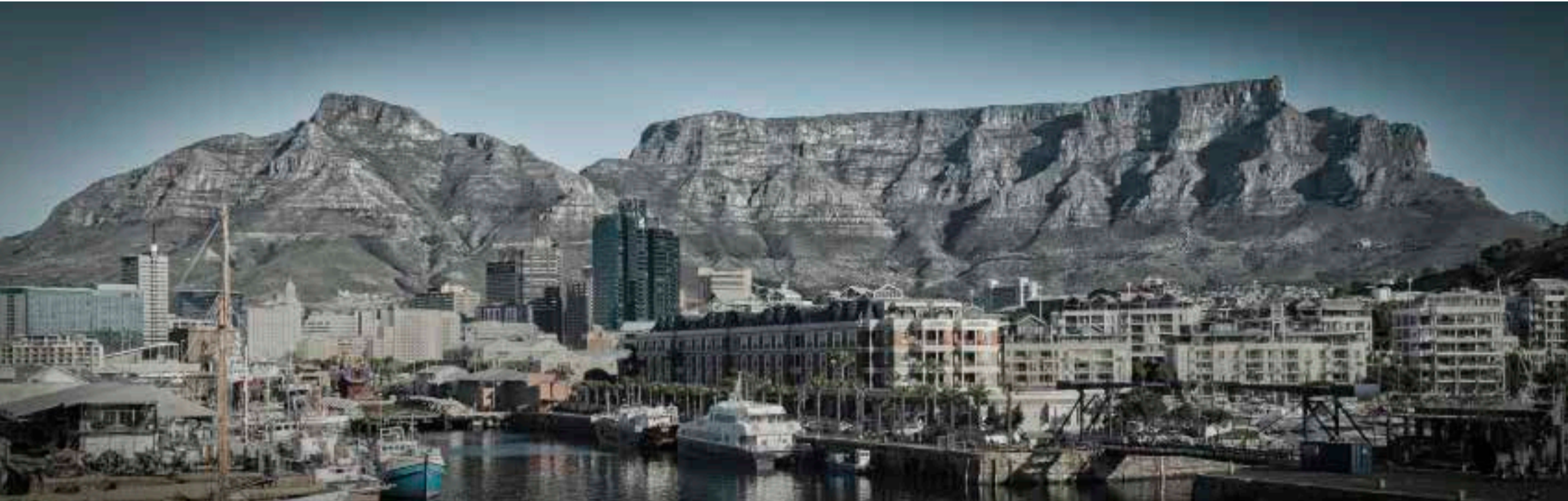


a little more breakfast



Enjoy the best in contemporary Cape cuisine at Signal

Led by acclaimed Executive Chef, Malika van Reenen, Signal pays homage to the Cape's rich culinary heritage. Expect innovative and diverse dishes that showcase South Africa's abundant landscape of fresh produce and unique ingredients.

Lunch is served from 12:30 until 15:00 and can be enjoyed in the sumptuous interior or alongside the Marina – overlooking the sparkling pool and deck.

Dinner is a lavish affair with an à la carte menu, as well as two must-try seasonal 5-course Tasting Menus that showcase local flavour with outstanding creativity. Wines from across the Cape are carefully paired with each dish for the ultimate gourmet journey.

CHOW LIKE A LOCAL

Boerie Roll – A hotdog with boerewors sausage.

Bobotie – Curried minced meat & raisin pie with an egg coating.

Koeksister – Syrup soaked doughnuts.

Braai – Barbecue

Rusks – Hard, dry biscuits ideal for dunking in coffee.

Chakalaka – Spicy vegetable relish

Bunny Chow – Indian curry in 1/2 a bread loaf

Biltong – Dried meat similar to jerky

Allergen Statement

To Our Guests with Allergies

At Cape Grace our menu offerings are subject to change and may use ingredients containing common food allergens such as peanuts and other tree nuts, seafood including fish, molluscs and crustacea, wheat/gluten, eggs, dairy, soy, alcohol and sulphites.

We advise that you should always indicate to your waiter of any special dietary requirements, including intolerances and allergies, regardless of whether you are a returning guest or not.

Where possible, our staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, due to the hand crafted nature of menu items the variety of procedures used in our kitchens, the self-service nature of our buffets and that the farming, handling and transportation of food items prior to their arrival in our kitchens is beyond our control we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

The information provided on our website and in our restaurants should NOT be considered as any form of guarantee but as a best faith effort to provide you with information on our dishes. You should use this information to help you assess your own level of risk, based on your personal circumstances, before consuming any of our dishes.

Cape Grace Hotel (PTY) Ltd and its staff members, shareholders, subsidiaries, affiliates, officers and/or agents, will not assume any liability for adverse reactions to food consumed, or allergens which you may come in contact with whilst in the hotel.

