

Le Pommier

BREAKFAST MENU

SERVED FROM 08H00 - 11H00

MINI SA BREAKFAST | 95

Two farm-fresh eggs cooked to your liking, crispy bacon rashers, grilled tomato and golden toast with butter & preserves

add Baked Beans | 25

SOUTH AFRICAN BREAKFAST | 160

A hearty farm-style breakfast of eggs, bacon, boerewors or pork sausage, herb mushrooms, grilled tomato and chips, served with toast, butter & preserves

Add Baked Beans | 25

Add Chicken Livers | 40

EGGS BENEDICT | 145

Perfectly poached eggs layered over crispy bacon on a toasted English muffin, finished with silky Hollandaise

CROISSANT

Served with preserves & Cheddar cheese | 85

Served with Bacon & Egg | 110

Served with Avo & Egg | 110

MUESLI BREAKFAST BOWL | 135

Seasonal fruit layered over toasted muesli and creamy yoghurt — **fresh, wholesome and satisfying**

OMELETTE | 85

Light, fluffy three-egg omelette with melted cheddar

Add Bacon | 45

Add Tomato | 15

Add Mushrooms | 20

Add Mixed Vegetables | 35

SMASHED AVO ON SOURDOUGH | 135

Creamy avocado with lemon and chilli flakes on toasted sourdough, topped with two poached eggs

LE POMMIER SHARING BREAKFAST BOARD | 300 (FOR 2)

A generous spread of pastries, cheeses, cold hams, farm bread, fresh fruit and preserves — **perfect for a relaxed start to your day**

KIDDIES U/12

BREAKFAST | 75

1 Egg (scrambled), 2 rashers of bacon, toast, butter & preserves

FRENCH TOAST FINGERS | 85

Served with seasonal fruit, honey and creamy yoghurt

EXTRAS

only available as add on to breakfasts

French Toast | Baked Beans | 25

Bacon | Pork | Breakfast Beef Sausage | Chicken livers | Savoury Mince | 50

Portion Cheddar Cheese | 27

Extra Egg | 15

Extra Toast | Sourdough Toast | Our famous Homemade bread | 8

HOT BEVERAGES

Filter Coffee | 27 Decaffeinated Coffee | 45

Single Espresso | 27 Double Espresso | 50 Decaffeinated Single Espresso | 40 Decaffeinated Double Espresso | 75

Cappuccino | 30 Decaffeinated Cappuccino | 50

Flat White | 50 Americano | 27 Café Latte | 55

Iced Coffee | 55 Café Mocha | 55

Rooibos or Five Roses Ceylon | 25 Earl Grey | 27 Green Tea | 30

Red Single Espresso | 30 Red Double Espresso | 60 Red Cappuccino | 60 Red Latte | 60

Chai Latte | 36 Hot Chocolate | 36 Milo | 35

Baby Chino | 25

A service fee of 15% will be charged to tables of 8 patrons and more

Please note no more than 6 payments per table/group

Le Pommier

STARTERS & SNACKS

SNACKS * great for sharing

Perfect for pairing with a glass of Le Pommier wine

LOADED FRIES | 95

Golden crispy fries loaded with melted cheddar and our signature gourmet sauce (*includes bacon)

PORK BELLY BITES | 95

Crispy, bite-sized pork belly glazed in a rich honey mustard sauce

CRUMBED HALLOUMI NIBBLES | 95

Golden fried halloumi with a sweet chilli dipping sauce

GRILLED BOEREWORS ROUNDS | 110

Flame-grilled boerewors served with a rustic chilli tomato relish

ONION RINGS | 45

Lightly battered and fried until perfectly crisp

GREEN OLIVES | 45

A bowl of green olives stuffed with pimento

PLATTER TO SHARE

CHEESE PLATTER FOR ONE (1) 195

TWO (2) | 390

Selection of South African cheeses, preserves, cold meat served with biscuits & fresh fruit.

***contains nuts*

STARTERS

SALT & PEPPER CALAMARI | 150

Tender calamari, lightly dusted and fried, served with lemon and old fashioned tartare sauce

PERI PERI CHICKEN LIVERS | 95

Rich, spicy chicken livers in a traditional peri-peri sauce with our famous homemade bread

CAPE STYLE MUSSELS | 140

Mussels simmered in a fragrant Le Pommier Sauvignon Blanc garlic and herb cream sauce, served with crusty bread.

