

THE TERRACE

LIGHT MEALS

SOUP OF THE DAY	220
please ask your waitron about our soup of the day	
SAXON SARAPANA SALAD	220
daily harvest of raw vegetable shavings from our garden, baobab mayonnaise <i>GF/VE</i>	
CHICKEN AND SUMMER VEGETABLE BROTH	260
clear chicken broth, summer vegetables <i>GF/DF</i>	
CHICKEN CAESAR SALAD	290
grilled chicken breast, baby gem lettuce, herbed croutons, parmesan, poached egg, anchovy dressing	
OYSTERS	
west coast oysters, lime and apple mignonette <i>GF</i>	
for 6	320
for 12	620

SHARING PLATTERS

AFRICAN PLATTER	1450
grilled beef tongue, boerewors, peri-peri chicken livers, barbecue pork ribs, 2 grilled lamb chops, pap, dombolo, sautéed spinach and spicy tomato relish	
MEAT PLATTER	1700
550g sliced rib steak, peri-peri baby chicken, 4 grilled lamb chops, barbecue pork belly, potato wedges, portuguese rice, peri-peri sauce, mushroom sauce <i>GF</i>	
SEAFOOD PLATTER	2400
grilled lobster tail, 4 tiger prawns, calamari, seared scallops, mussels marnière, tempura linefish, half-dozen oysters, lemon and garlic butter, peri-peri sauce, choice of your two sides	
VEGETARIAN PLATTER	900
barbecue corn ribs, indian snacks, vietnamese spring rolls, grilled halloumi, asparagus, avocado and corn tacos, salsa verde, sweet chili sauce	

BURGERS, WRAPS AND SANDWICHES

served with rustic fries and a garden salad

BEEF BURGER	285
200g signature flame-grilled beef patty, lettuce, gherkin, tomato, caramelised onions, mustard mayonnaise, cheddar cheese, sesame roll	
PLANT-BASED BURGER	275
bulgur wheat, mushroom and beetroot patty, tomato, lettuce, vegan cheese, ciabatta <i>VE</i>	
CHICKEN PREGO	285
peri-peri grilled chicken breast, sautéed onions, white wine, lettuce, tomato, prego roll	
ROAST 'WAGYU' BEEF SANDWICH	340
rye bread, sliced rare roast beef, horseradish cream cheese, pickled cucumber, onion marmalade, rocket	
QUINOA, AVOCADO, BLACK BEAN WRAP	265
red and white quinoa, mexican salsa, sweetcorn, guacamole <i>VE</i>	
SAXON CLUB WRAP	285
grilled bacon, fried egg, chicken mayonnaise, avocado, tomato, cheddar cheese	
SAXON CLUB SANDWICH	285
grilled bacon, fried egg, chicken mayonnaise, avocado, tomato, cheddar cheese	
TOASTED SANDWICHES	
<i>please ask your waitron about our bread selection</i>	
ham, cheese, and tomato	195
chicken mayonnaise	250
chefs' sandwich: bacon, jalapeno, cream cheese, cheddar	250
BLT, bacon, lettuce and tomato	250

MAIN MEALS

BEEF FILLET	440
220g fillet, millet and potato rösti, sautéed spinach, café de paris butter, red wine jus GF	
BRAISED BEEF SHORT RIB ON THE BONE	480
creamy samp, sauteed greens, braised onion, gremolata GF	
CREAMY ARABIATA PENNE PASTA	290
garden vegetables. basil pesto, shaved parmesan V	
FISH OF THE DAY	360
please ask your waitron about our fish of the day	
KINGKLIP	360
sweet potato and chive hash, chili sauce, siracha aioli GF	
CALAMARI	350
sautéed calamari tubes, crispy tentacles, kimchi, tomato, garlic aioli, spinach and rocket salad GF	
PRAWN LINGUINE	400
de-shelled prawns, tomato, garlic, onions, chili, rocket, parmesan	
NORWEGIAN SALMON	440
crispy skin salmon, sautéed greens, miso and tomato sauce, pickled ginger salad	
CONFIT DUCK LEG	350
crushed baby potato, sautéed bok choy, plum sauce GF	
TIGER PRAWNS	800
8 grilled tiger prawn, lemon, garlic, parsley GF	

SPECIALITIES 'FROM THE GRILL'

please select a side, and a sauce to accompany your dish

700g T-bone	780
400g fillet on the bone	620
550g rib on the bone	710
peri-peri baby chicken	350
220g fillet of beef	410
330g dry aged rib eye	400
4 grilled lamb chops	410

SIDES	75
avocado garden salad grilled asparagus rustic cut fries sweet potato fries garden vegetables steamed basmati rice mashed potato truffle wedges herbed baby potatoes	

SAUCES	75
mushroom red wine jus peri-peri lemon butter creamy garlic peppercorn bearnaise sauce	

CURRIES

PRAWN CURRY	400
thai red prawn curry, steamed basmati rice, green beans, coconut, crispy garlic, chilli flakes GF/DF	
BUTTER CHICKEN	350
masala butter chicken curry, cashews and coconut milk, served with aromatic basmati rice, roti, samoosa, sambal, raita N	
CAPE MALAY LAMB CURRY	395
boneless lamb curry, aromatic basmati rice, roti, samoosa, sambals, raita	

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DESSERTS

SAXON TORTE 300
manjari 64% chocolate torte, milk chocolate whip, berry gel,
raspberry pâte de fruit, vanilla ice cream *GF/V*

BAKED CHEESECAKE 270
lemon curd, poppyseed crumble, charred orange,
citrus mousse *V*

MALVA PUDDING 240
charred orange, crème anglaise, cinnamon crumble,
ginger ice cream *V*

STRAWBERRY SUNDAE 270
vanilla ice cream, strawberry ice cream, berry compote,
crushed shortbread, meringue *V*

PASSION FRUIT TART 240
shortcrust pastry, passion fruit curd, white chocolate mousse,
honeycomb

POPSICLE 240
coffee ice cream popsicle, hazelnut dip, gianduja mousse,
vanilla fudge *GF/N*

CHOCOLATE CAKE 270
chocolate sponge, salted caramel, amaretto syrup,
vanilla ice cream

TRIO OF SORBET 240
raspberry, mango, lemon *GF/VE*

SCONES 190
three freshly baked scones, whipped cream,
homemade red berry jam *V*

SOUTH AFRICAN CHEESES 350
selection of local cheeses, preserves, melba toast

SAXON AT HOME

Our pastry chefs have created a range of items that you can enjoy from the comfort of your own home. Please place your order with your waitron - please note we do require 24-hours' notice on all orders.

SEEDLOAF 300
our healthy seedloaf packed with nuts, seeds, cranberries *N/VE*

CHOC CHIP COOKIES 350
a dozen decadent chocolate cookies with milk and dark
chocolate chips

MUESLI 400
our saxon toasted granola with seeds, nuts, dried fruit *GF/N/VE*

SAXON TORTE
A dense flourless chocolate cake, the perfect decadent treat *GF*

serves 2 to 4 people	650
serves 4 to 8 people	800
serves 8 to 12 people	1300