

a little more breakfast



Enjoy the best in contemporary Cape cuisine at Signal

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.

Breakfast served daily from 06H30 - 10H30

Lunch will only be available to Resident guests. A light casual menu will be served in the library from 12H30 daily

Dinner is a lavish affair with an à la carte menu that showcase local flavour with outstanding creativity. Wines from across the Cape are carefully selected for the ultimate gourmet journey. Dinner is served daily from 18H00 - 20H00. Resident guests can dine until 21H00 if orders are in by 20H00. If dinner is ordered prior to 20h00, arrangements can be made for it to be delivered to your room at a later time.

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

Afternoon Tea will be available on request for resident guests. For the not-so-hungry we recommend indulging in a slice of our homemade cake. Rooibos is known as the Red Gold of South Africa. Try our locally-grown Highland Rooibos or one of our delicious fragrant loose-leaf teas.



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.

Fine Dining at Signal Restaurant

Captivate the senses with the best in contemporary Cape cuisine at Signal Restaurant. Expect innovative and diverse dishes that showcase South Africa's abundant landscape of fresh produce and unique ingredients. For dinner reservations, please ask your waiter or the breakfast manager to assist.



a little more breakfast

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

Continental Breakfast R295

Cereals:

Dairy free hot oats
Almond granola - gluten free
Rice Crispies, bran flakes or cornflakes
Chia coconut pudding, fresh pineapple and toasted coconut
Bircher Muesli

Yoghurts, Fruit, Nuts and Seeds:

Plain yoghurt
Strawberry yoghurt
Vegan coconut yoghurt
Fresh fruit salad, sliced seasonal or whole fruit
Selection of dried fruit
Pumpkin, sunflower or sesame seeds

Cheese Selection:

Emmenthal, white cheddar or brie

Charcuterie Selection:

Salami, Parma ham, gypsy ham or beef pastrami served with gherkins, pickled onions and mustard.

Fish Selection:

Smoked salmon trout or peppered mackerel served with lemon, capers, red onion and cream cheese

Pastry Selection:

Croissants, banana loaf, pasteis de nata or pain au chocolat

Scones:

Traditional or cheese and mustard served with whipped cream, strawberry jam and grated cheese

Bread Selection:

Cape seed loaf, rye, sourdough, white pain de mie, bagels or gluten free bread

Full Breakfast R395

Includes the continental breakfast and your choice of an item from the hot breakfast selection

Hot Breakfast R265

PLEASE SELECT A HOT DISH FROM THE CHOICES BELOW:

Full Breakfast:

Eggs cooked to your preference with your choice of bacon, beef or pork sausage, steak, mushrooms, tomatoes and beans

Omelette made with whole or egg whites and served with a choice of tomatoes, onions, mushrooms, cheddar, feta, spinach or avocado

Eggs benedict on a toasted English muffin, gypsy ham, poached eggs and hollandaise sauce

Eggs Florentine on a toasted English muffin, buttered spinach, poached eggs and hollandaise sauce

Eggs Royale on a toasted English muffin, smoked salmon trout, poached eggs and hollandaise sauce

Potato rösti, truffle-scented creamed mushrooms, roasted tomatoes and poached eggs

Tofu scramble with sautéed spinach, roasted red peppers, chickpeas and avocado on sourdough

Flapjacks with fresh banana, caramel sauce, mascarpone cheese and toasted almonds

Beverages

TEA AND INFUSION

English breakfast, five roses, earl grey, darjeeling, rooibos, green, peppermint, chamomile or red berries

COFFEE

Filter, cappuccino, latté, espresso - regular or decaffeinated

HOT CHOCOLATE

MILK (FULL-CREAM OR LOW-FAT)

Available on request: soya, almond or oat milk

JUICES

Chilled apple, orange, cranberry, mango or green juice

SMOOTHIE OF THE DAY

Made with fresh seasonal fruit and low-fat yoghurt

A MEMBER OF



THE LEADING HOTELS
OF THE WORLD®

INFO@CAPEGRACE.COM

WWW.CAPEGRACE.COM

Follow us on @CapeGraceHotel