

THE CLUB

# CELEBRATION & LIBATION

SIMPLE SUSTENANCE SUBTLE AMBIENCE

*WHOLESOME SIMPLICITY*

*DECADENT DELIGHTS*

Life is all these things.

WE HAVE A SIMPLE PHILOSOPHY.

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THE FRESHEST FOOD WITH GREAT PROVENANCE FROM PASSIONATE PURVEYORS,  
SIMPLY PREPARED; SLOW AND LANGUOROUS FROM OUR WOOD-BURNING FORNO,  
OR FAST AND SPIRITED FROM OUR SALAD, CRUDO, TAPAS AND COCKTAIL BARS.

COMFORTABLE CLASSICS FROM THE KITCHEN,  
*with a little twist.*



*FOOD YOU WANT TO LEAVE HOME FOR.  
FOOD YOU FEEL AT HOME WITH.*



ARTISAN COFFEES, PREMIER CHEESES, CRAFTED CHARCUTERIE...  
EVERYDAY FRIENDS IN THE GUISE OF FOOD. THE WHIMSY OF FINE FARE,  
THE JOY OF FRESHLY BAKED BREAD. THE PLEASURE OF PIZZETTE AND COCKTAILS,  
THE INDULGENCE OF GOOD COMPANY IN LIVING THE WELL-LIVED LIFE.

ENJOY WITH FAMILY, FRIENDS OR EN MASSE  
FOR LAZY MOMENTS, ENERGETIC QUICK-FIXES,  
HEALTHY PLEASURES OR NAUGHTY INDULGENCES.  
*Things that make the spirit smile.*

PLEASE BE ADVISED THAT THE FOOD PREPARED HERE MAY CONTAIN THESE  
INGREDIENTS:

*Milk \*Eggs \*Wheat \*Soy bean \*Peanuts \*Tree nuts \*Fish \*Shellfish*

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*ENJOY LIFE!*



ALL HAPPINESS DEPENDS  
ON A LEISURELY

**BREAKFAST**

*John Gunther*

**BREAKFAST BOWLS**

OAT BOWL

*Creamy steel cut oats \*honey \*cinnamon \*pumpkin seeds  
apple & cinnamon 50  
fig & golden syrup 50*

GREEN BOWL

*Kale \*spinach \*zucchini \*asparagus \*grilled pesto chicken  
quinoa \*poached eggs \*za'atar lemon dressing 78*

AVOCADO BOWL

*Avocado \*trio tomatoes \*poached eggs \*rye bread crisps 80*

TROPICAL BOWL

*Papaya \*banana \*cranberries \*coconut & pumpkin seed  
granola \*yoghurt \*lime 68*

**BREAKFAST**

BRIOCHE FRENCH TOAST

*Madagascan vanilla mascarpone \*berries 68  
bacon & maple syrup 78*

LAZY BREAKFAST

*Two eggs \*bacon \*beef sausage \*grilled mushrooms  
\*char-grilled plum tomatoes \*baby potato wedges  
\*baked beans \*toast 80*

SIMPLE BREAKFAST

*Two eggs your way \*bacon \*grilled plum tomatoes \*toast 60*

EGGS & TOAST

*Fried, poached or scrambled with toast choice 36*

*Served  
until  
12h30*

**EGGS**

EGGS BENEDICT

*Poached eggs \*hickory ham \*homemade hollandaise  
English muffin 82*

SALMON BENEDICT

*Poached eggs \*80g Norwegian Smoked salmon  
\*red capsicum hollandaise \*English muffin 120*

GREEN BENEDICT

*Poached eggs \*wilted spinach \*grilled asparagus spears  
\*lemon hollandaise \*toasted seed loaf 84*

MUSHROOM BENEDICT

*Poached eggs \*creamy foraged mushrooms \*parmesan  
shavings \*rocket \*English muffin 98*

PLAIN OMELETTE

*3 egg omelette \*toast 46  
Egg white only omelette \*toast 46*

**EXTRAS**

*Fillet steak 150g 86  
80g Smoked salmon 90  
Roe caviar 40  
Bacon per slice 8  
Avocado 28  
Chorizo 34  
Onions 8  
Beefragù 34  
Capsicums 12  
Hickory ham 18  
Plum tomatoes 10  
Calamata olives 8  
Feta or cream cheese 18  
Emmenthaler 22  
Baby potato wedges 18  
Eggs 8  
Mushrooms 12  
Spinach 8  
Chicken livers 34  
Macon 8*

