

**V&A WATERFRONT**

O.H.C 1902

# 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.*

**ENJOY LIFE!**

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

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

*Commissioned by HRH Queen Victoria and established by her son, Prince Alfred in 1902, over its long history,  
this landmark ocean-front heritage building in the Victoria and Alfred Waterfront has been reviving travellers,  
locals and visitors as a refreshment station, tea room, chocolatier and restaurant for over a century.*

*Under the sensitive restoration, skilled experience and character of fun of the LIFE Grand Group,*

*~ established in 1999 ~ this grand dame has entered a new age.*

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**~ Welcome ~**



ALL HAPPINESS DEPENDS  
ON A LEISURELY

**BREAKFAST**

*John Gunther*

**BREAKFAST BOWLS**

OAT BOWL

*Creamy steel cut oats \*honey \*cinnamon \*pumpkin seeds  
\*apple & cinnamon 52  
fig & golden syrup 52*

GREEN BOWL

*Kale \*spinach \*zucchini \*asparagus \*grilled pesto chicken \*  
quinoa \*poached eggs \*za'atar lemon dressing 80*

AVOCADO BOWL

*Avocado \*trio tomato \*poached eggs \*rye bread crisps 82*

TROPICAL BOWL

*Papaya \*banana \*cranberries \*coconut & pumpkin seed  
granola \*yoghurt \*lime 70*

**BREAKFAST**

BRIOCHE FRENCH TOAST

*Madagascar vanilla mascarpone \*berries 70  
bacon & maple syrup 80*

LAZY BREAKFAST

*Two eggs \*bacon \*beef sausage \*grilled mushrooms  
\*char-grilled plum tomatoes \*baby potato wedges  
\*baked beans \*toast 82*

SIMPLE BREAKFAST

*Two eggs your way \*bacon \*grilled plum tomatoes \*toast 62*

EGGS & TOAST

*Fried, poached or scrambled with toast choice 38*

SALMON & AVOCADO

*2 eggs your way \*90g smoked salmon \*avocado \*rye toast 122*

**BUTTER CROISSANT**

*\*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*

*Served  
until  
12h30*

**EGGS**

EGGS BENEDICT

*Poached eggs \*hickory ham \*homemade hollandaise  
English muffin 84*

SALMON BENEDICT

*Poached eggs \*80g Norwegian Smoked salmon  
\*red capsicum hollandaise \*English muffin 122*

GREEN BENEDICT

*Poached eggs \*wilted spinach \*grilled asparagus spears  
\*lemon hollandaise \*toasted seed loaf 86*

MUSHROOM BENEDICT

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

PLAIN OMELETTE

*3 egg omelette \*toast 48  
Egg white only omelette \*toast 48*

**EXTRAS**

*Fillet steak 150g 88  
80g Smoked salmon 90  
Roe caviar 40  
Bacon per slice 8  
Avocado 30  
Chorizo 36  
Onions 8  
Beefragù 36  
Capsicums 14  
Hickory ham 18  
Plum tomatoes 12  
Calamata olives 10  
Feta or cream cheese 20  
Emmenthaler 24 / Gruyère 28  
Baby potato wedges 18  
Eggs 8  
Mushrooms 14  
Spinach 8  
Chicken livers 36  
Macon 8*

**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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*Visit our seasonal Salad Bar to customize your own seasonal salad with fresh greens, gourmet toppings and a dressing of your choice.*

### LIFE SALAD

*Lettuce varieties \*tomato \*cucumber ribbons \*lavash \*seasonal toppings **82***

### GOURMET TOPPINGS

AVOCADO **30** • GRILLED HALLOUMI **50** • GRILLED CHICKEN BREAST **44**  
FILLET STEAK 150g **86** • PRAWNS **82** • SEARED TUNA **94** • SEARED SALMON **98**

## POKE CRUISE 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***

*Crudo Tuna \*sriracha \*soy & sesame marinade \*quinoa \*grapefruit \*avocado \*wakame  
\*cucumber julienne \*yoghurt **168***

*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 **148***

## TAPAS

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### ARTISAN DIPS

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

### BILTONG TAPAS

*Biltong \*boerewors \*lamb pinchos \*tzatziki \*green bean pickle \*cauliflower pickle \*fresh fruit \*focaccia \*lavash **248***

### SEAFOOD TAPAS

*Grilled calamari \*prawn gambas \*crispy fish croquettes \*fried squid heads \*tzatziki  
\*crispy potato cheese croquettes \*focaccia \*lavash **248***

### ARTISAN FROMAGERIE & CHARCUTERIE BOARD

*Artisan cheese \*preserves \*roasted peppers \*fruit \*prosciutto stagionata \*chorizo piquant  
\*pickles \*dips \*pâté \*focaccia \*lavash \*biscuits \*fresh fruit **320***