Walk the Talk

Hayibo! - Wow!

Aweh! - Cool!

Eish! - Wow! What?

Mzansi - South Africa

Yebo Yes! - Yup

Sharp - Great!

Ek sê - I Say!

Chommies - Friends



WHAT'S ON - DAILY

The Library

Indulge in a time-honoured tradition with Afternoon Tea - served between 12:00 and 18:00 daily.

Choose from our selection of offerings:

Cream Tea to the traditional Afternoon Tea served with or without a glass of sparkling wine. For the not-so-hungry we recommend indulging in a slice of our homemade cake.

Don't forget to try our locally-grown Highland Rooibos. Rooibos is known as the Red Gold of South Africa, or another one of our fragrant loose-leaf teas.



Bascul Whisky Wine & Cocktail Bar

Boasting one of the largest whisky collections in the Southern Hemisphere, Bascul Bar is a vibrant spot from where to soak up Cape Town's social scene.

Learn about the ancient history of whisky, as well as the precise art of

distilling, maturing and blending with our tutored and self-tutored whisky tastings. Enjoy live music each Friday evening between 18:00 and 22:00 and Sunday afternoon between 15:00 - 19:00 (October - March only) while you toast the good life right here on the water's edge.

The Spa at Cape Grace

Relax and unwind with massages and treatments for hair and skin at The Spa. Situated on the 4th Floor, with views of Table Mountain, the city and the yacht marina, The Spa offers treatments inspired by the people and cultures of Southern Africa. For details, please ask one of our Guest Liaisons or visit the Spa on our 4th Floor.

a little more breakfast

Tea, coffee, juice, bubbly and toast is included with all breakfasts.

Continental Breakfast R265

PLEASE SELECT FROM THE BUFFET:

Jungle oats – South Africa’s favourite hot porridge
Full-fat plain yoghurt or low-fat yoghurt
Cape Grace home-made muesli and a variety of cereals
Bircher muesli
Chia seed and coconut porridge
Fresh fruit salad, sliced and poached fruits
Dried fruit, nuts and seeds
Home-made pastries, croissants, artisanal loaves, rolls, sweet breads and muffins
Cooked and cured meats with pickles and mustard
Smoked salmon, cream cheese and bagels
South African cheeses with local fruit preserves and crackers

AVAILABLE ON REQUEST:

Gluten-free vegan muesli
Gluten-free bread, muffins and rice cakes
Avocado spread
Date syrup
Sugar-free jam
Vegan margarine

Hot Breakfast R225

PLEASE SELECT A HOT DISH FROM THE CHOICES BELOW:

Eggs served boiled, poached, scrambled or fried with a choice of bacon, pork or beef sausage, steak, grilled tomatoes, mushrooms, hash brown and baked beans
Omelette made with whole or egg whites and served with a choice of ham, cheese, mushrooms, onions, peppers, tomato or fresh herbs
Eggs benedict with gammon or smoked salmon
Spicy baked beans, guacamole, poached eggs and ciabatta melba toast
Zucchini and sweet potato hash brown, tomato smooortjie, streaky bacon and poached or fried eggs
Potato rösti, truffle-scented creamed mushrooms and soft poached eggs
Flapjacks with mixed berry compote and mascarpone cheese (gluten-free available on request)
Pancakes with caramelised apple and confit pork belly (gluten-free available on request)

Full Breakfast R345

Includes both the Continental buffet and a Hot breakfast dish

The Little Menu R95

Available to all our little guests between the ages of 1 and 12 years

PLEASE SELECT A HOT DISH FROM THE CHOICES BELOW:

Boiled eggs and soldiers
A choice of eggs, pork or beef sausage and baked beans
Junior eggs benedict with salmon
Bacon and cheese triangle sandwich
Flapjacks with syrup and cream

Beverages

TEA AND INFUSION

English Breakfast, Five Roses, Earl Grey, Darjeeling, Rooibos, Green, Peppermint, Camomile or Red Berries

COFFEE

Filter, cappuccino, latté, espresso - regular or decaffeinated

HOT CHOCOLATE

MILK (FULL-CREAM OR LOW-FAT)

Available on request: fat-free, soya, almond or rice milk

JUICES

Chilled apple, orange, pineapple, guava, cranberry, tomato, strawberry or mango juice

HOME-MADE GREEN JUICE

Apple, cucumber, spinach, ginger, celery

SMOOTHIE OF THE DAY

Made with fresh seasonal fruit and low fat yoghurt

A MEMBER OF



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OF THE WORLD®

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WWW.CAPEGRACE.COM



GREEN GRACE

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