**BUTTER CROISSANT**

*with butter \*preserves made in our kitchen 26  
with white cheddar 36  
with Nutella 42*

FILLED CROISSANT

*Bacon \*brie \*caramelised onion 60  
Scrambled egg \*bacon 72  
Tomato \*mozzarella \*pesto 42  
Beefragù \*emmenthaler \*chilli 60*

**PANCAKES**

*Nutella \*banana \*vanilla crème 78  
Strawberry preserve \*vanilla crème 78  
Beefragù \*cheddar cheese \*avocado 82  
Chicken liver \*roasted capsicum \*dill crème fraîche 86  
Scrambled egg \*bacon \*mozzarella 78*



WHAT GARLIC  
IS TO **SALAD**,  
INSANITY IS TO ART

*Augustus Saint-Gaudens*

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## SALAD BAR

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*Customize your own seasonal salad with fresh greens, gourmet toppings and dressing of your choice from the Salad Bar*

### LIFE SALAD

*Lettuce varieties \*tomato \*cucumber ribbons \*lavash \*seasonal toppings 80*

### GOURMET TOPPINGS

AVOCADO **28** • GRILLED HALLOUMI **50** • GRILLED CHICKEN BREAST **42**  
FILLET STEAK 150G **84** • PRAWNS **80** • SEARED TUNA **92**  
SEARED SALMON **98**

## POKE BOWLS

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*A colourburst of raw crudo flavours, dressed in zesty combinations*

*Crudo Salmon \*yuzu \*mirin soy marinade & sesame \*apple julienne \*cucumber & radish slaw  
\*Enoki mushroom \*purple kimchi \*avocado \*mango \*yoghurt \*wakame \*edamame 178*

*Seared beef fillet \*soy \*sesame \*balsamic dressing \*mange tout \*cucumber \*carrots  
\*beans \*enoki mushrooms \*purple kimchi 168*

*Black rice \*inari \*avocado \*cucumber \*mango \*enoki mushroom  
wakame \*edamame \*apple julienne \*yoghurt 98*

## CRUDO

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### OYSTERS

*3 West Coast Oysters \*slightly sweet & fiery jalapeño salsa \*Matsuhisa salsa \*Maui onion salsa 70*

### CEVICHE OF SALMON OR TUNA

*Thinly sliced fish tossed with coriander \*cucumber ribbons \*cherry tomato \*red onion \*ceviche sauce 98*

### SEAFOOD CEVICHE

*Salmon \*tuna \*prawns \*calamari \*squid heads \*tomato \*onion \*celery \*coriander chilli dressing 142*

### AVOCADO & TOMATO CEVICHE

*Grilled avocado \*marinated tomatoes \*celery \*pickled ginger \*Chinese seven spice \*soy \*rice wine vinegar 90*

## TAPAS

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### SEAFOOD TAPAS

*Grilled calamari \*prawn gambas \*crispy fish croquettes \*fried squid heads \*tzatziki  
\*crispy potato cheese croquettes \*focaccia \*lavash 240*

### CHICKEN TAPAS

*Chicken livers \*spicy chicken drumettes \*grilled halloumi \*crispy potato cheese croquettes  
\*carrot and tahini slaw \*focaccia \*lavash 230*

### ARTISAN DIPS

*Olive salsa verde \*hummus \*spicy vegetable dip \*tzatziki \*fried halloumi \*focaccia \*lavash 98*

FOCACCIA \*LAVASH **22** • HALLOUMI **50** • CRISPY SQUID HEADS **48**  
FRIED CHORIZO **76** • PRAWN GAMBAS **80** • GRILLED CALAMARI **48**  
CHICKEN DRUMETTES **80** • CHICKEN LIVERS **34**



**FOOD** IS EVERYTHING. FOOD, FRIENDS,  
FAMILY: THOSE ARE THE MOST  
IMPORTANT THINGS IN LIFE

*Zac Posen*

## GOURMET LOAVES

*Served on artisan wood-burning forno bread with extra virgin olive oil, mixed greens, toppings & fries*

*Salad instead add 16 • Roasted Vegetables instead add 16*

### CHICKEN BREAST ON BRIOCHE

*Spicy or lemon grilled chicken breast \*marinated peppers  
\*balsamic onions \*mixed greens \*cucumber 98*

