PROTEA HOTELS®
FIRE & ICE!

MARRIOTT

IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of the food and beverages served on the premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats served, may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on the premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

PROKARD EXPLORER

If you have a Prokard Explorer with dining benefits, you can claim a discount of up to 50% on the food portion of the bill, right here, right now. If you are not a Prokard Explorer member and would like to join, please enquire at reception or visit prokardexplorer.com. Prokard Explorer dining discounts only apply when dining in the restaurant. Terms and conditions apply.

starters and salads

what better way to begin a meal? try one of our delicious starters or salads

bokkie
springbok carpaccio with olive oil, blue cheese, melon and rocket
85

souped up
soup of the day with homemade bread
75

sticky fingers
char-grilled lemon, chilli, honey and rooibos glazed chicken wings
with an oriental red cabbage salad
85

smoking pot
half shell mussels tossed in a creamy garlic and white wine sauce with crostini dunkers
85

de-liver-ance
pan-fried chicken livers with cream and crispy onions served on ciabatta
65

bo-boet-ie spring rolls
bobotie spring rolls served with a cucumber raita
70

buddha bowl
spiced couscous, pickled red cabbage, baba ganoush, slow roasted tomatoes, avocado
85
add chicken 25

spicy tiger
mix of smoked cheese, portuguese chicken strips
and sesame grilled prawns on salad greens
90

hail caesar
traditional caesar salad with croutons, egg, parmesan and cos lettuce
80
add chicken 25

big feta greek
kalamata olives, deep fried feta, garden greens and a tangy cream dressing
80

signature burgers

served with your choice of french fries or sweet potato fries

jaws
this jaw-breaking 350g beef burger is mildly spicy, mixed with a musky paprika and melted cheddar giving you a flawless mouthful
160

cheesy cheese cheese
deluxe 200g beef burger filled with blue cheese, swiss cheese and gratinated with ripe camembert
125

spicy killer
a 200g moroccan-spiced lamb burger with cucumber raita and pickled delhi eggplant
135

triple threat
southern fried chicken slider with our secret ranch sauce
lamb slider with brie and bush berry glaze
beef slider with mustard onion rings
145

sauces
25

funky 'fungi mushroom'
hot balsamic and rosemary jam
more-ish triple pepper cream
smoked wood chip barbecue
peri-peri pervert
bacon jam
onion marmalade
garlic confit mayonnaise
basil pesto mayonnaise
blue cheese mayonnaise

gourmet burgers

served with your choice of french fries or sweet potato fries

200g burger of choice with 1 of the toppings below
beef 145 **chicken** 130 **lamb** 160

wake up call
dill cucumber, bacon, cheddar cheese and fried egg

macho nacho
crispy nachos with guacamole and feta

cheese and chong
caramelised onion folded in chorizo and smoked mozzarella

blue bull
blue cheese gratinated with roasted fig preserve and biltong shavings

hot diggedy
basil pesto mayonnaise, habanero chilli jam, mature cheddar and sauteéd onions

sauces
25

funky 'fungi mushroom'
hot balsamic and rosemary jam
more-ish triple pepper cream
smoked wood chip barbecue
peri-peri pervert
bacon jam
onion marmalade
garlic confit mayonnaise
basil pesto mayonnaise
blue cheese mayonnaise

pizzas

for a healthy alternative, try out our gluten free base*

slice a life
buffalo mozzarella, roasted romanita tomatoes and basil
130

chilli cow
char-grilled beef fillet, roasted red pepper, tomato and jalapeños
160

alfresco
zucchini, mushrooms, red onions, eggplant crisps, avocado,
cherry tomatoes and herbs
95

pizza potjie
oxtail slow-cooked in our homemade tomato sauce with italian herbs
150

americana
salami and tomato
120

silly salmon
smoked salmon, sour cream, baby rocket, romanita tomatoes,
parmesan, basil pesto with a balsamic jam
160

papa parma
parma ham, grilled peaches, baby rocket, parmesan, basil pesto, mixed seeds
180

meat dishes

...and now presenting our main attractions

man eater
300g matured rump steak with parmesan potato bake,
seasonal baby vegetables, with whiskey and mushroom sauce
185

what's your beef
tender beef fillet with pumpkin pureé, potato fondant and a red wine jus
190

mr t-bone
a marinated 400g t-bone served with crispy potato wedges, side salad
and spicy barbecue basting
185

counting sheep
rolled lamb shoulder with garlic mash, braised baby onions and carrots
185

la la lamb
lamb cutlets with roasted tomato, gremolata and black pepper mash
195

chicks on fire
our famous butter chicken curry accompanied by sambals and basmati rice
145

road hog
slow-braised pork belly with cauliflower pureé and glazed carrots
145

little birdie
ostrich fillet rubbed in olive oil and rosemary with roasted baby potatoes,
seasonal baby vegetables and a port reduction
185

contemporary african dishes

all our african dishes are accompanied with creamed spinach,
homemade chakalaka, pap and sheba with a steamed bread bun

