

ME
THE GRAND
NU



Homemade Feta & Spinach Tortellini (Vegetarian)

Delicate handmade tortellini generously filled with creamy feta and spinach, finished in fragrant burnt sage butter with shaved Parmesan and a hint of earthy truffle.

RI20

Springbok Carpaccio

Paper-thin slices of premium Springbok fillet dressed with aromatic truffle oil, garlic aioli, Parmesan shavings, toasted dukkha and fresh rocket.

RI30

Mozzarella Arancini (Vegetarian)

Golden, crispy risotto balls with a molten mozzarella centre, served in a rich slow-cooked tomato sauce finished with fresh herbs.

RI20

Mozambique Peri-Peri Calamari Tubes

Tender pan-seared calamari tubes tossed in our vibrant homemade Mozambican peri-peri sauce with a squeeze of fresh lemon.

RI50

Salads

Roasted Butternut, Feta, Rocket & Pickled Beetroot (Vegetarian)

Sweet roasted butternut, tangy pickled beetroot and creamy feta layered over peppery rocket, finished with toasted pumpkin seeds.

RI20

Caesar Salad (Vegetarian)

Crisp cos lettuce tossed in a creamy Caesar dressing with ripe avocado, shaved Parmesan and crunchy croutons. Add grilled chicken for an extra indulgence.

RI40

Watermelon, Mint, Basil & Feta Salad (Vegetarian)

Refreshing watermelon, creamy feta and fragrant mint dressed with basil oil for the perfect balance of sweet and savoury.

RI20



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Sirloin Steak

A succulent 300g sirloin grilled to your preference, accompanied by triple-cooked fries and seasonal vegetables.

R265

Beef Fillet

Premium beef fillet, expertly grilled and served with triple-cooked fries and seasonal vegetables.

R280

Mains

Tomato Pesto Chicken Tagliatelle

Fresh homemade tagliatelle folded through tender chicken, sun-dried tomatoes, olives and a rich tomato pesto sauce.

R235

Chilli Prawn Linguine

Homemade linguine tossed with succulent prawns in a fragrant garlic and chilli sauce, finished with fresh herbs.

R270

Slow-Braised Lamb Shank

Fall-off-the-bone lamb shank slow braised for hours, served on creamy mashed potato with seasonal vegetables and a rich lamb reduction.

R275

Karoo Lamb Chops

Perfectly grilled Karoo lamb chops accompanied by creamy mashed potato, seasonal vegetables and vibrant chimichurri.

R295



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Lamb Neck Curry

Slow-braised lamb neck simmered in aromatic Cape-inspired spices, served with fragrant basmati rice, sambals and warm roti.

R270

Cape Malay Vegetable Curry (Vegetarian)

A fragrant coconut Cape Malay curry filled with seasonal vegetables, accompanied by basmati rice, sambals and warm roti.
Add grilled chicken if desired.

R200

Wild Mushroom Risotto (Vegetarian)

Creamy Arborio risotto infused with an assortment of wild mushrooms, finished with Parmesan, herbs and a touch of truffle.

R200

Argentine Prawns

Juicy Argentine prawns served on parsley-infused rice with your choice of silky lemon butter or bold peri-peri sauce. Substitute triple-cooked fries if preferred.

R290

Grand Hotel Burger

A flame-grilled 160g beef patty topped with melted Emmental cheese on a toasted brioche bun, accompanied by triple-cooked fries.

R140

Line Fish

Fresh line fish prepared to the chef's daily inspiration, served with fragrant coconut curry rice and seasonal vegetables.
Triple-cooked fries available as an alternative.

R290

Chicken Parmigiana

Golden panko-crumbed chicken breast topped with marinara sauce and melted Parmesan, served alongside a crisp seasonal salad.

R200



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Sides

Triple-Cooked Fries R35

Loaded Triple-Cooked Fries with Jalapeños & Macon R65

Roasted Seasonal Vegetables R35

Green Peppercorn Sauce R35

Creamy Mushroom Sauce R35

Warm Pita Bread (2) R55

Mezze Platter

Choose from grilled chicken skewers, beef skewers or grilled halloumi, served with creamy labneh, whipped feta, hummus, chimichurri, olives, cherry tomatoes, cucumber and red onion. Accompanied by your choice of ciabatta, sourdough, focaccia or lavash, with warm pita available as an extra.

R300

Please inform your server of any allergies or dietary preferences. (V)= Vegetarian

*A service charge of 10% is added to parties of 6 or larger

For tables of 6 or more guests a minimum tip of 10% is recommended.



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Classic Lemon Tart

A buttery pastry case filled with silky lemon curd for the perfect balance of sweet and citrus.

R80

No-Bake Berry Cheesecake

A smooth and creamy cheesecake layered with seasonal berry compote on a crisp biscuit base.

R90

Chocolate Mousse

Rich, velvety chocolate mousse finished with seasonal berries and chocolate shavings.

R80

Crème Brûlée

Classic vanilla custard with a perfectly caramelised sugar crust.

R80

Warm Chocolate Brownie

Rich chocolate brownie served warm for the ultimate indulgence.

R90

2 Scoops of Ice Cream

Vanilla | Salted Caramel | Dark Chocolate

R55

Local Cheese Board

A curated selection of local cheeses accompanied by preserves, crackers and seasonal garnishes

R180

