

**Fresh Juices**

Orange, guava, pineapple, mango, cocktail

R 40

HAND CRAFTED HEALTHY JUICES

Green Goddess

Cucumber, apple, celery

R 55**Ginger Zinger**

Carrot, lemon, ginger

R 80**Antioxidant Blast**

Beetroot, strawberry, blueberry

R 80**Immune Booster**

Orange, lemon, ginger

R 55**Seasonal Cut Fruit Platter****R 95****Dried Fruit, Stewed Fruit Compote, Whole Fruit****R 35****Cereals**

Cornflakes, muesli, bran flakes, granola, choco pops

R 45**Honey & Spreads**

Nutella, speculaas, peanut butter, organic honey, honeycomb

R 35**Homemade fruit compote**

Strawberry, mango, papaya, fig, apricot

R 30**Dairy**

Organic full fat milk, low fat milk, almond milk, coconut milk, soya milk, yoghurt drink

R 25**Breakfast Verrines**

Overnight oats, blue berries, chia seeds, coconut, mango, cashew nuts **R 85**

Overnight oats, blue berries, chia seeds, coconut, mango, cashew nuts **R 80**

Artisanal Cold cuts**R 65**

Smoked turkey, beef pastrami, beef salami

Selection of Local Artisanal Cheese**R 85**

Brie, camembert, gouda, cheddar, emmental

Smoked Salmon**R 90**

Lime chutney, capers, red onion, lemon

126 CAPE BAKERY

Artisanal Baked Sliced Bread Basket **R 65**

Choose 3 items:

White baguette **R 25**

Sour dough **R 25**

5 Grain **R 25**

Ciabatta **R 25**

White & whole wheat toast **R 25**

Soft & cereal roll **R 25**

Gluten free bread roll **R 25**



126 CAPE BAKERY

Morning bakery basket R 85

Choose 3 items:

Plain croissant R 30**Almond croissant R 35****Diary free carrot pineapple R 30****raisin cake****Cinnamon roll R 40****Gluten free banana walnut loaf R 35****Oatmeal blueberry muffin R 35****Freshly baked fruit Danish R 40****Free range eggs any style: R 65**

(Sunny side up, over easy, scramble, hard or soft boiled, poached, white omelet)

Choose 2 items:

Chicken sausage R 45**Beef sausage R 45****Lamb sausage R 45****Beef macon R 45****Turkey macon R 45****Sauteed spinach and mushroom R 35****Baked potato, tomato, garlic R 35****Oven roast broccolini, beet root and R 35****carrots****Grilled Halloumi R 35****Ful mudammas R 35****Shakshuka R 180**

(vegetarian option available)

Poached egg, spicy lamb sausage, baked beans, chili, cilantro, lime

Eggs Royal R 195

Poached eggs, asparagus, smoked salmon, hollandaise sauce, micro greens

126 Cape Eggs Benedicts R 175

English muffin, smoked turkey, grilled halloumi, curry hollandaise

Avocado Bruschetta R 165

Gluten free bread, avocado mash, arugula, pomegranate seeds

Rolled Oats, Cinnamon, Apple, Goji Berries, Walnuts R 125**Buttermilk Flapjacks, Seasonal Berries , Canadian Maple Syrup R 155****Brioche French Toast, Caramelized R 145**
Apple, Cinnamon Sugar**Glass of Full Fat or Skimmed Milk, R 20**
Soya**Verve Still and Sparkling Water R 40/70**
250,750



STARTERS/SALADS

Chicken Salad (GF) R 135

Harissa spiced chicken thighs / baby gem lettuce / roast tomato / avocado / red onion

Vegan Salad (GF)(VG)(N) R 140

Baba ghanoush / Celery / avocado / cucumber / carrot / toasted quinoa / pomegranate / roasted hazelnut

