



EST. 2004

# GRAND

AFRICA *Rooms* & RENDEZVOUS

# BREAKFAST

SERVED FROM 07:30 TO 12:00

- BACON EGGS BENEDICTS** **R85**  
*Two poached eggs on ciabatta, with bacon, grilled tomato and hollandaise sauce.*
- SALMON TROUT EGGS BENEDICT** **R130**  
*Two poached eggs on ciabatta, with smoked salmon trout, grilled tomato and hollandaise sauce.*
- FULL HOUSE BREAKFAST** **R125**  
*Two fried or poached eggs, bacon, pork sausage, mushrooms, baked beans, served with ciabatta.*
- SHAKSHUKA** **R105**  
*Two eggs baked and served in Pomodoro sauce, chorizo sausage, cannellini beans, peppers and onion, served with ciabatta.*
- FRENCH TOAST** **R65**  
*Served with banana, crispy bacon and dressed with honey.*
- OMELETTE** **R55**  
*Three egg omelette, with mozzarella cheese, served with ciabatta.*  
**Add: Bacon** **R35**  
**Add: Mushroom** **R25**
- TOASTED MUESLI** **R75**  
*Muesli, yoghurt, honey and seasonal berries.*

# MAIN MENU

SERVED FROM 12:00

## STARTER

- MUSSELS** **R100**  
*In a fragrant coconut broth with lemongrass, ginger, chilli and coriander.*
- PRAWN & AVOCADO COCKTAIL** **R105**  
*Avocado and prawns topped with a marie rose sauce.*
- GRILLED CALAMARI** **R135**  
*Grilled seasoned with garlic, ginger, chilli and lemon. Served with aioli.*
- TOMATO SOUP** **R77**  
*Tasty tomato soup served with ciabatta.*
- BEEF TARTAR** **R115**  
*Served with a salt-cured egg yolk, whipped tahini feta, pickled red onion and wafer ciabatta.*
- OYSTERS** **ONE / HALF A DOZEN**  
*Natural* **R31 / R171**

## SALADS

- GREEN GODDESS SALAD** **R155**  
*Wild rocket, avocado, peas, grilled broccoli, cucumber ribbons, toasted seeds, feta and basil pesto mayo.*
- GRAND HOUSE SALAD** **R130**  
*Rocket, cherry tomatoes, avocado, crispy bacon, Parmesan, garlic and herb croutons, red onion, green peas, soft-boiled egg, red wine vinaigrette, basil mayo.*
- CHICKEN CAESAR SALAD** **R145**  
*Cos lettuce with classic Caesar dressing, egg, pancetta, chicken, Parmesan, Boqueróns and garlic croutons.*

## PIZZA

<b>MARGARITA</b>	<b>R105</b>
<i>Basil, Bella Rosa tomatoes, mozzarella.</i>	
<b>FETA, AVO, BACON</b>	<b>R150</b>
<i>Bacon, avocado and feta.</i>	
<b>CHALMAR FILLET</b>	<b>R190</b>
<i>Chalmar beef fillet, caramelised onion, rocket and balsamic reduction.</i>	
<b>PEPPERONI</b>	<b>R150</b>
<i>Pepperoni, pepperoni and pepperoni.</i>	

## MAINS

<b>PEPPERED FILLET</b>	<b>R299</b>
<i>Pepper crusted Chalmar beef fillet, smoked mash, green beans, red wine jus, mushroom veloute.</i>	
<b>GNOCCHI</b>	<b>R160</b>
<i>Grilled artichokes, mushrooms, butternut crisps, toasted pine nuts, pumpkin seeds and truffle Parmesan sauce.</i>	
<b>KINGKLIP TAGLIATA</b>	<b>R295</b>
<i>Grilled kingklip, sundried tomato, soy, rocket, Parmesan, olive oil, served with a side of your choice.</i>	
<b>CHICKEN SCHNITZEL</b>	<b>R145</b>
<i>Chicken schnitzel, topped with cheese sauce or truffle mushroom sauce, served with a side of your choice.</i>	
<b>GRAND WAGYU BURGER</b>	<b>R195</b>
<i>200g Wagyu beef with rocket, onion marmalade, gherkin, tomato, lettuce, mature cheddar and roasted garlic aioli. Served with a side of your choice.</i>	

## SIDES

<b>GREEK SALAD</b>	<b>R60</b>
<b>CHIPS &amp; GARLIC AIOLI</b>	<b>R60</b>
<b>GRILLED VEGETABLES</b>	<b>R45</b>