NEW STYLE PRAWN RITZ | 125

Panfried prawns served with a generous helping of avocado, fresh tomato, cucumber, onions & coriander with citrus dressing

SKILPADJIES | 105

A traditional South African delicacy of liver wrapped in caul fat, served with balsamic onions and sourdough bread slices

PAN-FRIED HALLOUMI | 115

Pan-fried Halloumi with Chilli Honey served with pita chips

BOBOTIE SAMOOSAS | 120

A Cape favourite — crispy samoosas filled with fragrant bobotie, served with sweet chilli

Le Pommier

LIGHT MEALS, BURGERS & BASKETS

MINI PLATTERS

SEAFOOD MINI PLATTER | 195

A selection of prawns, calamari and hake, fried until golden and served with fries

CHICKEN MINI PLATTER | 155

Crispy homemade chicken strips with golden fries

RIB MINI PLATTER | 195

350G (raw weight) Tender pork ribs glazed in our house basting, served with crispy fries

SOURDOUGH SANDWICH OR WRAP

Served with golden, crispy potato fries

MOZZARELLA, TOMATO & BASIL
PESTO | 125

Lettuce, tomato, mozzarella cheese & basil pesto

CHICKEN CLUB | 140

Grilled chicken breast slivers on bacon, tomato & lettuce, finished with sweet chilli mayo

**** Toasted Sandwiches, Sourdough Sandwiches & Wraps
only available from Monday - Saturday**

SALAD BOWLS

CRISPY CHICKEN & PEACH SALAD WITH

MARAAI ROSÉ VINAIGRETTE | 155

Golden, crispy chicken strips with juicy peaches, fresh seasonal greens and a delicate vinaigrette with Le Pommier Marai Rosé.

SUMMER PROTEIN BOWL | 100

Couscous, avocado, corn, cucumber, cherry tomato, peppadews, feta (**optional**) and herb dressing.

Add grilled, lightly basted chicken | 55

Add grilled Halloumi | 55

Add Chickpeas | 30

BURGERS

BEEF OR CHICKEN | 155

Beef or Chicken burger, Juicy flame-grilled burger with lettuce, tomato, red onion on a toasted sesame bun, served with fries

Add Bacon, Dill cucumber & Cheese | 50

Add Avo Puree | 25

Add Signature Gourmet Sauce | 40

CRUMBED BUTTERMILK CHICKEN BURGER | 165

Tender chicken marinated in buttermilk, crumbed and fried, layered with tomato, lettuce, pickled onions and sriracha mayo. Served with potato fries

Chef's Choice TRIO OF MINI BURGERS | 195

A trio of sliders: camembert & cranberry chicken, gourmet beef, and caramelised onion steak. Served with potato fries

VEGETARIAN BURGER | 165

House-made chickpea patty with fresh toppings and vegan mayo. Served with potato fries

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Le Pommier

TRADITIONAL SOUTH AFRICAN MAINS

COMFORTING FLAVOURS, BEST ENJOYED WITH OUR ESTATE WINES

RED WINE OXTAIL | 315

Slow-braised to perfection in a rich MAC red wine sauce, served with fluffy rice.

Perfect with Le Pommier Jonathan's Malbec | 85

BOBOTIE | 180

A Cape classic — gently spiced and baked, served with rice, sambals and seasonal vegetables

HOME MADE CHICKEN PIE | 180

Homemade pie filled with creamy chicken, alongside mash and vegetables

CAPE MALAY CHICKEN CURRY | 170

Fragrant curry on a bed of yellow rice served with sambals & poppadum

***Chef's Choice* BANHOEK TRIO | 295**

A taste of our heritage — bobotie, chicken pie and oxtail served together

For a true Le Pommier experience, ask your waitron for the best wine pairing

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SIGNATURE DISHES & GRILLS

Chef's Choice

SUMMER SAUVIGNON CHICKEN | 310

Pizza-oven lemon & herb baby chicken | crispy potato fries | charred corn, tomato & herb salsa | Sauvignon Blanc jus | optional garlic & herb butter

Perfect with a glass of Le Pommier Sauvignon Blanc | 65

CHICKEN MARGHERITA | 180

Grilled chicken breast topped with mozzarella cheese, basil pesto and cherry tomatoes accompanied with potato fries or a side salad

PARMESAN CRUST CHICKEN BREAST | 175

Succulent crumbed chicken breast topped with cheese sauce served with a fresh salad, potato fries or creamy mash