### CHICKEN TAPAS

*Chicken livers \*spicy chicken drumettes \*grilled halloumi \*crispy potato cheese croquettes  
\*carrot tahini salad \*focaccia \*lavash **236***

FOCACCIA \*LAVASH **24** • HALLOUMI **50** • CRISPY SQUID HEADS **48**  
FRIED CHORIZO **76** • PRAWN GAMBAS **82** • GRILLED CALAMARI **48**  
CHICKEN DRUMETTES **82** • CHICKEN LIVERS **36**



**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 add 18 • Roasted Vegetables add 18*

### CHICKEN BREAST ON BRIOCHE

*Spicy or lemon grilled chicken breast \*marinated peppers  
\*balsamic onions \*mixed greens \*cucumber 100*

### FISHCAKE ON BRIOCHE

*150g fresh fishcake \*lettuce \*tomato  
\*papaya salsa 78*

### GOURMET BURGER ON BRIOCHE

*200g House-ground Wagyu beef \*beer-battered onion rings  
served on brioche 100*

### CAPRI ON RYE

*Basil pesto \*olive tapenade \*tomato \*mozzarella 92*

### LOBSTER BURGER ON AIOLI

*Grilled EastCoast Rock lobster \*lemon truffle aioli \*green  
slaw \*parmsan 228*

### CHICKEN CEASAR SALAD WRAP

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

### CHICKEN MAYO ON BROWN

*Chicken \*wholegrain mustard mayo \*lettuce  
\*cucumber ribbons \*tomato \*gherkins 78*

### BEEF SALAD WRAP

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

### PULLED LAMB GATSBY

*Forno braised 7 hours lamb \*red onion  
\*tatziki \*lettuce \*tomato \*cheddar \*baguette 78*

## CRUDO

### OYSTERS

*3 West Coast Oysters \*slightly sweet & fiery jalapeño  
Salsa \*Matsuhisa salsa \*Maui onion salsa 74*

### LECHE DE TIGRE

*Cubed fish fillets dressed with fresh lime & lemon juice \*sweet  
potato \*fresh ginger \*coriander \*parsley \*celery 148*

### MILLIONAIRE'S SALAD

*Palm heart ceviche \*yuzu \*lime \*grapefruit 130*

### LINEFISH & COCONUT

*Fresh linefish in coconut & lime \*chilli \*cucumber  
\*trio tomatoes \*pomegranate \*shaved coconut 162*

### CEVICHE OF SALMON OR TUNA

*Thinly sliced fish 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 146*

### BURRATA & PEACHES

*Grilled peach \*mint \*red onion \*cucumber  
\*yuzu \*matcha avocado 130*

### AVOCADO & TOMATO CEVICHE

*Grilled avocado \*marinated tomatoes \*celery \*pickled ginger  
\*Chinese seven spice \*soy \*rice wine vinegar 92*

### WHOLE FISH CEVICHE

*We invite you to visit our Crudo Bar and select a fresh fish  
of the day's catch which our Crudo chefs will prepare for you  
in a paired ceviche marinade SQ*



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 LINGUINE **132**

*Sage cream \*grilled chicken breast*

ARRABIATA OR POMODORO PENNE **88**

*Add 150g fillet 88 • Add chicken 44 • Add chargrilled vegetables 36 • Add prawns 82*

ALFREDO & VEGETABLES

*Foraged field mushrooms \*smoky vanilla mascarpone \*broccoli \*tomato \*penne 132*

RED PRAWN LINGUINE

*Grilled prawns \*cherry tomatoes \*fennel \*grilled chilli butter 224*

HOUSE GROUND BEEF BOLOGNAISE SPAGHETTI

*Beef mince \*tomato pomodoro sauce 122*

SEAFOOD PENNE

*Truffled lobster crème \*calamari \*prawns \*linefish \*moules 220*

AL FUME CREAMY POMODORO LINGUINE

*Touch of vodka \*garlic \*chilli \*flambéd strips of bacon 134*

## PIZZETTE

ROSA

*Smashed Rosa tomatoes \*mozzarella \*basil 82*

*Hickory ham \*Portabello mushrooms 112*

*Roast sirloin \*caramelised onions \*pickled red onion 148*

*Parma ham \*red onion \*brie \*fig \*fennel 158*

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

*Beefragù \*Roasted capsicum \*chilli 132*

VEGETARIAN

*Roast pumpkin \*chargrilled peppers \*zucchini \*Rosa base \*feta \*basil 104*

GREEN

*Charred spinach \*olives \*brown mushrooms \*roasted capsicum \*feta 104*

GLUTEN FREE PIZZA

*with any of the other combinations above \*gluten-free \*gluten free flour \*sesame, pumpkin & linseed \*quinoa Add 60*



