

ROOM SERVICE MENU

To place your order, call Room Service on 5663 from your in-room telephone.
Served 24-hours.

BREAKFAST

To place your breakfast order, please complete the breakfast card provided and place on the door handle outside your room. Alternatively, breakfast is also served in San restaurant from 06h30 – 10h30 daily.

STARTERS

- Atrium chicken salad** | carrot | beetroot | mixed lettuce | flaked almond | dried cranberries | avocado | red onion | cucumber | cherry tomato | balsamic dressing **(H) (N)** **R 145**
🍷 Newton Johnson Family Vineyards Upper Hemel-en-Aarde Valley Albarino 2023 R 115 | R 460
- Caesar salad** | cos lettuce | parmesan | poached egg | crispy coppa | white anchovy **(H)** **R 145**
🍷 Craven Stellenbosch Pinot Gris "Rosé" 2023 R 120 | R 480
- Grilled haloumi salad** | cucumber | tomato | red onion | rocket | mint and hummus dressing **(V)** **R 145**
🍷 Saurwein Chi Elgin & Hemel-en-Aarde Valley Riesling 2024 R 115 | R 460

SOUP

- Mushroom and truffle soup** | cumin cream cheese | pastry **(V)** **R 165**
🍷 Thorne & Daughters Copper Pot Cape South Coast Pinot Noir 2023 R 115 | R 460

LIGHT MEALS

- Atrium wrap** | grilled chicken | haloumi | avocado | tomato | hummus | hand-cut chips or side salad **R 165**
🍷 Newton Johnson Family Vineyards Upper Hemel-en-Aarde Valley Albarino 2023 R 115 | R 460
- Veg wrap** | halloumi | avocado | tomato | hummus | hand-cut chips or side salad **(V)** **R 155**
🍷 Diemersdal Estate Cape Town Gruner Veltliner 2023 R 115 | R 460
- Feta pepper burger** | 200g patty | pepper sauce | feta cheese | hand cut chips **R 145**
🍷 Great Heart Franschoek Cabernet Franc 2022 R 135 | R 540
- Aubergine and potato curry** | rice croquettes | coriander | yoghurt | poppadom **(V)** **R 175**
🍷 Cederberg Bukketraube (semi-sweet) 2024 R 115 | R 460

TOASTED SANDWICHES

Served with hand-cut chips or side salad

- Bacon and fried egg** | mozzarella or cheddar **(P)** **R 125**
🍷 Boschendal Grande Cuvee Elgin Brut 2017 R 145 | R 635
- Chicken mayonnaise** | slow roasted chicken | mayonnaise **R 110**
🍷 Ken Forrester Vineyards Old Vines Stellenbosch Chenin Blanc 2023 R 115 | R 460
- Ham and cheese** | hickory ham | cheddar cheese **(P)** **R 99**
🍷 Craven Stellenbosch Pinot Gris "Rosé" 2023 R 120 | R 480
- Tomato and cheese** | mozzarella or cheddar cheese | plum tomato **(V)** **R 99**
🍷 Newton Johnson Family Vineyards Upper Hemel-en-Aarde Valley Albarino 2023 R 115 | R 460

PASTAS

- Pasta peppadew chicken** | peppadew | Cajun chicken | basil pesto | parmesan cheese **(N)** **R 180**
🍷 Cederberg Bukketraube (semi-sweet) 2024 R 115 | R 460
- Pasta Alfredo** | bacon | exotic mushrooms | rocket | parmesan shavings **(P)** **R 180**
🍷 Klein Constantia Estate Metis Sauvignon Blanc 2019 R 135 | R 540
- Grilled prawn tagliatelle** | 250g prawn meat | creamy arrabbiata sauce | anchovy butter | garlic | capers **R 250**
🍷 Ken Forrester Vineyards Old Vines Stellenbosch Chenin Blanc 2023 R 115 | R 460

(V) Vegetarian | **(H)** Healthy | **(N)** Nuts | **(P)** Pork | *Seasonal availability
🍷 Wines by the glass servings are 187.5ml and 150ml for Cap Classique & sparkling

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.

December 2024

FISH

- Grilled salmon** | coriander and lime bulgar | tahini and garlic yoghurt **(H)** **R 385**
🍷 Craven Stellenbosch Pinot Gris "Rosé" 2023 R 120 | R 480
- Fish and hand-cut chips** | grilled or fried | homemade tartare sauce | lemon wedge **R 185**
🍷 Paul Cluver Estate Village Elgin Chardonnay 2023 R 115 | R 460

CHICKEN

- Grilled chicken thighs** | spicy chakalaka | sautéed spinach | homemade fried bread | grilled lime **R 200**
🍷 Saurwein Chi Elgin & Hemel-en-Aarde Valley Riesling 2024 R 115 | R 460

PRÉMIÈRE AGED SAN CUTS

Medium to well and well done meat temperature choices can take up to 30 minutes to prepare

- Chalmar beef fillet** | 300g **R 355**
- Beef rib-eye** | 300g **R 340**
- Lamb loin cutlets** | 330g **R 355**
- 🍷 Vilafonte Seriously Old Dirt 2021 R 185 | R 740
Or
🍷 Jordan Estate Black Magic Stellenbosch Merlot 2022 R 135 | R 540

All grilled meats are accompanied with an Atrium meat rub | roasted cherry tomato | potato flan | beef jus

- Sides** | hand-cut chips | pap with tomato gravy | mash | sautéed spinach | butternut | side salad or grilled vegetables **R 50**
- Sauces** | mushroom | pepper | Karoo cheese and biltong **R 50**

DESSERTS

- Traditional malva pudding** | crème Anglaise | vanilla ice cream **R 125**
- Warm apple pie** | caramelized apple | apple candy | caramel | vanilla ice cream **R 125**
- Cakes of the day** | chocolate | red velvet | baked cheese cake | carrot cake **R 125**
- 🍷 De Krans Calitzdorp Cape Vintage Port 2020 (sweet red) R 135 | R 550

KIDDIES MENU

(Designed for children 12 years or younger)

- Mini beef burger** | hand-cut chips **R 75**
- Cottage pie** | ground beef | mashed potato | gratinated **R 75**
- Spaghetti bolognaise** **R 75**
- Macaroni cheese** made with penne **R 75**
- Ice cream** | fruit skewers **R 50**
- 🍷 Babylonstoren Vonkel Druiwesap (non-alcoholic grape juice) R 230

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