








Starters



- COASTAL MALAY TAPAS** 80.00
Pickled calamari, snoek *frikadel*, prawn samosa, lime and chilli atchar
- SMOKED SALMON WAFFLE**  115.00
Cabbage slaw, guacamole, *pico de gallo*, coriander crème fraiche
- BBQ SMOKED LAMB RIBS (150G)** 95.00
Dukkah rub, sriracha yogurt dip
- PAN FRIED CHICKEN LIVERS** 80.00
Malay curry sauce, toasted almonds, aubergine atchar, rooti
- TUSCAN VEGETABLE AND CHICKPEA SOUP** 70.00
Garlic flat bread
- CURRIED CAULIFLOWER AND COCONUT SOUP** 70.00
Crisp fried snoek wonton, lemon oil

Salads

- WESTIN CAESAR**  90.00
Smoked cheese quesadilla, cos lettuce, egg, Caesar dressing
Add Vietnamese grilled chicken OR Salt fried calamari 38.00
- FIRE ROASTED VEGETABLE SALAD**   110.00
Bulgar wheat, brown mushroom and chevin gratin, sriracha yogurt dressing
Add shaved biltong 50.00
- BANTING SALAD**   105.00
Mesclun, tomato, avocado, feta cheese, cucumber, olives, grilled cauliflower, dukkah
Add crispy pork lardons 45.00
- CAPRESE SALAD**  90.00
Bocconcini mozzarella, rosa tomato, basil anti-boise, rocket, focaccia toast, balsamic reduction

Wraps & Tartines

The following options are served in a whole-wheat, chilli or plain wrap OR as an open sandwich on a toasted garlic ciabatta

- FIRE ROASTED VEGETABLES**  110.00
Bulgar wheat, brown mushroom, chevin, sriracha yogurt dressing
- CRISP FRIED PORK RASHERS** 130.00
Feta cheese, avocado, tomato, carrot, sweet chilli
- VIETNAMESE LEMONGRASS AND SESAME CHICKEN**  110.00
Pickled cucumber, vegetable, scallion, peanuts

Light Meals

- CLASSIC CLUB SANDWICH** 130.00
Shaved turkey OR smoked salmon, rocket, tomato, mature cheddar, avocado, bacon, egg
- WESTIN BURGERS**
Choose between a flame grilled ground beef patty, filleted chicken breast OR a chargrilled mushroom steak 
Served on a toasted sesame bun with lettuce and tomato
With homemade tomato chutney and French fries or side salad
- CLASSIC** 130.00
Gherkins, cheddar, caramelized onion
- CALIFORNIA** 140.00
Jalapeno, bacon, guacamole
Add mushroom, green peppercorn or cheese sauce 25.00

Pasta

Your choice of Spinach tagliatelli, rigatoni or gluten free pasta

- BALSAMIC BURST TOMATO**  105.00
Olives, mushrooms, ricotta
Add Pulled lamb riblets 70.00
Add Vietnamese chicken 38.00
- PORK BELLY CARBONARA** 130.00
Parmesan and whole-grain mustard cream, mushrooms, sweet garlic

Pizza

Thin crust or gluten free pizza, tomato passata, smoked mozzarella and cheddar

- SIGNATURE** 120.00
Beef biltong, spinach, feta, peppadews, avocado (seasonal)
- VEGETARIAN** 120.00
Grilled aubergine, peppers, onions, mushrooms and olives
Add Vietnamese grilled chicken







Land and Sea

Sides and sauces served separately

- GRILLS**
Flame grilled and BBQ basted
Add green peppercorn, mushroom or cheese sauce 25.00
- LAMB RIB'S (300GR)** 170.00
BEEF FILLET (200GR) 170.00
BEEF SIRLOIN (300GR) 150.00
PORK BELLY (200G) 150.00
SHISANYAMA SPICED CHICKEN QUARTER 90.00
- FRITO MISTO**
With sriracha dipping sauce and lemon butter
- SALT FRIED CRISPY CALAMARI STEAK (200GR)** 105.00
FISH GOUJONS 105.00
- TEMPURA "PINT OF KING PRAWNS" ON RICE**
8 Prawns 250.00
13 Prawns 350.00

- ON THE SIDE** 50.00 per side
Macaroni and cheese gratin
Parmesan fries
Rocket and parmesan salad
Cinnamon and honey roasted butternut
Pilaf rice
Creamed spinach
Tempura onions rings

Mains

- PAN FRIED CHICKEN LIVERS** 140.00
Malay curry sauce, toasted almonds, aubergine atchar, rooti, basmati rice
- FRANSCHOEK SALMON TROUT**  220.00
Miso glaze, charred cauliflower, warm potato and kimchi salad
- ANGRY CHICKEN**  150.00
Thai red coconut curry, Asian greens, pilaf rice, aubergine atchar
- PANEER "PUTTANESCA"**   110.00
Spinach, salsa verde, olives, arabiatta sauce
- WARM FALAFEL AND CHARRED CAULIFLOWER**   110.00
Smoked aubergine puree, vegetable pickle, mint, cucumber tzatziki

Desserts

- JAFFA CREAM PIE** R65.00
Salted pecan dacquoise
- TIRAMISU VERRINE** 65.00
Boudoir biscuit, bitter chocolate shavings, brandy snap crunch
- WARM WHITE CHOCOLATE AND COCONUT PUDDING** 65.00
Compressed fruit, passionfruit cream, gingerbread soil
- VANILLA CRÈME BRULÉ** 65.00
Almond meringue, berries
- LOCAL CHEESES** 130.00
Homemade almond fig press, crackers
- SEASONAL SLICED FRUIT AND BERRIES** 70.00
Add vanilla ice cream 25.00