilled on the open flame

"TOMAHAWK" 390

800g Rib-eye grilled on the open flame

COSTOLETTE DI AGNELLO 320

Grilled lamb cutlets marinated with fresh garlic and herbs

BRACIOLA DI MAIALE 210

Oven baked Pork cutlet naturally seasoned and crackled

COSTOLETTE DI MAIALE 280

Pork ribs glazed in our home-made sticky teriyaki sauce

VITELLO IN PADELLA 220

Thinly sliced pan fried veal, paired with a sauce of your choice

SAUCES

SALSA DI FUNGHI 45

Mushroom and cream

SALSA DI PEPE 50

Madagascan green peppercorn and cream

SALSA AL FORMAGGIO 60

Gorgonzola and cream

SALSA DI JALAPEÑO 50

Jalapeño, mozzarella and cream

PIZZAIOLA 40

Italian tomato, olives and white wine

LIMONE 40

Fresh sage and lemon butter sauce

Pollo

POLLO ALLA LIMONE / DIAVOLA 210

Wood roasted baby chicken with lemon, garlic and fresh herbs

POLLO PARMIGIANO 175

Crumbed/grilled chicken breast topped with Italian tomato, mozzarella and reggiano shavings

CURRY DI POLLO AL BURRO 150

Butter chicken curry served with savoury rice and sambals

Vegetariano

BUTTERNUT RAVIOLI 150

- Sage and Gorgonzola cream sauce
- Italian tomato and basil pesto sauce

POTATO GNOCCHI 150

- Sage and Gorgonzola cream sauce
- Italian tomato and basil pesto sauce

MELANZANE ALLA PARMIGIANA 175

Layers of battered brinjal, parmesan cheese, Italian tomato and mozzarella, baked in the wood fire oven

Frutti Di Mare

CALAMARI ALLA GRIGLIA 185

Deep fried/grilled calamari tentacles and calamari tubes with fresh lemon and garlic

PESCE ALLA GRIGLIA 255

Fish of the day based on season, availability and quality

GAMBERI ALLA GRIGLIA 255

Grilled prawns with fresh garlic and parsley

GAMBERI ALLA FIAMMA 275

Prawns pan seared with a peri-peri, lemon and garlic butter sauce

RISOTTO DI MARE 255

Risotto rice, fresh prawns, mussels, calamari, Italian tomato and white wine

You can't live a full life

ON AN EMPTY STOMACH

Combinazione

GAMBERI E CALAMARI 260

Grilled calamari and queen prawns

GAMBERI E POLLO 250

Oven roasted chicken and queen prawns

GAMBERI E PESCE 290

Grilled fish and queen prawns

CALAMARI E PESCE 270

Grilled fish and calamari

CALAMARI E POLLO 250

Oven roasted chicken and calamari

SIDE ORDERS

Select any 4 vegetable side orders to create your own vegetable platter

Riso di casa nostra (Savoury rice) 45

Patatine Fritte (French fries) 45

Insalata (Side salad) 45

Vegetali Arrostiti (Mediterranean roast veg) 45

Spinaci (Cream spinach or garlic and lemon) 45

Puree di patate (Basil pesto mash) 45

Lenticche (Lentils) 45

Spaghetti (Fresh parsley and olive oil) 45

I don't want to look back and think

"I COULD HAVE EATEN THAT."