inkukhu emnandi
half a barbecue and lemon thyme chicken
170

umsila wenkomo
oxtail simmered for hours in a butterbean and marrow sauce
205

inyama nemifuno
red wine braised short rib with pancetta and wilted greens
185

ulusu ne dombolo
your choice of tender tripe cooked traditionally or in indian spices
165

isityu segusha nomngqusho
ezakwantu 'the food that takes you home' slow stewed lamb
195

chisa nyama
a mixed-grill of sirloin steak, lamb chop, liver, sausage and chicken
230

fish dishes

we use only the freshest fish in our dishes and support sustainable fishing

drawing the line
line fish with spiced rice, wilted greens, slow roasted tomatoes
and a lemon butter sauce
170

salmonsational
salmon fillet with baby potatoes, pan-fried baby spinach topped with a herb butter
195

off the hook
a selection of prawns and mussels in a creamy garlic and paprika sauce with
deep fried calamari, french fries, aioli and salad
275

vegetarian dishes

all tree huggers are welcome here
no animals were harmed in the making of the following dishes

my dahl-ing
fragrant lentil, chick pea and spinach curry served with sambals, poppadum and basmati rice
105

close but no cigar
spiced butternut and feta cigars with a pumpkin seed and honey dressed micro salad
105

italian job
tagliatelle tossed in a creamy white truffle and mushroom sauce
135

magic shroom
rosemary portobello burger with rich camembert and roasted vegetable cômpote
115

cool beans
falafel burger with baba ganoush, avocado and pickled red cabbage
115

dessert

help support your dentist by having one of our delicious treats

choc-a-holic
flourless chocolate torte with an orange caramel sauce
70

sundae funday
seasonal fresh fruit with grilled pineapple, toasted coconut and vanilla ice cream
65

organ failure
this warm fondant filled with organic chocolate, "might just be too much to handle"
75

tannies malva
ginger and apricot malva pudding with cinnamon custard
65

double top decker
topdeck cheesecake with amarula cream and dark chocolate sauce
75

say cheese
a selection of three cheeses, preserves and crackers
70

milkshakes

full portion 60
half portion 45

aero attack
aero

berry buzz
strawberries and cream

black and white
oreo cookies

belly dancer
turkish delight

choc rock climber
ferrero rocher

chunky crumbs
brownie pieces

crunch and shake
crunchie

carnival time
toffee apple and fudge

hot ice
iced hot chocolate

life is just peachy
peaches and cream

lindt-o-licious
lindt

morning glory
double espresso

ouma en oupa
carrot cake and rooibos

peanana nutter
peanut butter and banana

pepper spray
peppermint crisp

pumpkin marshmallow
pumpkin, marshmallows and caramel

rocky road
cherry, choc chip, nuts and coconut marshmallow

salted caramel popcorn
crushed popcorn and salted caramel

scotch over iced butter
butterscotch

short toffee tastic
5 star

sour power
lemon meringue

that blows
bubble gum

tick tack kit kat
kit kat

tutti fruity
mango, orange and jelly tots

the bees knees
dark chocolate, orange and honeycomb

twelve o'clock choc
lunch bar

3d
popcorn and coke float

'grown-up' milkshakes

full portion 60
half portion 45

as this menu contains alcohol it may only be served to the young at heart over the age of 18

patronage
coffee patron

banana split
banana liqueur

elephant's trunk
amarula cream

kahlúa.com
kahlua

tongue twister
apple sour

nuts about it
frangelico

tequila mocking bird
tequila

some r and r
rum and raisin

springbokkie
peppermint liqueur

russian roulette
caramel vodka

mineral water

vivreau

as part of our sustainability commitment we have joined the vivreau global water revolution and installed a vivreau bottling system. vivreau's advanced water systems ensure that this bottle contains nothing but pure water, the choice of discerning diners and travellers across five continents. sanitising and re-using this bottle means virtually no waste, no water miles, no carbon footprint and no dumping.

750ml vivreau still water
complimentary (in the restaurant, bar and reception)

750ml vivreau sparkling water
20

valpré

500ml still and sparkling water
29

1,5l still water
40

1l sparkling water
39

bubbly

champagne

nicolas feuillatte brut reserve
epernay
895 / 195

moët & chandon impérial brut nv
epernay
1175

moët & chandon nectar impérial rosé nv
epernay
1500

veuve clicquot yellow label nv
reims
1350

méthode cap classique

colmant brut reserve nv
franschhoek
425 / 95

colmant brut rosé nv
franschhoek
425 / 95

krone borealis vintage cuvée brut
tulbagh
345

sparkling wine

jc le roux le domaine
stellenbosch
210 / 50

jc le roux la fleurette
stellenbosch
210 / 50

bottle 750ml / glass 200ml

white wines

sauvignon blanc

brampton
stellenbosch
190

goederust
robertson
155 / 55

durbanville hills
durbanville
195 / 70

la motte
franschhoek
220

diemersdal
durbanville
200

iona sophie te'blanche
elgin
210 / 75

neil ellis - groenekloof
stellenbosch
225

chenin blanc

fleur du cap
stellenbosch
200

ken forrester petit
stellenbosch
185 / 65

perdeberg, dry land collection (barrel fermented)
swartland
235

dry whites & blends

marvelous yellow
chenin blanc / chardonnay / muscat de frontignan / semillon / cleriette blanche
stellenbosch
220