## DESSERT

<b>BAR ONE CHEESECAKE</b>	<b>R85</b>
<i>Our best kept secret, home-made Bar One cheesecake.</i>	
<b>VANILLA BEAN CRÈME BRULEE</b>	<b>R78</b>
<i>Vanilla bean crème brulee, berries and raspberry dust.</i>	
<b>CHOCOLATE TART</b>	<b>R73</b>
<i>Rich and decadent, topped with lemon curd and seasonal berries.</i>	

# WHITE WINES, SPARKLING & CHAMPAGNE

## GRAND HOUSE WINES

### **GRAND ROSÉ** R49 / R185

*Deep blush tones with notes of cherry and strawberry, followed by crisp summer fruit salad.*

### **GRAND SAUVIGNON BLANC** R49 / R185

*Packed with fruit, spice and crisp freshness.*

### **GRAND RED** R49 / R185

*Multiple layers of fruit, soft tannins and a lingering finish.*

### **SUZETTE CUVÉE BRUT** R1780

*Light and bright in appearance, with displays of flint and expressive tropical fruit flavours.*

## METHODE CAP CLASSIQUE / SPARKLING

### **PONGRÁCZ BRUT NV** R82 / R392

*Layers of toast and ripe fruits, enlivened by a firm mousse and persistent bead.*

### **GRAND PONGRÁCZ ROSÉ** R82 / R392

*Delicate yeasty tones, layered with toast and ripe fruit, enlivened by a firm mousse and persistent bead.*

### **KRONE BRUT ROSÉ** R420

*Pomegranate and cut red apple. Fine, creamy mousse with a punch of juicy, rich berry.*

### **CINZANO TO-SPRITZ** R275

*Crisp and well-balanced acidity, with just enough residual sugar to add a touch of smoothness*

## PROSECCO

### **CINZANO PROSECCO** R462

*85% Glera, Pinot Bianco and 15% Chardonnay. Fruity and floral on the nose with fresh green apple and pear flavours.*

## SAUVIGNON BLANC

### **DURBANVILLE HILLS** R186

*Subtle citrus and tropical fruit on the palate with a long, lingering finish.*

### **SPIER SIGNATURE** R195

*Aromas of full tropical fruit, yellow pepper and herbal fynbos grassiness.*

### **WARWICK FIRST LADY** R229

*An abundance of fig, passion fruit, gooseberry, grapefruit and lime aromas.*

### **DE GREDEL** R231

*Clean, fresh and zippy tastes, with bags of richly flavoured, beautifully balanced fruit.*

## CHARDONNAY

### **GLEN CARLOU WOODEN** R350

*This wine is fresh and vibrant, with lemon curd and pineapple characters.*

### **SPIER SEAWARD** R270

*Juicy stone fruit flavours balanced by a nice acidity.*

## CHENIN BLANC

### **FLEUR DU CAP** R200

*Appealing notes of winter melon, white blossoms, sandalwood and fresh citrus.*

## WHITE BLENDS / OTHERS

### **BUITENVERWACHTING BUITEN BLANC** R170

*A light yet fruity palate of gooseberry, green melon and hints of green pepper.*

### **HAUTE CABRIÈRE CHARDONNAY PINOT NOIR** R249

*An abundance of zesty fruit, most notably white peach, lychee and red fruit.*

## ROSÉ

### **DE GREDEL** R190

*Dry, perfumed and fruity, rosé. Perfect for easy sipping on a sweltering day.*

### **NALU** R185

*Expressive juicy berry flavours follow through on the palate with a soft, delicious fruity finish.*

### **CHATEAU D'ESCLANS WHISPERING ANGEL**

**R800** *Charming, refreshing, refined, with plenty of juicy, enticing strawberry and berry fruit.*

## RED WINES

### SHIRAZ / SYRAH

### **WATERFORD KEVIN ARNOLD** R665

*Dark fruit, clove, pepper and spice lead the aromatics of this Stellenbosch Shiraz.*

### MERLOT

### **SPIER SIGNATURE** R205

*Ripe red blackberry, plum and an undertone of eucalyptus and mint.*

### PINOTAGE

### **WARWICK FIRST LADY** R231

*Strong plum flavours with velvety tannins. Well-structured, yet elegant and soft.*

### **DIEMERSFONTEIN** R347

*Rich, dark chocolate and freshly brewed coffee styling, with a hint of mint and baked plum.*

### CABERNET SAUVIGNON

### **WARWICK FIRST LADY** R253

*Wafts of liquorice, cigar box and blackberry with a fresh bouncy whack of red fruit*

### **GLEN CARLOU** R381

*Blackcurrant cassis, red berry and bell pepper undertones, with hints of cedar and tobacco spice.*

### PINOT NOIR

### **IONA MR P** R340

*Cherry and red berry nose, with a lovely texture of sweet cherry fruit and spicy undertones.*