Pizza

MARGHERITA 105

Italian tomato and mozzarella

SALUTE 135

Caramelized onion, grilled brinjal, spinach and feta

MEDITERRANEAN 150

Mushroom, peppers, onion, olives, rosa tomatoes, basil pesto and garlic

REGINA 135

Ham and mushroom

HAWAIIAN 130

Ham and pineapple

CAPONE 160

Chicken, mushroom, onion and avo

QUATTRO STAGIONI 155

Mushroom, ham, olives and artichokes

FIAMMA 180

Mince, peppers, onion, chilli, garlic, feta and peppadew

RAPHAEL 155

Bacon, feta and avo

COCO DE MER 240

Prawns, calamari, mussels, garlic, chilli, rocket and avo

DIESEL 170

Bacon, Gorgonzola, avo and peppadew

GAMBINO 230

Beef fillet, chorizo, salami and ham

JUVENTUS 175

Chorizo, feta, peppadew, avo, rocket and balsamic spiral

Pasta

PENNE PESTO 105

Penne pasta, basil pesto and olive oil

FETTUCINE CON CARCIOFI 120

Artichokes, rosa tomatoes, olive oil, white wine, mint and garlic

CAMPAGNOLA 135

Italian tomato, peppers, olives, baby marrow and brinjal

SPAGHETTI BOLOGNESE 145

Italian tomato and ground beef "the original"

PASTA SCAMPI 225

Prawns, white wine, cream, chilli, coriander, lime and ginger

POLLO ALLA GIA 170

Italian tomato, chicken, peppers, onion, Gorgonzola and cream

SPAGHETTI PEPERONCINO 175

Cubed beef fillet grilled with chilli, garlic, white wine and Italian tomato

LASAGNE DI CARNE 160

Oven baked ground beef, pasta sheets, cream, Italian tomato and mozzarella

PASTA ELI 155

Chorizo, chicken, mushrooms, peppers, onions, chilli, olive oil and a dash of Italian tomato

PASTA LOCO 195

Butternut, bacon, chicken, Gorgonzola and cream

FRUTTI DI MARE 220

Prawns, calamari, mussels, garlic, Italian tomato, cream and white wine

'LIFE IS A COMBINATION OF

magic & pasta"

Dolce

CHEESE CAKE 80

Baked cheese cake dressed with berry coulis

TIRAMISU 90

Mascarpone, espresso and coffee liquor between layers of Italian finger biscuits

CRÈME BRÛLÉE 75

A rich custard dessert, topped with a layer of caramelized sugar

LINDT & AMARULA PHYLLO PASTRY 110

Lindt chocolate wrapped in phyllo, baked in the wood fire oven, served with ice cream and Amarula

PANNA COTTA 75

Italian "cooked" cream with Amaretto and served with fresh fruit

Bambino

ONLY FOR CHILDREN BELOW 12

BAMBINO MAC & CHEESE 70

Penne pasta with cheese sauce

BAMBINO POLLO 75

Crumbed chicken strips served with french fries

BAMBINO BOLOGNESE 65

Spaghetti bolognese topped with a sprinkling of cheese

BAMBINO CALAMARI 95

Grilled calamari tubes served with savoury rice

BAMBINO MARGHERITA 70

Italian tomato and mozzarella pizza
(Other varieties available, please ask your waitron)

Wine list

SAUVIGNON

COASTAL

SPIER

WINEMAKER - ANTON SWARTS



Balanced acidity with a hint of gooseberry and granadilla fruit.

R160 | R54

STELLENBOSCH

NEIL ELLIS WEST COAST

WINEMAKER - WARREN ELLIS



Tropical flavors of granadilla and melon with hints of citrus.

R200

ELIM

BLACK OYSTERCATCHER

WINEMAKER - DIRK HUMAN



Nose of gooseberry and capsicum, ripe lingering tone from the southern most vineyard in Africa.

R310

ELGIN

IONA

WINEMAKER - WERNER MULLER



Savoury green element complements the blackcurrant & citrus notes of tropical ripeness on the palate.

R375

CHENIN

FRANSCHHOEK

BACKSBERG GRAVEL ROAD

WINEMAKER - ALICIA RECHNER



Bursting with summer flavors, double layered with ripe red-apple and stone fruit.

R160 | R54

SWARTLAND

MULLINEUX KLOOF STREET

WINEMAKER - ANDREA MULLINEUX



45 year old vines from 2 sites with different soil types. Quarter oaked to allow fruity expression.

R260

STELLENBOSCH

RAATS ORIGINAL

WINEMAKER - BRUWER RAATS



Unpretentious, unembellished, unoaked but irresistibly delicious with precisely defined stonefruit.

R330

STELLENBOSCH

DELHEIM WILD FERMENT

WINEMAKER - NONGCEBO 'NONI' LANGA



Balance between soft pineapple and apple, naturally fermented in old oak.