**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 CRAB BLACK RICE ROLL**

8 pieces

*Crispy soft-shell crab \*black sushi rice \*cream cheese \*avocado \*toasted coconut wrapped in nori paper \*spicy papaya salsa \*toasted coconut flakes* **174****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* **122****SUSHI RICE BALLS**

3 pieces

*Black sushi stuffed with crab ginger coleslaw wrapped with avocado* **72****SPRING ROLLS WRAPPED IN RICE PAPER**

6 pieces

*Salmon \*avocado \*mint \*coriander* **68**  
*Tuna \*avocado \*mint \*coriander* **68**  
*Spicy Salmon \*cucumber \*wasabi, sriracha mayo* **68**  
*Spicy Tuna \*cucumber \*wasabi, sriracha mayo* **68**  
*Chilli Crab \*avocado \*mint \*wasabi, sriracha mayo* **68****VOLCANO ROLL**

6 pieces

*Inside out avocado and crab roll \*spicy tuna \*masago, wasabi mayonnaise \*sesame seeds* **124****SALMON FUTOMAKI***Salmon \*daikon \*mango \*spinach \*red capsicum* **168****NIGIRI**

4 pieces

*Soy bean paper \*black rice \*salmon ceviche* **72**  
*Nori \*black rice \*spicy tuna & edamame ceviche* **72**  
*Classic \*salmon | tuna | prawn* **68****SUSHI BOWLS***Sushi rice \*salmon \*nori \*avocado \*cucumber \*carrot \*edamame \*ginger dressing* **98***Tuna \*black rice \*sweet potato \*cucumber \*carrot \*red onion* **98***Sushi rice \*avocado \*apple \*nori \*edamame \*broccoli \*baby marrow \*cucumber* **80****SALMON CAVIAR ROSE**

3 pieces

*Salmon \*sushi rice \*Japanese mayo \*red caviar* **74****TUNA & BLACK RICE ROSE**

3 pieces

*Tuna \*black sushi rice \*sliced tuna \*wasabi soy mayo \*red caviar* **72****SEARED SALMON ROSE**

3 piece

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

One piece

*Seaweed cone filled with rice \*avocado, Japanese mayo \*sesame seeds* **72***Salmon Skin & Caviar* **72****VEGGIE QUINOA ROLL**

4 pieces

*Avocado \*quinoa \*peppers \*celery* **86****CALIFORNIA ROLL**

8 pieces

**88****MAKI**

6 pieces

**64****FASHION SANDWICHES**

8 pieces

**88****SASHIMI**

4 pieces

**80****SUSHI PLATTER***3 oysters \*crispy crab black rice roll \*sushi rice balls \*salmon sashimi \*volcano roll \*seared salmon rose \*tuna maki \*salmon futomaki* **880**

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

Carlos Fuentes

## sliced

### BEEF CARPACCIO

Sliced Afrikaner™ beef \*fennel \*mixed baby greens  
\*radish \*pickled mushrooms \*Dukkah phyllo **122**

### SALMON TARTARE

Salmon tartare \*cucumber \*quail egg  
\*avocado \*caviar \*anchovy aioli **132**

### TUNA TARTARE

Tuna tartare \*cucumber \*quail egg \*caviar  
\*spicy vinaigrette **132**

### BEEF TARTARE

Beef tartare \*pesto \*quail egg  
\*bread shard \*caper \*onion salsa **132**

## COALS

### SPEARED FILLET

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

### BEEF RIBS

BBQ-basted beef ribs served with onion rings & fries  
500g **154** 1kg **274**

### BILTONG SIRLOIN

400g Beef sirloin on the bone \*biltong and brie stuffing  
\*roasted veg \*mushroom sauce **212**

### VENISON LOIN

250g Dukkah crusted \*venison Loin \*Grilled & Crushed Baby  
Potatoes  
\*Jus **300**

### RUMP

200g **120** 400g **180**

### T BONE

750g Grilled \*Greek roasted baby potatoes  
\*roasted vegetables **244**

### GRILLED BEEF FILLET

200g **148** 300g **182**

### 400g DRY AGED BEEF RIBEYE

Organic marbled, grain-fed beef  
Choice of one side & one sauce **300**

### ACCOMPANYING SAUCES

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

### ACCOMPANYING SIDES

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

## FORNO

### SLOW ROAST LAMB SHANK

served with mixed potatoes & butternut **268**

### VENISON AND BUTTERBEAN HOTPOT

Slow braised \*Beer & Juniper berries \*Rich Jus \*Fragrant  
Rice \*Salsa Verde **240**

### PORK BELLY

8-hour braised belly \*pineapple \*ginger \*spices \*marmalade  
\*soy glaze \*whipped potatoes \*sesame spinach **220**

### LAMB MADRAS

Lamb \*Madras style tomatoes \*mustard seeds \*cumin \*curry  
leaves \*yoghurt \*potatoes \*vegetables \*basmati rice \*poppadums  
\*sambals **208**