FISH & CHIPS | 190

Battered or grilled hake fillet served with your choice of potato fries or side salad

PORK BELLY | 235

Served with honey & mustard sauce, creamy mash or potato fries & seasonal vegetables

PORK SPARE RIBS | 310

700G (raw weight) grilled pork spare ribs covered in our special basting served with potato fries

FROM THE GRILL

RUMP 300G | 275

Chargrilled and served with fries

SIRLOIN 250G | 255

Tender, flame-grilled sirloin finished with a garlic & herb butter round, served with crispy golden fries or creamy mash

SAUCES TO ACCOMPANY YOUR CHOICE

Green Peppercorn whiskey sauce, Bacon, mushroom and cheese sauce (Signature Gourmet), Blue Cheese | 50
Mushroom sauce, Cheese sauce | 40

EXTRAS

Onion Rings | 45

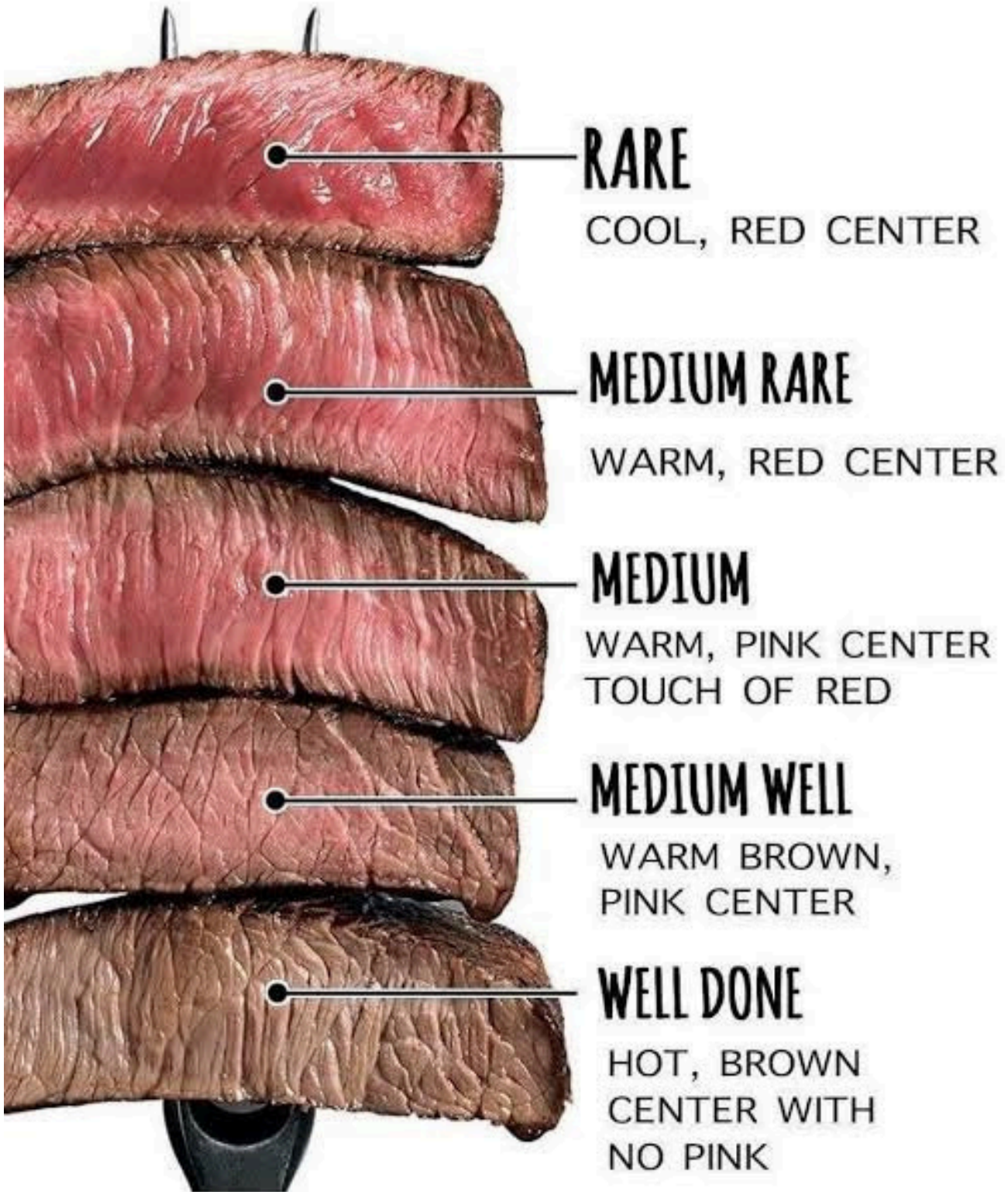
Side of Fries | Side Salad | 50

Creamy Mash | Vegetables | 40

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ORDER YOUR STEAK THE WAY YOU LIKE IT



