

THE MENU

LIGHT snacks

indulge in a selection
of dishes curated for
the table

sturgeon caviar, traditional accompaniments: boiled egg, parsley, crème fraiche, blinis, vodka	SQ
half dozen west coast oysters, onion vinaigrette GF/DF	380
chicken and potato samosas, raita	280
arancini, tomato, mozzarella, garlic aioli V	230
empanada, beef, chili, chimichurri	290
grilled camembert, honey spiced pistachios, grapes, cranberry gel, rocket N/V	270
grilled beef tongue, tomato salsa GF	270
korean chicken wings, sesame GF	290
prawns, kataifi, peppadew mayonnaise DF	410

LIGHT meals

chicken caesar salad, crispy bacon, anchovy, poached egg, croutons, parmesan	330
buffalo mozzarella, vanilla compressed peaches, pinenuts, heirloom tomatoes, basil, balsamic GF/V	360
soup of the day - please ask your waitron	290
panfried calamari tubes, crispy squid heads, semi-dried tomatoes, olives, lemon, parsley, fennel salad	330
red and white quinoa, avocado, kimchi, sprouts, goji berry GF/VE	300

SANDWICHES, WRAPS, burgers

served with
rustic fries and
a garden salad

chicken, basil pesto, mozzarella	295
cuban sandwich, grilled gammon, ham, gruyere cheese, pickles, mustard mayonnaise, prego roll	330
steak sandwich, grilled wagyu sirloin, red onion, rocket, dijon mustard, prego roll	390
saxon club wrap, grilled bacon, fried egg, chicken mayonnaise, avocado, tomato, cheddar cheese	330
beef burger, 200g flame-grilled patty, caramelised onions, mustard mayonnaise, cheddar cheese, sesame roll	350
vegan burger, black bean and mushroom patty, mint and spring onion slaw, guacamole, chipotle mayonnaise, sesame roll VE	310

**GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN**

A discretionary gratuity of 12.5% will be added to your final bill

MAIN meals

confit duck leg, soy, orange and ginger glaze, basmati rice, mixed peppers, broccoli tender stem, jus	440
scottish salmon, beetroot and horseradish purée, mushy peas, chive and caviar beurre blanc GF	720
prawn linguini, chorizo, cherry tomato, chilli, garlic, rocket	530
braised cabbage steak, charred parsnip, sous vide baby onion, pea velouté V	440
grilled linefish, butternut fondant, courgettes, cucumber and apple slaw, orange dressing	510
cape malay lamb curry, aromatic basmati rice, roti, samosa, sambal, raita	490
butter chicken curry, cashew and coconut milk, aromatic basmati rice, roti, samosa, sambal, raita N	460

THE grill

mibrasa charcoal grill

please select
a side and a sauce
to accompany
your dish

half dozen wild white prawns, lime, lemon, parsley, garlic butter GF	1000
200g yellow fin tuna, chilli, garlic, sesame dressing GF/DF	520
spatchcock baby chicken, thyme, garlic	470
black angus 35 - day dry aged	
300g rump	460
ribeye on the bone	500
free range grassfed	
250g fillet	560
330g ribeye	570
700g t-bone	970
steak and crayfish	
300g wagyu sirloin and 250g crayfish	1950

THE sides

avocado garden salad grilled asparagus rustic cut fries sweet potato fries	90
garden vegetables steamed basmati rice mashed potato truffle wedges	
herbed baby potatoes bbq glazed sweetcorn grilled root vegetables	

THE sauces

mushroom red wine jus peri-peri lemon butter creamy garlic peppercorn	80
bearnaise sauce lindo's sauce	

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SAXON classics

saxon torte, manjari 64% chocolate, milk chocolate whip, berry gel, raspberry pâte de fruits, vanilla ice cream GF/V	360
freshly baked scones served with whipped cream, house-made berry jam and lemon curd V	220
malva pudding, charred orange, crème anglaise, cinnamon crumble, ginger ice cream V	280

THE desserts

vanilla baked cheesecake, passion fruit curd, honeycomb, coconut crumb	320
red velvet sponge, vanilla sponge, raspberry confit, raspberry whip and buttermilk ice cream	300
strawberry mousse, meringue, strawberry compote, vanilla ice cream GF	300
choux puff, vanilla ice cream, hazelnut praline, manjari chocolate cremeux, chocolate sauce N	320
guanaja chocolate ice cream, choc chip cookie, candied hazelnuts, caramelised bananas VE/N	300
selection of local cheeses, preserves, melba toast	440

SAXON cakes

curated from the finest ingredients and perfected through decades of expertise, our saxon cakes are the perfect choice for your special occasion. please allow 24-hours' notice for all cake orders.

please scan the below code to view our cake selection.



Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos. Our premium range of teas and coffees are sustainably sourced.

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