Pickled Cauliflower (GF)(VG)(N) R 120

Granny smith apple / walnuts / chicory / curry leaf / turmeric & ginger

Local Burrata (GF)(V)(D)(N) R 185

Heirloom tomato / roast stone fruit / basil pesto / macadamia nuts / sage

Albacore Tuna R 165

Charred avocado / pomegranate seeds / mango achar / mustard seeds

Coal fired Beef Carpaccio (G) R 180

Truffle aioli / mimosa / capers / pickled onion / sour dough

Chili & Lime Calamari R 160

Burned yuzu aioli / grapefruits / cilantro / smoked paprika

SOUP

Please ask your server for the soup options presented by Chef R 85

SIGNATURE CUTS

Served with a side and a sauce of your

300g Aged Beef Fillet R 340

400g Rib Eye Steak R 380

300g Karoo Lamb Chops R 260

Side Dishes (extra) R 48

Crème fraiche baked potato

Foraged side vegetable

Truffle fries

Biryani croquette

Avocado & arugula salad

Sauces (extra) R 35

Smoked tomato butter

Fermented garlic aioli

Chili & lime

Onion & thyme jus

SIGNATURE DISH BY CHEF KEITH

Crayfish "Braai" R 460

Apple & potato salad / lemon mayo / buttered corn

CAPE 126 MALAY &
INDIAN INSPIRATION**Tikka Spiced Westcoast Prawns (S) R 295**Coconut rice / ginger & garlic pak
choi / pineapple achar**Local "Vis Bredie" (S) R 260**Masala spiced West Coast line fish
crushed potato / curry leaf / spicy
tomato chutney / basmati rice /
picked lemon**Malay Lamb Curry (S) R 285**Poppadum / sambal / homemade
peach chutney / cardamom labneh**Roast Chicken Breast (D) R 195**Broccolini / spinach gnocchi / tarragon
crème / bergamot**Ostrich "Festive" (N) R 255**Spiced pumpkin / hazel nuts / kale /
ginger / red cabbage**24-hour Braised Beef Rib (S) R 190**Miso bean casserole / bbq glazed /
spinach / chili & ginger**Madras spiced Cauliflower Steak
(N)(V)(VG) R 165**Humus / paneer / coconut labneh /
black rice pilaf / nuts & seeds

GOURMET BURGERS

Served with hand cut fries or salad

Flame Grilled Chicken Burger (G) R 190

Romesco / jalapeno / iceberg lettuce

200g Beef Burger (G)(D) R 180Brioche bun, smoked pepper dew
relish, mature cheddar cheese**Quinoa & Red Bean Falafel
Burger (VG) R 195**Avocado / sesame seeds / cucumber
salad / beetroot humus / mint labneh

DESSERT

**Baked White Chocolate
Cheesecake R 125**

Raspberries & chocolate cremeux

"Boeber" R 95Katafi, rose water & cardamom
ice cream**Seasonal Fruit Platter R 95**

Gelato / macerated berries

**Selection of Ice Cream and
Sherbet (D) R 40****Local Artisanal Cheese (N) R 145**Fruit bread, fig mustard, nuts
& seeds



HYATT
REGENCY™

BEVERAGE MENU

WE PROUDLY SERVE STARBUCKS

HOT

	Short 250ml	Tall 350ml
Espresso	R 33	R 33
Espresso Dobio	R 35	R 35
Americano	R 37	R 40
Cappuccino	R 42	R 47
Flat White	R 43	R 48
Latte	R 43	R 55
Flavour Latte	R 50	R 52
Caramel Macciatio	R 47	R 52
Mocca	R 47	R 52
Hot Chocolate	R 44	R 50

COLD

Iced Americano	R 40
Iced Cappuccino	R 47
Iced Latte Machiatto	R 47
Iced Latte	R 48
Iced Caramel Macchiatio	R 52
Iced Mocca	R 52
Iced Hot Chocolate	R 47

EXCEPTIONAL RANGE TEAS

Arabian Mint With honey	R 40
Ceylon Green Tea	R 40
Ceylon Spice Chai	R 40
Peppermint & Cinnamon	R 40
Fragrant Jasmine Green	R 40
Perfect Ceylon Tea	R 40

SOFT DRINKS 200ML

Coke/Coke Light/Coke Zero	R 35
Sprite	R 35
Fanta Orange	R 35
Dry Lemon	R 35
Lemonade	R 35
Soda	R 35
Pink Tonic	R 35
Tonic	R 35
Ginger Ale	R 35
Grapetizer White/Red	R 45
Appletizer	R 45
Red Bull	R 55
Tomato Cocktail	R 45



HYATT
REGENCY™

BEVERAGE MENU

100% FRUIT JUICES

Orange	R 40
Guava	R 40
Mango	R 40
Cranberry	R 40

NON-ALCOHOLIC BEERS

Castle	R 55
Heineken	R 55
Becks	R 55
The Dutches Alcohol free	R 75

MOCKTAILS

Virgin Cucumber Gimlet	R 90
Brooklyn Crafted Lemon	R 90
Lime Ginger Beer	
Rosemary Blueberry Smash	R 90
Strawberry Chamomile	R 90
Martini	
Coconut, Cucumber, Lime, and Mint Cooler	R 90
Bluberry Mojito	R 90

WATER 250ML

Verve Still/Sparkling	R 30
Aqua panna/Pellegrino	R 60

WATER 750ML

Still/Sparkling	R 45
Aqua panna/Pellegrino	R 90

FRESH BAR

Green Goddess	R 55
Cucumber, Apple, Celery	

Ginger Zinger	R 80
Carrot, Lemon, Ginger	

Antioxidant Blast	R 80
Beet, Strawberry, Blueberry	

Immune Booster	R 50
Orange, Lemon, Ginger	