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MAINS

PASTA-RISOTTO-STIR FRY

CHICKEN & MUSHROOM PASTA | 155

Creamy, comforting and full of flavour, served on a choice of penne or spaghetti pasta

HONEY CASHEW CHICKEN STIR FRY | 150

Chicken breast & vegetable stir fry in a honey sriracha sauce served with steamed rice

AVOCADO PESTO PASTA | 165

Penne pasta with flavorful avocado, spinach and classic pesto ingredients **contain nuts

VEGETABLE LASAGNE (V) | 155

Beautiful layers of butternut, sun-dried tomato, feta and mushroom served on a sage cream sauce

CREAMY CHICKEN, BACON & PEA RISOTTO | 155

Chicken in a creamy, velvety Sauvignon Blanc sauce, crispy bacon and peas finished with parmesan cheese

PORK RAGU PASTA | 170

Slow-cooked pork shoulder in a rich and creamy, tomato ragu with penne or spaghetti pasta

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PIZZAS

WOODFIRE PIZZAS SERVED FRESH FROM THE OVEN - AVAILABLE DAILY

BUILD YOUR OWN

MARGHERITA (Tomato Base, Mozzarella & herbs) | 115

FOCACCIA with HERBS or GARLIC | 60

FOCACCIA with MOZZARELLA | 100

Gluten-Free base extra | 60

EXTRAS EACH per ITEM

Chicken Strips - Pepperoni | 50

Avo - Blue Cheese - Fig - Mozzarella - Bobotie Mince - Camembert cheese - Boerewors - Anchovy | 50

Bacon - Basil Pesto | 40

Peppers - Feta - Sundried Tomato - Mushrooms - Olives | 30

Peppadew - Pineapple - Cherry Tomato - Banana | 25

Chilli - Capers - Mayo - Garlic - Caramalised Onion - Ham | 15

OUR FAMOUS PIZZAS JUST ADD A BOTTLE OF LE POMMIER WINE

SIMONSBERGER - Tangy BBQ Chicken & Feta | 190

suggested with Le Pommier Maraai Rosé | 190

SAUVY - Caramalised Onions, Danish Feta & Olives | 190

suggested with Le Pommier Sauvignon Blanc | 190

THE MENEER - Pepperoni, Bacon & Boerewors | 250

suggested with Le Pommier Mac | 205

NAPOLI PIZZA - Tomato, Mozzarella, Olives, Capers, Red Onion, Anchovy | 190

suggested with Le Pommier Summercourt Chardonnay | 290

VEGETABLE PIZZA - Roasted butternut, caramelised onions, pesto and feta finished with balsamic glaze | 210

suggested with Le Pommier Maraai Rosé | 190

PLEASE NOTE

We strive to serve our pizzas as fresh as possible and straight from our wood fired pizza oven, pizzas will be served when done and may not arrive with the rest of the food.

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Le Pommier

DIVINE DESSERTS

MALVA PUDDING | 85

A warm, syrup-soaked South African favourite with velvety custard

MARAAI'S APPLE TART | 85

Caramelised apple tart with creamy syrup, served with cream
or ice cream

Add Banhoek Nectar Dessert wine | 40

CHOCOLATE BROWNIE | 80

Rich Pecan Nut Brownie, warm & decadent served with ice cream or cream

BAKED CHEESECAKE | 95

Creamy cheesecake topped with mixed berry coulis

FROZEN HONEY & ALMOND NOUGAT WITH MARAAI ROSÉ SYRUP | 95

Creamy frozen nougat with toasted almonds and pistachios, served with a vibrant Maraaï Rosé
strawberry syrup

ICE CREAM & CHOCOLATE SAUCE | 65

No frills, no fuss. Just Chocolate Sauce

WAFFLES

Waffles served with cream or ice cream

Syrup | 85

AFFOGATO | 70

The affogato is the melding of espresso and vanilla ice cream, two after-dinner classics.