### GOURMET BURGER ON BRIOCHE

*200g House-ground beef \*beer-battered onion rings served  
on brioche 98*

### GRILLED RUMP ON CIABATTA

*150g rump \*balsamic onion \*duo tomatoes \*peppers \*lettuce  
varieties 96*

### CAPRI ON RYE

*Basil pesto \*olive tapenade \*tomato \*mozzarella 88*

### CLUB ON CIABATTA

*Bacon \*egg \*grilled chicken breast \*tomato \*rocket  
\*emmenthaler \*balsamic onion \*lemon & wholegrain mustard  
aioli 110*

### CHICKEN MAYO ON BROWN

*Chicken \*wholegrain mustard mayo \*lettuce \*tomato  
\*gherkins 84*

## SALAD WRAPS

*Flour tortilla wrap \*mozzarella cheese base. Served with sweet potato crisps*

### CHICKEN CEASAR

*Grilled chicken breast \*lettuce \*bacon \*yoghurt dressing \*parmesan \*anchovy \*egg 76*

### TUNA NICOISE

*Tuna \*yoghurt dressing \*green beans \*lettuce \*spinach \*carrot julienne \*capsicum \*tomato \*kalamata olives 74*

### BEEF

*Sesame grilled beef fillet \*carrot julienne \*cucumber \*capsicum \*lettuce \*tomato \*coleslaw \*radish \*mushroom 84*

### BACON & BRIE

*Grilled bacon \*caramelised onion \*brie \*lettuce \*tomato \*yoghurt dressing \*cucumber 78*

### CHICKPEAS

*Paprika marinated chickpeas \*cucumber \*carrots \*capsicum \*lettuce \*tomato \*kalamata olives 62*





I LOVE **PIZZA**. I WANT TO MARRY IT,  
BUT IT WOULD JUST BE TO EAT  
HER FAMILY AT THE WEDDING.

*Mike Birbiglia*

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## PASTA BAR

CREAMY CHAR-GRILLED CHICKEN LINGUINI **130**

*Sage cream \*grilled chicken breast*

ARRABIATA OR POMODORO PENNE **86**

*Add 150g fillet **84** Add chicken **42** Add chargrilled vegetables **36** Add prawns **80***

AL FUME CREAMY POMODORO LINGUINE

*Touch of vodka \*chilli \*garlic \*flambéd strips of bacon **128***

HOUSE GROUND BEEF BOLOGNAISE RAGÙ SPAGHETTI

*Beef mince \*tomato pomodoro sauce **98***

CREAMY MUSHROOM PENNE

*Foraged field mushrooms \*cream \*thyme **128***

ALFREDO & VEGETABLES

*Foraged field mushrooms \*smoky vanilla mascarpone \*broccoli \*tomato \*penne **128***

RED PRAWN LINGUINE

*Grilled Prawns \*cherry tomatoes \*fennel \*grilled chilli butter **220***

## PIZZETTE

ROSA

*Smashed Rosa tomatoes \*mozzarella \*basil **78***

*Hickory ham \*Portabello mushrooms **110***

*Roast sirloin \*caramelised onions \*pickled red onion **146***

*Parma ham \*red onion \*brie \*dried fig \*fennel **154***

*Prawn \*jalapeño papaya salsa \*dill crème fraîche **194***

*Chicken \*roast capsicum \*feta **138***

*Beef ragù \*roasted capsicum \*chilli **128***

VEGETARIAN

*Roast pumpkin \*chargrilled peppers \*zucchini \*Rosa base \*feta \*basil **100***

GREEN

*Charred spinach \*olives \*brown mushrooms \*roasted capsicum \*feta **100***

GLUTEN FREE PIZZA

*with any of the other combinations above*

*\*gluten free flour \*sesame, pumpkin & linseed \*quinoa Add **60***



I'M NOT MAKING ART,  
I'M MAKING  
**SUSHI**  
*Masabaru Morimoto*

SUSHI



SALMON SUVICHE ROLL

8 pieces

*Fresh salmon, papaya and avocado topped with ceviche style marinated white fish black rice roll* **168**

CRISPY PRAWN BLACK RICE ROLL

8 pieces

*Crispy prawn \*black sushi rice \*cream cheese \*avocado \*toasted coconut wrapped in nori paper \*spicy papaya salsa \*toasted coconut flakes* **172**

SUSHI BURRITO FUTOMAKI

8 pieces

*Soy and Miso poached chicken breast \*burrito black rice roll* **152**

VEGETARIAN BURRITO FUTOMAKI

8 pieces

*Daikon \*cucumber \*red pepper \*avocado \*carrot \*cream cheese \*burrito black rice roll* **128**

