



ROOM WITH SOUL

BRUNCH MENU

HOUSE COCKTAILS

MISAKI

Gin, elder flower syrup, lemon juice,
wasabi paste

ART

Oakheart rum, homemade mango pure,
passionfruit syrup, lemon juice

INTERNATIONAL COCKTAILS

Gin basil

Mojito

Margarita

Espresso martini

Negroni

Old fashion

Mosco mule

Aperol spritz

MOCKTAILS

Virgin Mojito

strawberry Mojito

lavender Mojito

passion fruit MOJITO

SPIRITS

Smirnoff red Vodka

Gordon's Gin

Bacardi Carta Blanca Rhum

Jose Cuervo Gold Tequila

JOSE Cuervo Silver Tequila

Cointreau

Tia Maria

Campari

Aperol

Martini Rosso

Grants Whiskey

SPARKLING WINE

Varichon & Clerc Blanc De Blanc
Bourgogne, France

WHITE WINE

Piesporter Michelsberg QBA

ROSE WINE

Nederburg rose

RED WINE

Two oceans cab merlot

JUICES & SOFT DRINK

Orange juice

Apple Juice

Pineapple Juice

Cranberry juice

Coca-Cola

Diet coca

Sprite

Fanta

Tonic

Soda

Ginger Ale

BEER

Calsberg



BRUNCH MENU

Bread basket selection:

White baguette, brown cereal baguette, baguette olives, sesame brioche, figs brioche, walnut and emmental brioche, grisini sesame, grisini oregano.

Olive tapenade, creamy butter, sundried tomatoes tapenade, berries marmelade.

COLD ENTRÉE

Kale Chicken Caesar with marinated potatoes, sous-vide chicken slices, grated parmesan cheese, homemade Cesar dressing.

Orzo salad with jullienne veggies, pomegranate, caramalized walnuts and orange passion vinaigrette dressing.

Tuna tartar mixed with herbs, avocado salsa, lemon extra virgin olive oil dressing.

Beetroot Chickpeas Mousse served with crackers and diced marinated beetroot.

Feta & Avocado in cones served with lime caviar

HOT ENTRÉE

Shrimp kunafa crispy rolls with soy chili sauce.

Vegetables Arancini with turmeric, served with pomodoro sauce.

Mini Angus Beef burger in homemade brioche bun, dill pickles, caramelized onions, chipotle sauce.

MAIN COURSE (CHOICE BETWEEN)

Sous-vide beef medallion, served with mashed potatoes, vegetable bouquet.

Seared salmon served with couscous vegetable ratatouille and grenobloise herby sauce.

Cajun Chicken Skewers served with smokey green wheat mixed with escabeche and Cajun creamy sauce.

Risotto vegetables asparagus, carrots, green beans, zucchini, green peas, colored capsicum.

DESSERT

Orange profiteroles

Ferrero Choco- mousse

Panna-cotta with mango jelly

Fruit salad with passion orange sauce