Why not add Extra

Klipdrift Brandy | 25

Frangelico | 31

DON PEDRO or IRISH COFFEE | 35

Excluding tots

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Le Pommier

KIDDIES MENU UNDER 12 YEARS

MAIN

LITTLE FARMER'S CHICKEN STRIPS | 80

Le Pommier homemade chicken strips served
with potato fries and cucumber sticks

KIDS PASTA | 85

Choose:

Bolognaise with spaghetti
Penne with tomato sauce & vegetables
Creamy chicken & mushroom

MINI WINELANDS BEEF BURGER | 90

Two juicy mini beef burgers with melted
cheddar and BBQ basting, tucked into sesame
rolls and served with crispy potato fries

LITTLE FISHERMAN'S BASKET | 80

Hake goujons and potato fries.

CHEESE TOASTY | 65

Toasted cheese

Add Ham | 10

Add Tomato | 5

served with crispy fries

LITTLE POMMIER PIZZA

Margherita | 100

Add Ham | 15

Add Chicken | 35

Add Pineapple | 20

PIZZA PAIRING | 115

4 Mini pizzas served with juice

DESSERTS

FLAVOURED MILK & SWEET

SURPRISE | 115

4 Mini flavoured milk paired with
sweeties

ICE CREAM & CHOCOLATE SAUCE | 50

WAFFLE & ICE CREAM | 50

KIDS JUICE & MILK | 15

KIDS MILKSHAKE | 20

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LE POMMIER WINE

WHITE WINES

LE POMMIER SAUVIGNON
BLANC 2026 | 190

Pale green with light straw hues on the color.
The nose is laden with gooseberry, tropical
fruit with a hint of nettles

LE POMMIER SUMMERCOURT
CHARDONNAY 2026 | 290

This Chardonnay is an elegant, slightly
wooded medium-bodied wine with tropical
fruit on the nose and a hint of minerality and a
lingering finish

ROSÉ WINES

LE POMMIER MARAAI
ROSÉ 2025 | 190

The wine has strawberry and gooseberry
aromas on the nose with a rich and fruit-
forward texture in the mouth. Named after one
of the owner's mother

Awards: Gold LUMO Awards,
Gold Rosé Wine & Spirit Challenge

RED WINES

LE POMMIER MAC 2023 | 205
CABERNET FRANC / MALBEC

On the nose this blend shows deep black fruit
characters of blackberry and black cherries. This
blend of Cabernet Franc & Malbec pays homage to
Mac van der Merwe, previous proprietor of Le
Pommier Wine Estate

Awards: Gold Gilbert & Gaillard, Gold LUMO
Awards, Gold Gold Wine Awards, Bronze Veritas
4 star Platters, Gold Michelangelo

LE POMMIER
JONATHAN'S MALBEC 2025 | 310

(LIMITED RELEASE) Perfumed notes on the nose, give
way to rich mulberry and dark cherry tones on the
palate. Named after the resident bull at Le Pommier
who illustrated his good taste by breaking into the
vineyards and consuming most of the Malbec harvest

Awards: Double Gold International Gilbert &
Guillard

LE POMMIER
ANGLE PEUR CABERNET FRANC 2025 | 310

(LIMITED RELEASE) This spicy wine shows wonderful
aromas of raspberries, plum & blackcurrant leaves.
The name "Angle Peur" pays homage to the history of
the Banghoek area and the influence of the French
Huguenots who arrived in 1688. Banghoek or "The
Scary Corner" was also known as "De Bange Hoek"

Awards: Gold Cabernet Franc Challenge
Double Gold Gilbert & Gaillard

WINE PER GLASS

LE POMMIER **SAUVIGNON BLANC** | 65

LE POMMIER **MARAAI ROSÉ** | 65

LE POMMIER **SUMMERCOURT
CHARDONNAY** | 80

LE POMMIER **ANGLE PEUR CABERNET
FRANC** | 85

LE POMMIER **JONATHAN'S MALBEC** | 85

LE POMMIER **MAC** Cabernet Franc/Malbec
Blend | 70

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Le Pommier

BANHOEK VALLEY NEIGHBOURS' WINE FARMS

WHITE WINES

ZORGVLIET SINGLE VINEYARD

SAUVIGNON BLANC | 370

Light yellow in colour with hints of lime green, nose shows intense gooseberry aromas with hints of tropical, citrus blossom and green fig

CAPO DONNA WINES CHENIN

BLANC | 215

Effortlessly loud. Notes of pear, lime zest and yellow peach that reflect beautifully on the pallet

CLOUDS VINEYARDS CHENIN

BLANC | 695

A beautifully balanced, refreshing, and mineral driven wine.