SALMON FUTOMAKI

*Salmon \*daikon \*mango \*spinach \*red capsicum* **168**

SPRING ROLLS WRAPPED IN RICE PAPER

6 pieces

*Salmon \*avocado \*mint \*coriander* **68**  
*Tuna \*avocado \*mint \*coriander* **68**  
*Spicy Salmon \*cucumber \*spicy sauce* **68**  
*Spicy Tuna \*cucumber \*spicy sauce* **68**  
*Chilli Crab \*avocado \*mint \*spicy sauce* **68**

VOLCANO ROLL 6 pieces

*Inside out avocado and crab roll \*spicy tuna \*masago, wasabi mayonnaise \*sesame seeds* **120**

NIGIRI

4 pieces

*Soy bean paper \*black rice \*salmon ceviche* **72**  
*Nori \*black rice \*spicy tuna & edamame ceviche* **72**  
*Classic \*salmon | tuna | pram* **72**

SALMON FUTOMAKI

*Salmon \*daikon \*mango \*spinach \*red capsicum* **168**

SALMON CAVIAR ROSE

3 pieces

**72**

TUNA AND BLACK RICE ROSE

3 pieces

**72**

SEARED SALMON ROSE

3 piece

*Sesame \*dill crème fraiche \*caviar* **72**

EDAMAME

*Snacking edamame beans with coarse rock salt* **68**

HAND ROLL

One piece

*Seaweed cone filled with rice \*avocado, Japanese mayo \*sesame seeds* **70**  
*Salmon Skin & Caviar* **70**

CALIFORNIA ROLL

8 pieces

**88**

MAKI

6 pieces

**64**

FASHION SANDWICHES

8 pieces

**88**

SASHIMI

4 pieces

**80**





I AM NOT INTERESTED IN SLICE OF LIFE,  
WHAT I WANT IS A **SLICE**  
OF THE IMAGINATION

*Carlos Fuentes*

## sliced



### **BEEF CARPACCIO**

*Beef fillet \*fennel \*mixed baby greens \*radish \*pickled mushrooms \*Dukkah phyllo 120*

### **SALMON TARTARE**

*Salmon tartare \*cucumber \*quail egg \*avocado \*caviar \*anchovy aioli 130*

### **TUNA TARTARE**

*Tuna tartare \*cucumber \*quail egg \*caviar \*spicy vinaigrette 128*

## COALS

### **SPEARED FILLET**

*200g Fillet bound in bacon \*crushed baby potatoes  
\*grilled tomatoes \*salsa verde 198*

### **T BONE**

*750g Grilled \*Greek roasted baby potatoes  
\*roasted vegetables 240*

### **BEEF RIBS**

*BBQ-basted beef ribs served with onion rings & fries  
500g 150 1kg 270*

### **BILTONG SIRLOIN**

*400g Beef sirloin on the bone \*biltong and brie stuffing  
\*roasted vegetables \*mushroom cream 210*

### **CHEF'S CUT**

*Please enquire from waitron SQ*

### **GRILLED BEEF FILLET**

*200g 140 300g 180*

### **RUMP**

*200g 120 400g 180*

### **RUMP PICANHA**

*300g point rump 188*

### **ACCOMPANYING SAUCES**

*Add mushroom cream 36 \*Add peppercorn sauce 36 \*Add peri peri sauce 36 \*Add gastrique 36 \*Add chimichurri 36*

### **SIDES OF YOUR CHOICE**

*Fries 28 Salad 38 Roasted Vegetables 38 Greek Roasted Potatoes 38*

## FORNO

### **WOOD FIRED SPATCHCOCK CHICKEN**

*Forno roasted baby potatoes \*roasted vegetables \*Red kimchi  
Half 120 Full 188*

### **LAMB MADRAS**

*Lamb \*Madras style tomatoes \*mustard seeds \*cumin \*curry  
leaves \*yoghurt \*potatoes \*vegetables \*basmati rice \*poppadums  
\*sambals 204*

### **VEGETABLE TAJINE**

*Harissa-spiced farm vegetables \*tomato reduction  
\*chickpeas \*carrot \*baby marrow & spices 128*