R380

CHARDONNAY

COASTAL

SPIER

WINEMAKER - ANTON SWARTS



Sweet and fruity on the nose, a creamy palate of layered fruit, pleasant acidity and good balance.

R160 | R54

STELLENBOSCH

LANZERAC

WINEMAKER - WYNAND LATEGAN



Fruit profile more expressive, lime and tangerine. Bone-dry with tangy freshness.

R375

WHITE BLENDS

STELLENBOSCH

LONGRIDGE "THE EMILY"

WINEMAKER - JASPER RAATS



Chardonnay and pinot-noir. Light and refreshing with just a gentle hint of colour.

R180

FRANSCHHOEK

HAUTE CABRIERE

WINEMAKER - TAKUON VON ARNIM



Chardonnay and pinot-noir. Elegant fruit underlined by firm acidity.

R230

PINOT GRIGIO

FRANSCHHOEK

TERRA DEL CAPO PINO GRIGIO

WINEMAKER - MARK VAN BUUREN



Uncomplicated with apple and hint of spices. Light, fresh and crisp.

R190

SEMI *BLUSH* ROSE

FRANSCHHOEK

BOSCHENDAL BLANC DE NOIR

WINEMAKER - LIZELLE GERBER



Barrel fermented, multi layered with stone fruit and apple complexity.

R155 | R52

STELLENBOSCH

JORDAN CHAMELEON ROSE

WINEMAKER - GARY AND KATHY JORDAN



Classic style dry rose, Fermented from free run Shiraz and Merlot juice with creamy summer-berry and Crisp red plum flavours.

R190 | R63

FRANSCHHOEK

HAUTE CABRIERE ROSE

WINEMAKER - TAKUON VON ARNIM



Light and dry. Upbeat has strawberry fruit and hints of varietal floral perfume.

R215

WALKER BAY

HERMANUSPIETERSFONTEIN BLOOS

WINEMAKER - WILHELM PIENAAR



5 way Bordeaux blend rose with strawberry and cream aroma. Supple, round complex palate.

R190

CABERNET SAUV

STELLENBOSCH

SPRINGFIELD WHOLEBERRY

WINEMAKER - ABRIE BRUWER



Has fine fruit intensity together with hallmark leafy tobacco overlay.

R410

STELLENBOSCH

RUDI SCHULTZ 'DUNGEONS'

WINEMAKER - RUDI SCHULTZ



Has glossy fruit, supple tannins with a long finish. wild ferment and 18 month in barrique.

R570

MERLOT

WESTERN CAPE

SPIER

WINEMAKER - JOHAN JORDAAN



Appealing fruit core with plum pudding and red currant jelly notes.

R190 | R63

STELLENBOSCH

KLOOVENBERG

WINEMAKER - MURRAY BARLOW



Flavourful and decently structured. good varietal with fruitcake notes and a herbal twist.

R275

STELLENBOSCH

HARTENBERG

WINEMAKER - CARL SCHULTZ



Richer & riper with more new oak & longer in barrel. Full bodied mouth feel.

R430

PINOTAGE

STELLENBOSCH

BEYERSKLOOF

WINEMAKER - ANRI TRUTER



Lightly wooded, strong plum flavours with velvety tannins. Consistently enjoyable hints of mocha.

R200 | R67

PINOTAGE

WELLINGTON

DIEMERSFONTEIN ORIGINAL

WINEMAKER - FRANCOIS ROODE



Rich dark chocolate with hints of mint. Finished off with strong coffee on the palate.

R300

STELLENBOSCH
KAAPZICHT

WINEMAKER - DANIE STEYTLER



Rich and concentrated, prunes, black cherries, vanilla and nutmeg. Surprisingly elegant.

R490

PINOT-NOIR

ELGIN

MR P

WINEMAKER - WERNER MULLER



Fresh with vibrant acidity with a long textured savoury finish.

