

THE ATRIUM

A LA CARTE

A little respect, that's all the Earth asks. We serve fresh produce that is both seasonal and as close to Sandton as possible. That way, we all reduce our carbon impact and by using re-cycled glassware and locally produced crockery, we also support our surrounding communities.

Let's keep it down-to-earth. Enjoy!

LIGHT MEALS

Mushroom and truffle soup cumin cream cheese pastry (V)	R 110
Potato and leek soup with sour cream and chives (V)	R 105
Atrium chicken salad carrot beetroot mixed lettuce flaked almond dried cranberries avocado red onion cucumber cherry tomato balsamic dressing (H) (N)	R 120
Caesar salad cos lettuce parmesan poached egg crispy coppa white anchovy (H)	R 115
Grilled haloumi salad cucumber tomato red onion rocket mint and hummus dressing (V)	R 110
Atrium wrap grilled chicken haloumi avocado tomato hummus chips or side salad	R 145
Veg wrap halloumi avocado tomato hummus chips or side salad (V)	R 135
Gourmet beef burger country ham gruyere or cheddar cheese fried egg guacamole chips (P)	R 145
Pasta peppadew chicken peppadew Cajun chicken basil pesto parmesan cheese (N)	R 145
Pasta Alfredo bacon exotic mushrooms rocket parmesan shavings	R 145
Grilled prawn tagliatelle 250g prawn meat creamy arrabbiata sauce anchovy butter garlic capers	R 225
Grilled prawns chorizo piperade san marzano grilled lime	R 160
Prawn and avocado* poached prawns salmon lemon and lime cream cheese Thai chilli sauce	R 160

MAIN COURSES

Grilled salmon coriander and lime bulgar tahini and garlic yoghurt (H)	R 299
Grilled baby kingklip rocket cherry tomato capers, garlic, butter and thyme sauce	R 260
Fish and chips grilled or fried homemade tartare sauce lemon wedge	R 150
Grilled chicken thighs spicy chakalaka sautéed spinach homemade fried bread grilled lime	R 170
Braised lamb shank bean ragout cumin and orange glazed carrots	R 319
Rich wine braised oxtail creamy mashed potato roasted pearl onions	R 285
Aubergine and potato curry basmati rice coriander yoghurt poppadom (V)	R 150

PRÉMIÈRE AGED ATRIUM CUTS

Chalmar T-bone 500g	R 299
Chalmar rump 300g	R 269
Chalmar sirloin 300g	R 269
Beef fillet 300g	R 289
Beef rib-eye 300g	R 289
Lamb loin cutlets 330g	R 299
Grilled chicken steak marinated deboned half chicken with wing and leg bone	R 225

All grilled meats are accompanied with an Atrium basting | roasted cherry tomato | Mzansi pudding | beef jus

Sides French fries mash sautéed spinach butternut side salad or grilled vegetables	R 45
Sauces mushroom pepper Karoo cheese and biltong	R 45

DESSERTS

Traditional malva pudding crème anglaise vanilla ice cream	R 105
Warm apple pie caramelized apple apple candy caramel vanilla ice cream	R 105
Caramel banana and hazelnut textures hazelnut brownie panacotta banana ice cream	R 105
Raspberry and chocolate textures chocolate mousse raspberry ice-cream salted pistachios	R 105
Chocolate tart seasonal fresh berries passion fruit sorbet	R 105
Cakes of the day chocolate red velvet baked cheese cake carrot cake	R 105
Nederburg Noble Late Harvest dessert wine glass	R 65

(V) Vegetarian | (H) Healthy | (N) Nuts | (P) Pork | *Seasonal availability

PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.

We use locally sourced, seasonal ingredients and avoid using fish on the SASSI endangered species list in our dishes.
All prices are inclusive of VAT.

01 August 2022