## RED BLENDS / OTHERS

<b>RETIEF</b>	<b>R273</b>
<i>A full-bodied, well-structured wine with a light peppery scent of ripe berries, perfume and spice. A characterful wine with a full and fruity palate with delicate tannins and a soft finish.</i>	
<b>RUPERT &amp; ROTHSCHILD CLASSIQUE</b>	<b>R435</b>
<i>Cranberry and raspberry with an earthy, mineral focus, lingering cinnamon and walnut finish.</i>	
<b>ANTHONIJ RUPERT OPTIMA</b>	<b>R495</b>
<i>Seductive interplay of spice with red and blackberry fruit on both the nose and the palate.</i>	

## ALMOST ZERO WINES

<b>VAN LOVEREN WONDERFUL WHITE</b>	<b>R168</b>
<i>Delicate flavours of apple, citrus and tropical fruit, with a crisp and lingering after-taste.</i>	
<b>VAN LOVEREN RADIANT RED</b>	<b>R168</b>
<i>Smooth and fruit-forward, with flavours of ripe mulberry.</i>	

## BEER

### DRAUGHT



<b>GRAND LITE</b>	<b>R40 / R52</b>
<b>HEINEKEN</b>	<b>R46 / R56</b>

### BOTTLED

<b>HEINEKEN</b>	<b>R37</b>
<b>HEINEKEN 0.0</b>	<b>R37</b>
<b>HEINEKEN BUCKET (6)</b>	<b>R200</b>
<b>WINDHOEK LAGER</b>	<b>R36</b>
<b>WINDHOEK DRAUGHT</b>	<b>R42</b>
<b>AMSTEL</b>	<b>R35</b>
<b>JACK BLACK PREMIUM LAGER</b>	<b>R42</b>
<b>JACK BLACK CAPE PALE</b>	<b>R48</b>
<b>SOL CERVEZA</b>	<b>R46</b>

## SOFT DRINKS

<b>APPLETIZER</b>	<b>R35</b>
<b>GRAPETIZER</b>	<b>R35</b>
<b>COKE</b>	<b>R24</b>
<b>COKE NO SUGAR</b>	<b>R24</b>
<b>LEMONADE</b>	<b>R24</b>
<b>RED BULL</b>	<b>R45</b>
<b>SODA WATER</b>	<b>R24</b>
<b>TONIC WATER</b>	<b>R24</b>
<b>PINK TONIC</b>	<b>R24</b>
<b>STILL OR SPARKLING WATER 250ML</b>	<b>R22</b>
<b>STILL OR SPARKLING WATER 750ML</b>	<b>R44</b>

# COCKTAILS

- GRAND MOJITO** **R95**  
*Bacardi Carta Blanca, Bacardi 8, lime, mint and lemonade.*
- GRAND DAIQUIRI** **R80**  
*Absolut Raspberry Vodka, strawberry, mint and cranberry juice.*
- GRAND BREEZE** **R110**  
*Belvedere Vodka, grapefruit and Cranberry.*
- GRAND CARIBBEAN ICED TEA** **R100**  
*SKYY Vodka, Jose Cuervo Traditional, Bacardi Carta Blanca, Malfy Originale and passion fruit.*
- VANILLA COLADA** **R85**  
*Coconut infused rum, fresh pineapple, coconut shavings and vanilla bean sugar.*
- GRAND VIENTO** **R155**  
*Bacardi Carta Blanca, Pippa Granadilla Liqueur, Haven Coconut Rum, passion fruit, mint and coconut.*
- PLETT SUMMER G&T** **R100**  
*Bombay Sapphire, berry syrup, lime, tonic and lemon twirl.*
- GRAND MARGARITA** **R108**  
*Jose Cuervo Tradicional, Triple Sec, lemon juice, fresh lime, rosemary and salt.*
- 1800 COCONUT MARGARITA** **R100**  
*1800 Coconut Tequila, Triple Sec, sugar syrup, sweet & sour and lime.*
- APEROL SPRITZ** **R76**  
*Aperol, Cinzano To-Spritz, soda water and a slice of orange.*
- THE GRAND BRAMBLE** **R75**  
*Bombay Bramble, lemon juice and sugar syrup.*
- BULLEIT OLD FASHIONED** **R115**  
*Bulleit Bourbon, sugar syrup and bitters.*
- COSMO** **R75**  
*Absolut Vodka, triple sec and cranberry juice.*
- PINA COLADA** **R85**  
*Bacardi Carta Blanca, coconut cream and fresh pineapple.*
- DEWARS CITRUS HIGHBALL** **R95**  
*Dewars, ginger ale and lemon.*
- COINTREAU FIZZ** **R85**  
*Cointreau, lime juice and soda.*



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