### WOOD FIRED SPATCHOCK CHICKEN

Forno roasted baby potatoes \*roasted vegetables \*Red kimchi  
Half **124** Full **190**

### VEGETABLE TAJINE

Harissa-spiced farm vegetables \*tomato reduction  
\*chickpeas \*carrot \*baby marrow & spices **130**





## KITCHEN

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

## KITCHEN

### MOULES & FRITES

*Fresh mussels \*white wine \*cream broth \*fries  
\*homemade mayo \*grilled ciabatta 158*

### FISH CAKES

*Panko-crumbed fishcakes \*preserved baby potato  
\*fennel \*avocado \*papaya salsa 140*

### HAKE & CHIPS

*Grilled or fried hake \*battered onion rings \*dill crème fraîche  
\*lemon \*crispy fries 136*

### LEMON OR HARISSA SPICED CALAMARI

*With side salad or shoestring fries or  
roasted vegetables 138*

### GRILLED CHICKEN BREAST

*Grilled Cajun or herbed lemon chicken breast  
\*side salad or fries or roasted vegetables 154*

### SEARED LINE FISH

*Whipped potatoes \*grilled asparagus  
\*lemon vinaigrette 160*

### PRAWN GRILL

*12 Prawns \*Cafe de Paris butter  
\*saffron rice \*kimchi 272*

### SEARED TUNA

*Served rare in a tomato elderflower gazpacho \*olive \*edamame  
\*cucumber \*yuzu salsa verde 174*

### GRILLED SALMON

*Scallion potatoes \*side salad  
\*dill crème fraîche 238*

### SEAFOOD PAELLA

*Fresh salmon \*prawns \*calamari \*line fish \*rice  
\*creamy paprika sauce 228*

### CHICKEN & PRAWN CURRY

*Malay spicy tomato broth \*Methi leaves \*coriander \*coconut milk  
\*basmati rice \*poppadoms \*sambals 228*

### KINGKLIP

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

### LAMB CUTLETS

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

## THE LIFE GRAND PLATTERS

*Selection of platters for sharing*

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

### FIRE PIT PLATTER

*600g beef fillet \*half spatchcock chicken \*500g beef ribs \*crispy squid heads \*4 grilled prawns \*200g grilled calamari 988*

### FROM THE EARTH

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

### DOCK & DIVE

*24 prawns \*500g grilled calamari \*baby kingklip \*mussels \*Cafe de Paris butter 998*

### GRILLED ROCK LOBSTER

*1kg \*chilli butter \*purple kimchi \*truffle fries \*side salad 908*



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

*Don Kardong*

## DESSERT

### NUTELLA BRIOCHE PIZZA

*Vanilla ice cream \*hazelnut praline \*mixed berries 82*

### ETON MESS

*Strawberries \*marbled meringue \*Greek yoghurt  
\*vanilla ice cream 78*

### ARTISAN CHEESE

*Winelands cheese \*berry & orange preserve \*pineapple chutney \*fresh  
fruit \*home made biscuits & glass of De Kranz Ruby Port 138*

### VANILLA BEAN CRÈME BRÛLÉE

*Vanilla infused baked anglaise \*caramel crunch 78*

### WAFFLE

*Vanilla ice cream and chocolate sauce 88*

### DEATH BY CHOCOLATE

*White chocolate ganache \*dark chocolate mousse  
\*fresh berries \*chocolate meringue 78*

### BAKLAVA & ICE CREAM

*Crispy layers of phyllo \*almond \*cinnamon  
\*spiced orange syrup 72*

### MOLTEN CHOCOLATE PUDDING

*With vanilla ice cream 78*

## SPECIALITY COFFEES

### BOMBARDINO

*Cognac \*espresso \*homemade Advocaat \*crème 52*

### GIANDUIA

*Hazelnut liqueur \*espresso \*hot  
chocolate\*Chantilly crème \*toasted almonds 56*

### NOUGAT

*Honey \*nougat liqueur \*espresso \*hot milk  
\*Callebaut chocolate mousse \*nougat 48*

### JÄGERMEISTER COLD BREW SHOT

*Jägermeister\* cold brew malabar gold 56*



## TWG 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*

## DIGESTIVO

### GRAPPA RUTA

*Intense fragrance & pleasingly bitterr 30*

### MAROELA MAMPOER

*Truly indigenous, fiery south african spine 30*

## DESSERT WINE

### DELHEIM NOBLE LATE HARVEST

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

### DE KRANZ RUBY PORT

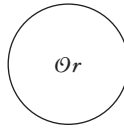
*Aromas of ripe red berries & plums complimented with cinnamon and a  
touch of vanilla 78*

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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V&A WATERFRONT  
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MALL OF THE SOUTH  
THE CLUB PRETORIA  
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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!**