boschendal the pavillion blanc
sauvignon blanc / semillon
franschhoek
150 / 55

haute-cabrière
chardonnay / pinot noir
franschhoek
225

buitenverwachting buiten blanc
sauvignon blanc / chenin blanc / semillon
constantia
195

bouchard finlayson blanc de mer
riesling / viognier / chardonnay / chenin blanc
hemel en aarde
235 / 85

off dry & semi sweet

nederburg stein
paarl
165

boschendal le bouquet
chardonnay / chenin blanc / muscadel / weisser riesling / gewürztraminer / viognier
franschhoek
175 / 65

paul cluver gewürztraminer
elgin
270

chardonnay

goederust
robertson
165 / 60

lourensford speciality river garden
somerset west
190 / 70

franschhoek cellars "our town hall"
franschhoek
175

warwick first lady
stellenbosch
220

de wetshof limestone hill
robertson
210

rosé

nederburg
paarl
160

mulderbosch cabernet sauvignon
stellenbosch
210 / 75

durbanville hills merlot
durbanville
190

bottle 750ml / glass 200ml

red wines

cabernet sauvignon

porcupine ridge
franschhoek
190

ernie els, the big easy
stellenbosch
200

warwick first lady
stellenbosch
240 / 85

tokara
stellenbosch
295

shiraz / syrah

leeuwenkuil
swartland
195 / 70

glenelly
stellenbosch
250

simonsig mr. borio
stellenbosch
270

de grendel
durbanville
320

merlot

porcupine ridge
franschhoek
190

bosman family vineyards generation 8
wellington
180

villiera
stellenbosch
240 / 85

glen carlou
paarl
260

pinotage

beyerskloof
stellenbosch
220 / 80

diemersdal
durbanville
285

bayede! the prince pinotage
robertson
175

pinot noir

paul cluver village
elgin
250 / 90

iona mr p
elgin
290

red blends

goederust
shiraz / cabernet sauvignon
robertson
175 / 65

nederburg baronne
shiraz / cabernet sauvignon
paarl
195 / 70

the chocolate block
shiraz / grenache noir / cabernet sauvignon / cinsaut / viognier
franschhoek
445

la motte millennium
merlot / cabernet franc / petit verdot / malbec
franschhoek
240 / 85

rupert & rothschild classique
merlot / cabernet sauvignon / cabernet franc
stellenbosch
425

kanonkop kadette
pinotage / cabernet sauvignon / merlot / cabernet franc
stellenbosch
295 / 100

simonsig the gsm
grenache noir / shiraz / mourvèdre
stellenbosch
205

bouchard finlayson hannibal
sangiovese / pinot noir / nebbiolo / mourvèdre / shiraz / barbera
hemel en aarde
460

bottle 750ml / glass 200ml

classic cocktails

classic martini
gin or vodka with dry vermouth served dry, extra dry or decidedly dirty
65

cosmopolitan
vodka shaken with triple sec, fresh lime and cranberry juice and garnished with a citrus twist
60

strawberry daiquiri
strawberries, fresh lime juice and rum blended until smooth
75 / 65

mojito
cuban rum, fresh lime, mint, pure cane sugar and a splash of soda
65 / 50

mai tai
rum, orange juice, fresh lime, pineapple juice, grenadine and triple sec
65

pina colada
a sweet rum-based cocktail blended in perfect balance between fresh coconut cream and pineapple juice
65 / 45

long island ice tea
a popular and potent mixture of vodka, gin, tequila, rum, triple sec and freshly squeezed lemon juice topped with a splash of coca-cola ask for a red bull for an extra added kick
regular 75 / red bull 85

margarita
premium tequila shaken or frozen with fresh lime juice, triple sec and a half moon salt rim
65

old fashioned
a true original - premium whiskey served over ice, with a dash of bitters and a slight hint of sweetness
65

tom collins
the tom collins is a classic gin cocktail that's a bit tart thanks to lemon juice, a bit sweet thanks to simple syrup, and a bit fizzy thanks to club soda
65

neo classic cocktails

fire & ice! martini
vodka shaken with swiss white chocolate extracts and a hint of fresh chilli
45

espresso martini
premium vodka shaken with natural coffee extracts and perfectly extracted espresso
60

vanilla whisky sour
scotch whisky shaken with madagascan vanilla sugar and freshly squeezed lemon
60

fresh fruit mojito
cuban light rum muddled with fresh fruit of your choice
(kiwi, granadilla, strawberry or mixed berries), mojito syrup and mint leaves, poured unstrained over crushed ice and charged with a dash of soda water
70 / 65

pineapple & basil g&t
gin with pineapple juice and tonic water infused with fresh basil
65

turkish delight g&t
gin shaken with rose water and charged with tonic water
65