R350

HEMEL-EN-AARDE

BOUCHARD FINLAYSON 'GALPIN PEAK'

WINEMAKER - PETER FINLAYSON



Perfumed dark red fruits with earthy cinnamon tones. Generous & full in the mouth with sleek tannins.

R915

SHIRAZ

GROENEKLOOF

NEIL ELLIS

WINEMAKER - WARREN ELLIS



Lovely youthful purple hue with vibrant hedgerow fruit done in new oak.

R310

ELIM

BLACK OYSTERCATCHER 'TRITON'

WINEMAKER - DIRK HUMAN



Spiced cherry, plum and mulberry aromas, a hint of sumac in the flavours

R350

RED BLENDS

STELLENBOSCH

KAAPZICHT KALEIDOSCOPE

WINEMAKER - KAYLEIGH HATTINGH



Black and red berries with hints of tea leaves.

R200 | R67

BOT RIVER

GABRIELSKLOOF

WINEMAKER - PETER FINLAYSON



Cab-led Bordeaux style blend has a little fragrant of tobacco with its darkly bright fruit.

R270 | R90

PAARL

BABYLONSTOREN 'ABEL'

WINEMAKER - KLAAS STOFFBERG



Sweet ripe plummy fruit aromas. Less oaky and less fruit density.

R350

FRANSCHHOEK

RUPERT & ROTHSCHILD

WINEMAKER - YVONNE LESTER

UNRATED

Classique - elegant and appealing, red berries, cedarwood and dark chocolate.

R460

HEMEL-EN-AARDE

BOUCHARD FINLAYSON "HANNIBAL"

WINEMAKER - PETER FINLAYSON



Six part marriage of italian and french varieties, none Bordeaux. Noticeable sweet oak.

R850

STELLENBOSCH

MEERLUST RUBICON

WINEMAKER - CHRIS WILLIAMS



SA classic. Shows the true art of blending. Only made in years when the grapes are perfect.

R1 060

METHODE CAP CLASSIQUE

WELLINGTON STEENBERG

WINEMAKER - JAMES MCKENZIE



Short aged bubbly with grassy top notes then some tropical fruit shining at the finish.

R250 | R40

STELLENBOSCH SIMONSIG KAAPSE VONKEL BRUT ROSE



Candyfloss scented sparkling ex pinot noir and pinotage dry and vivacious.

R350

TULBACH KRONE NECTAR DEMI-SEC



Aromas of baked golden apple and marzipan. Lemon curd & subtle fruit. Charmingly drinkable.

R450

WESTERN CAPE BOTTEGA MILLESIMATO PROSECCO



Fruity and elegant floral notes, dry, lively, fresh with a pleasant sapidity and balanced acidity.

R450

CHAMPAGNE

EPERNAY - FRANCE MOET IMPERIAL (NON VINTAGE)

House iconic champagne, a style distinguished by bright fruitiness. It has seductive palate for maturity.

R1 650

EPERNAY - FRANCE MOET NECTAR IMPERIAL (NON VINTAGE)

Burst of pineapple and mango, rounding off to stone fruits with a hint of vanilla.

R1 950

REIMS - FRANCE VEUVE CLICQUOT ROSE (NON VINTAGE)

Histories first rose champagne. Fresh and fruity leading through to almonds and brioche.

R2 400

CELLAR WINES

STELLENBOSCH KAAPZICHT 'VISION' WINEMAKER - DANIE STEYTLER



Cab lead pinotage and merlot. Powerful with cocoa and dark fruit richness, yet sleek and supple.

R1 200

FRANCHHOEK BOEKENHOUTSKLOOF 'SYRAH' WINEMAKER - GOTTFRIED MOCKE



Inky purple 2017 balances power and restraint suppleness and concentration, with pristine blue-black fruit.

R900

STELLENBOSCH RUDI SCHULTZ 'BONEYARD' WINEMAKER - RUDI SCHULTZ



Bordeaux flagship. 66% cab merges with melbec and petit verdot into a dense compendium of flavours.

R990

STELLENOSCH VAN BILJON 'CINQ' WINEMAKER - CHRIS KEET



Defly oaked that shows real finesse and balance, sappy fruit and fine dry tannins.