ROSÉ WINES

RAINBOW'S END

WILD FERMENTED ROSÉ | 270

Cabernet Franc 39%, Cabernet Sauvignon Blanc 31%, Merlot 25%, Malbec 5%

ZORGVLIET

CABERNET FRANC ROSÉ | 415

100% Cabernet Franc. Aromas of rose petals, jasmine and raspberry, followed by a smooth crisp texture on the palate

RED WINES

ZORGVLIET MERLOT | 635

The nose reminds of black cherry and sandalwood. The entry in the mouth is slightly gripping, with good dark chocolate focus on the mid palate and somewhat dry finish

RED WINES

RAINBOW'S END BANGHOEK RED | 465

Merlot 41%, Shiraz 29%, Malbec 16%, Petit Verdot 14%

RAINBOW'S END CABERNET SAUVIGNON | 775

This wine pleases old style and new world fruit style Cabernet supporters. It balances the blackcurrant/cassis fruit and the earthy, barnyard old-style character very elegantly

RAINBOW'S END SYRAH | 695

Produced from the oldest block on the farm, differentiates itself from other Shiraz in SA by being not too spicy, but rather more fruit-driven. This wine is produced in a French Style lending it similar characteristics to a Rhone Style Shiraz

CLOUDS VINEYARDS PINOT NOIR | 695

The nose shows a medley of perfumed red and black fruit with typical cherry, cassis and even some earthy undertones.

GRONDPAD SHIRAZ | 750

Most people run the rat race but we chose the Grondpad in life... more challenging but way more rewarding

NEIL ELLIS CABERNET SAUVIGNON 2020 | 750

This award-winning wine celebrates the noble variety within a multi-vineyard blend

NEIL ELLIS THE LEFT BANK 2021 | 695

Known for producing outstanding quality in both varieties, the Cabernet Sauvignon Merlot honours the timeless tradition of blending different varieties

