

THE MENU

LIGHT snacks

indulge in a selection
of dishes curated
for the table

saxon caviar, traditional accompaniments: boiled egg, parsley, crème fraîche, blinis, vodka	SQ
half dozen west coast oysters, nam jim GF/DF	390
four magwinya, spicy atchar, butter	100
potato samosa, raita V	280
empanada, beef, chili, chimichurri	290
grilled beef tongue, white bean purée, tomato and chilli salsa, jus GF	280
soy-glazed chicken wings, chili, sesame DF	290
prawn kataifi, peppadew mayonnaise DF	370

LIGHT meals

soup of the day - please ask your waitron	300
kimchi, avocado, cucumber, carrot, heirloom tomato, house dressing VE/GF	310
chicken caesar salad, crispy bacon, iceberg lettuce, anchovy, poached egg, croutons, parmesan	330
cape burrata, orange glazed beetroot, peppadew pesto, rocket V	360
pan-fried calamari tubes, crispy squid heads, spicy cucumber, red onion, spring onion, coriander salad, kimchi	340

SANDWICHES, WRAPS, burgers

served with
rustic fries and
a garden salad

crispy fried chicken, soy and honey glaze, chili flakes, miso mayonnaise, cabbage, cucumber, panini	300
quesadilla, chipotle pulled pork shoulder, tortilla, mozzarella, pico de gallo, jalapeño mayonnaise	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, tomato, caramelised onions, mustard mayonnaise, cheddar cheese, sesame roll	340
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, carrot hummus, lyonnaise potatoes, baby carrot, cumin jus GF	450
red wine braised oxtail ragout, pappardelle pasta, semi-dried tomato, parmesan	550
braised lamb shank, crushed minted peas, pomme purée, root vegetables, jus GF	550
scottish salmon, parsnip purée, king oyster mushroom, puffed black rice, herb beurre blanc GF	720
prawn linguini, cherry tomato, chilli, garlic, rocket	550
pan-fried linefish, turned potatoes, braised fennel, sautéed greens, saffron beurre blanc	510
yellow fin tuna, roasted peppers, lemon, caperberries, semi-dried tomatoes, olives, parsley sauce	550
grilled cauliflower steak, smoked romesco sauce, garlic chips, chimichurri VE/N	440
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
green thai prawn curry, fine bean, steamed basmati rice, toasted coconut, coriander 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	1250
pasture-raised grilled ½ chicken, lemon and herb, peri-peri	490
free range grassfed 35-day dry aged	
250g fillet	560
330g ribeye	570
700g t-bone	970
ribeye on the bone	SQ
highveld wagyu	
300g ribeye	720
300g sirloin	1250
ribeye on the bone	SQ

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 V/GF	360
freshly baked scones served with whipped cream, house-made berry jam and lemon curd V	250
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
chocolate cake, salted caramel, amaretto syrup, vanilla ice cream	300
apple cake, cinnamon bavarian cream, apple compote, caramel crème anglaise	280
dark chocolate and coconut slice, roasted pineapple, coconut and lime sorbet GF/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-hour 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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