### **SLOW ROAST LAMB SHANK**

*served with mixed potatoes & butternut 260*







## KITCHEN

[kich-uh n] noun 1. A ROOM OR PLACE EQUIPPED FOR COOKING.  
2. CULINARY DEPARTMENT; CUISINE

## KITCHEN

### PORK RIB EYE ON THE BONE

*Grilled 300g pork with Cafe de Paris butter  
mung bean salad & salsa **180***

### FISH CAKES

*Fish cakes \*preserved baby potatoes \*fennel  
\*avocado & papaya salsa **138***

### HAKE & CHIPS

*Grilled or fried hake \*battered onion rings \*dill crème fraîche  
\*lemon & fries **132***

### LEMON OR HARISSA SPICED CALAMARI

*With side salad \*fries or roasted vegetables **142***

### GRILLED CHICKEN

*Grilled Cajun or lemon chicken breast \*side salad  
fries or roasted vegetables **128***

### LAMB CUTLETS

*400g Grilled lamb cutlets \*scallion baby potatoes  
roasted vegetables **248***

### CHICKEN KORMA

*Served with sambals \*Malay chutney \*basmati rice  
\*lavash **168***

### GRILLED SALMON

*With scallion baby potatoes \*side salad \*dill crème fraîche **228***

### SEAFOOD PAELLA

*Fresh salmon \*prawns \*calamari \*line fish  
\*rice \*creamy paprika sauce **220***

### CHICKEN & PRAWN CURRY

*Malay spicy tomato broth \*methi leaves \*coriander  
\*coconut milk \*basmati rice \*poppadums \*sambals **220***

### PRAWN GRILL

*12 Prawns \*Cafe de Paris butter \*saffron rice \*kimchi **268***

### KINGKLIP

*Grilled medallion \*lemon cream sauce \*scallion potatoes **198***

## THE LIFE GRAND PLATTERS

*Selection of platters for sharing*

*All served with \*oven-roasted seasonal vegetables \*lemon-roasted potatoes from the forno  
or fries \*side salad \*focaccia \*lavash*

### FIRE PIT PLATTER

*600g beef fillet \*half spatchcock chicken \*500g beef ribs \*crispy squid heads \*4 grilled prawns \*200g grilled calamari **960***

### DOCK & DIVE

*24 prawns \*400g grilled calamari \*crispy squid heads \*2 fillets grilled kingklip \*Cafe de Paris butter **980***

### FROM THE EARTH

*400g lamb cutlets \*8 chicken drumettes \*750g T-Bone \*chicken livers in a rich tomato gravy **980***



OX

WITHOUT **DESSERT**,  
THERE WOULD BE  
DARKNESS AND CHAOS

*Don Kardong*

## DESSERT

### NUTELLA BRIOCHE PIZZA

*Vanilla ice cream \*hazelnut praline \*mixed berries 76*

### WAFFLE

*Vanilla ice cream and chocolate sauce 80*

### ETON MESS

*Strawberries \*marbled meringue \*Greek yoghurt  
vanilla ice cream 68*

### DEATH BY CHOCOLATE

*White chocolate ganache \*dark chocolate mousse  
fresh berries \*chocolate meringue 72*

### VANILLA BEAN CRÈME BRÛLÉE

*Vanilla-infused baked anglaise \*caramel crunch 72*

### BAKLAVA & ICE CREAM

*Crispy layers of phyllo \*almond \*cinnamon  
spiced orange syrup 68*

### MOLTEN CHOCOLATE PUDDING

*With vanilla ice cream 72*

## SPECIALITY COFFEES

### BOMBARDINO

*Cognac \*espresso \*homemade Advocaat \*crème 48*

### GIANDUIA

*Hazelnut liqueur \*espresso \*hot  
chocolate \*Chantilly crème \*toasted almonds 52*

### NOUGAT

*Honey \*nougat liqueur \*espresso \*hot milk  
\*Callebaut chocolate mousse \*nougat 44*

### JÄGERMEISTER COLD BREW SHOT

*Jägermeister\* cold brew malabar gold 56*



## TWIG SPECIALITY TEA

*Muslin Tea 32*

### SILVER MOON TEA - GREEN TEA

*Green tea with dried strawberries*

### POLO CLUB TEA - GREEN TEA

*Green tea with caramel and vanilla*

### CRÈME CARAMEL TEA - ROOIBOS

*Rooibos blended with toffee pieces*

### 1837 BLACK - BLACK TEA

*Black tea with red berries and caramel*

### BLACK CHAI - BLACK TEA

*Black chai tea blend with Indian spices*

## DESSERT WINE

### DELHEIM NOBLE LATE HARVEST

*Bright gold, aromas of orange blossom, kumquart, honeybush 78*

### DE KRANZ RUBY PORT

*Aromas of ripe red berries & plums complimented with cinnamon and a touch of vanilla 78*