R990

ELEGANT Cocktails

CANDY MACHINE 75

Bubble gum syrup, blue curacao, Absolut vodka built in hurricane glass and finished off with a splash of soda

ROYAL PEACH FREEZE 80

Champagne, peach schnapps, fresh orange juice, lime and served frozen

HAWAIIAN DREAM 80

Malibu, gingerbread syrup, fresh pineapple, coconut cream, finished with a splash of grenadine

GINGERBREAD MULE 75

Absolut vodka, lime, ginger ale, gingerbread syrup, finished with bitters and a lemon slice

MEANDERING MANGO 75

Absolut vodka, mango syrup, passion fruit, fresh mint, blended and served frozen

COCO FLOWER 75

Italian lemon gin, elderflower liquor, serve frozen

BARLEY SUNRISE 75

Southern comfort, sourz, orange and pineapple juice, finished off with a splash of grenadine

CAIPIRINHA 70

Cachaça Pitu, fresh lime and brown sugar over some crushed ice

MIAMI VICE 80

Bacardi Carta Blanca, fresh pineapple, coconut cream, lime, strawberry liqueur, strawberry juice, blended and served frozen

STRAWBERRY DAIQUIRI 75

Bacardi Carta Blanca mixed with fresh strawberry and lime juice

PINA COLADA 75

Bacardi Carta Blanca mixed with pineapple juice and coconut cream

GIN MARTINI 75

Gin, dry vermouth shaken and finished with a green olive

VODKA MARTINI 75

Absolut vodka, dry vermouth shaken and finished with a green olive

ESPRESSO MARTINI 85

Absolut vodka, kahlua, double espresso and finished off with coffee beans

I want my toes in the sand
and a cocktail in hand

Premium Cocktails

BACARDI MOJITO 80

A legendary classic that combines Bacardi Carta Blanca, mint flavour, tangy lime and sugar syrup

BACARDI PASSION FRUIT & MANGO MOJITO 85

A flavourful twist on the classic Mojito that combines Bacardi Carta Blanca with fresh mango and passion fruit juice, mint flavour, sugar syrup and tangy lime

BACARDI MANGO DAIQUIRI 80

A refreshing tropical cocktail made with Bacardi Carta Blanca and fresh mango, sweetened with sugar syrup

WATERMELON MOJITO 75

Fresh lime, mint, Bacardi Carta Blanca, watermelon syrup over some crushed ice

MANGO AND PINEAPPLE MOJITO 75

Fresh pineapple, mint, Bacardi Carta Blanca, mango syrup over some crushed ice

SEX ON THE BEACH 80

A fun, light-hearted, easy-going fruity cocktail that combines vodka, peach liqueur with equal parts of orange and cranberry juice

BOMBAY SAPPHIRE GIN & STRAWBERRY TONIC 80

Unique twist on a classic gin and tonic. Gin charged with an all natural strawberry pink tonic. This will change the way you see the G&T

BOMBAY SAPPHIRE PINK GRAPEFRUIT COLLINS 80

An alluring and gorgeous fuchsia pink twist on the iconic Tom Collins classic combines Bombay Sapphire, fresh lemon and lime juice, grapefruit flavour and sugar syrup

shooters

WATERMELON FIZZ 35

Absolut vodka, Bacardi Carta Blanca, lime and watermelon syrup

GINGER SNAP 35

Absolut vodka, Bacardi Carta Blanca, lime and gingerbread syrup

COCO BOK 35

Peppermint liqueur, apple sourz and lime

MANGO POP 35

Absolut vodka, Bacardi Carta Blanca, lime and mango syrup

SOWETAN TOILET 40

Banana liqueur, amarula and nuchtmusik

BLOW JOB 40

Amarula, kahlua and fresh cream

CHOCOLATE CAKE 40

Absolut vodka, frangelico, orange slice topped with burnt brown sugar

SPRINGBOK 40

Peppermint liqueur and Amarula

MAL FLOWER 45

Italian botanical gin and elderflower syrup

Lifes to short, make every sip count.