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Le Pommier

DRINKS

SPARKLING WINES

ZORGVLIET SPARKLING ROSÉ | 540

ZORGVLIET MCC | 795

PONGRACZ | 665

JC LE ROUX VIBRAZIO SAUVIGNON BLANC | 345

JC LE ROUX LA CHANSON (RED) | 345

JC LE ROUX LE DOMAINE | 345

JC LE ROUX FLUERETTE | 345

JC LE ROUX Non-Alcoholic | 345

SHERRY

HOUSE SHERRY | 20

RED MUSKADEL | 25

ALLESVERLOREN PORT | 37

LIQUEURS & OTHER

Amarula | 20

Peppermint Liqueur | 25

Ginger Liqueur | 25

Frangelico | 40

Pimms | 18

Cape Velvet | 35

Ponchos | 40

Kahlua | 40

Campari | 30

Martini Rosso | 20

Mainstay Cane | 25

Aperol | 40

Elderflower | 25

Limoncello | 70 **NEW**

Orangecello | 70 **NEW**

GIN & INFUSIONS

London Dry Gin | 30

Wilderer Rosé Gin | 55

Wilderer Moonshine Gin | 55

Wilderer Fynbos Gin | 55

Gordons Gin | 25

KWV Cruxland Gin | 45

Strettons | 25

Inverroche Amber | 82 **NEW**

Choice of two items | 15

Orange, Cucumber, Apples, Berries

Star Anise, Cardamon, Cinnamon

SPIRITS

WHISKEY

Bells | 30

Chivas Regal 12YO | 55

Chivas Regal 18YO | 170 **NEW**

Johnnie Walker Gold Reserve | 95 **NEW**

Johnnie Walker Black | 60

Johnnie Walker Red | 40

Glenmorangie Lasanta | 105 **NEW**

J&B | 30

Jack Daniels | 45

3 Ships | 25

Jameson | 50

Bains | 35

Glenfiddich Whisky 12 Years | 105

Southern Comfort | 30

VODKA

Smirnoff Vodka | 25

RUM

Bacardi Rum | 35

Red Heart Rum | 30

Captain Morgan | 24

Spice Gold | 25

Malibu Rum | 28

Flor De Cana 12YO | 80 **NEW**

BRANDY

Klipdrift | 30

Klipdrift Premium | 35

Hennessy VS Cognac | 70

Grappa | 225

Stroh Rum | 50

Richelieu | 30

Olofbergh | 25

KWV 5 YO | 30

KWV 10 YO | 55

KWV 12 YO | 46

SHOOTERS

Apple Sours | 16

Jägermeister | 45

Tequila Gold/White | 45

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DRINKS

CRAFT BEERS & CIDERS

CRAFT BEERS & CIDERS

Cape Brewing Company

CBC Amber Weiss | 93

Jack Black

Lager | 50

Pale Ale | 50

Lite | 50

Weiss | 60

BEERS

Heineken | 53

Heineken Silver | 53

Windhoek Draught, Windhoek Lager | 55

Corona Extra **NEW** | 60

BEERS ON TAP

Castle Lite - Small | 50; Large | 72

Stella Artois - Small | 55; Large | 70

NON-ALCOHOLIC

Savanna Non Alc | 65

Heineken Free | 50

Corona Cero | 59 **NEW**

MOCKTAILS

Mojito | 60

Mimosa | 50

Strawberry Daiquiri | 80

BEERS & CIDERS

LOCAL BEERS

Castle Lager, Castle Lite | 45

Castle Double Malt, **NEW** | 45

Black Label | 48

Amstel | 47

Black Crown Dry Lemon & Marula, **NEW** | 50

Flying Fish Lemon, **NEW** | 54

Brutal Fruit Red Ruby Apple & Strawberry/Rouge,

L'orange Rossa **NEW** | 55

Jack Black Lager | 50

CIDERS

Savanna Dry, Savanna Light | 65

Hunters Gold, Hunters Dry | 55

COCKTAILS

Banhoek Sunset** **Signature** | 65 **NEW**

Cape Citrus Cooler | 75 **NEW**

Mojito | 135

Pina Colada | 100

Cosmopolitan | 55

Margarita | 115

Strawberry Daiquiri | 100

Mexican Rosé wine cocktail | 140

The Sister Slayer | 125

Espresso Martini | 125

Strawberry Margarita | 155

Aperol Spritz | 115

Hugo Spritz | 95

Sneaky Bubbles | 120

Mosquito | 105

Mimosa | 50

Paloma Grapefruit | 125 **NEW**

Limoncello Spritz | 100 **NEW**

Orangecello Spritz | 100 **NEW**

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DRINKS

COLD BEVERAGES

COOLDRINKS

Ginger Ale, Soda Water, Tonic Water, Dry Lemon,
Lemonade | 36
Rock Shandy | 70
Steelworks | 80
Coke, Coke Zero, Coke Light, Fanta Orange, Sprite Zero,
Sprite, Cream Soda | 40
Red Bull, Watermelon Red Bull | 65
Appletizers, Grapetizer | 60
Iced Tea - Lemon or Peach | 45

CORDIALS

Passion Fruit, Lime, Cola Tonic | 9.50

MILKSHAKES

Strawberry, Vanilla, Chocolate, Bubblegum,
Lime | 45
Coffee Milkshake | 70
Kids Milkshakes | 25

JUICES

Glass | 20
Kids | 15

***SOGA fruit juice is South Africa's first and only certified
organic citrus juice.***

Naartjie 250ml | 80 **NEW**
Grapefruit 250ml | 80 **NEW**

MINERAL WATER

500ML Still or Sparkling | 25
1 Litre Still or Sparkling | 45

HOT BEVERAGES

Filter Coffee | 27
Decaffeinated Coffee | 45
Single Espresso | 27
Double Espresso | 50
Decaffeinated Single Espresso | 40
Decaffeinated Double Espresso | 75
Cappuccino | 30
Decaffeinated Cappuccino | 50
Flat White | 50
Americano | 27
Café Latte | 55
Iced Coffee | 55
Café Mocha | 55
Rooibos or Five Roses Ceylon | 25
Earl Grey | 27
Green Tea | 30
Red Single Espresso | 30
Red Double Espresso | 60
Red Cappuccino | 60
Red Latte | 60
Chai Latté | 36
Hot Chocolate | 36
Milo | 35
Baby Chino | 25

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