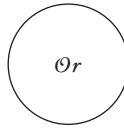


THERE'S NOT A MAN, WOMAN OR CHILD ON THE FACE  
OF THE EARTH WHO DOESN'T ENJOY A TASTY

**BEVERAGE.**

*David Letterman*

COLD & FROZEN



HOT & STEAMY

STILL & SPARKLING WATER 250 **20** 750 **38**

AQUA PANNA 250 **36** 750 **68**

SAN PELLEGRINO 250 **36** 750 **68**

COLD DRINKS **26**

TISERS **30**

ICED TEA **30**

MIXERS **24**

RED BULL ENERGY **42**

RED BULL SUGAR FREE **42**

SAN PELLEGRINO SPARKLING FRUIT

BEVERAGES **32**

*Aranciata (Orange) Aranciata Rossa*

*(Blood Orange) Limonata (Lemon)*

RAW JUICE BAR

*Freshly squeezed on site* **38**

*add ginger* **4** • *add celery* **8**

RED RUSH

*Beetroot \*carrot \*pineapple \*celery \*ginger* **52**

DR OZ'S BODY RESTART

*Apple \*celery \*cucumber \*ginger \*mint \*pineapple*

*\*parsley \*spinach* **52**

NATURES NECTAR

*Kiwi \*pineapple \*apple \*lime \*coriander* **52**

RAINBOW BLITZ

*Apple \*carrot \*cucumber \*ginger \*lemon \*pear \*spinach* **48**

CITRUS GINGER ZINGER

*Carrot \*orange \*red pepper \*ginger \*celery* **46**

GAZPACHO JUICE

*Tomato \*cucumber \*celery \*red pepper \*parsley \*lime* **52**

PARADISE FRUIT

*Banana \*mango \*pineapple* **54**

GOJI YOUTH ELIXIR

*Goji berry \*grapefruit \*pomegranate* **54**

FRUIT SMOOTHIES

TURBO CHARGE

*Apple \*cucumber \*celery \*lemon \*lime \*avo*

*\*pineapple \*yellow pepper* **56**

REVVED UP RED

*Beetroot \*red pepper \*watermelon \*strawberry*

*\*cucumber \*lemon \*ginger* **56**

ANTIOXIDANT

*Spinach \*banana \*Dates \*apple \*cinnamon* **56**

CAPPUCCINO **28**

CAPPUCCINO CON PANNA **32**

ESPRESSO SINGLE **22** DOUBLE **26**

MACCHIATO **22**

AMERICANO **24**

CAFÉ LATTE **32**

MOCACCINO **22**

*For Red Espresso (Rooibos Tea Espresso) add* **6**

*Decaf coffee add* **4**

*For Almond Milk add* **6**

HOT CHOCOLATE **32**

MILKSHAKES

*Bar One* **46**

*Wild Berry* **46**

*Oreo* **46**

GRANITAS & MOCKTAILS

*Crushed Ice Infusions*

*Watermelon \*rosewater \*basil* **32**

*Elderflower \*lime \*mint* **32**

TWISTS

RED BULL MOJITO TWIST

*RED BULL \*lime \*apple \*mint* **48**

RED BULL SUGARFREE TWIST

*RED BULL Sugarfree \*apple \*berry* **48**

BUBBLES

*Babylonstoren sparkling grape juice* **106**

TEAS

**30**

TWG

UVA HIGHLANDS BOP

FRENCH EARL GREY

ENGLISH BREAKFAST TEA

JASMINE QUEEN TEA

EMPEROR SENCHA

ROOIBOS

CHAMOMILE

HERBAL INFUSIONS

*Housemade lemon \*ginger \*mint infusion* **22**

*Rose \*honey \*mint infusion* **22**

**We support our Environment**

**We are using bio Packaging & Straws. We have committed to help in saving our ocean and Going Greener  
Please assist us in our aim to protect our environment**



# L I F E

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## GRAND CAFE

ESTD 1999

**[www.lifegrandcafe.com](http://www.lifegrandcafe.com)**

V&A WATERFRONT  
WATERFALL CORNER  
MALL OF THE SOUTH  
THE CLUB PRETORIA  
MALL OF AFRICA

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*For any filling not listed, please ask for availability and price.  
If you have any specific allergies or dietary needs please consult with the manager on duty.*

**ENJOY LIFE!**