

Gulf Pavilion



STARTERS

Shrimp cocktail "Mexicano" avocado, cilantro, tomato, tortilla chips	60
GP Nachos roasted poblano cheese sauce, jalapenos, Pico de gallo	55
Shrimp tempura wasabi mayonnaise, sweet chili sauce	60
Seafood soup hammour, shellfish, tomato and fennel broth, garlic crouton	55
Assorted crudités with hummus and guacamole	50
Chicken quesadilla sour cream, guacamole, Pico de gallo	90

SALADS

Caesar salad romaine, garlic crouton, parmesan dressing, sundried tomato	75
Greek salad mixed greens, olive, feta, tomato, pepper, red onion, cucumber	70
Superfood salad spinach, raspberry, blueberry, Gorgonzola, walnut, apple cider vinaigrette (N)	80
+ Chicken	15
+ Prawns	25
Tuna tataki salad mesclun greens, mixed vegetables, toasted cashews, soy ginger vinaigrette (N)	95

MAIN COURSES

Stir fried vegetables black bean sauce, steamed Jasmine rice	85
Chicken shawarma garlic sauce, assorted pickles	85
Smoked turkey club wrap lettuce, tomato, veal bacon, cheddar, herb mayonnaise	95
Mushroom and Havarti cheese panini arugula pesto, extra virgin olive oil	75
Fish & chips tartar sauce, mushy peas	90
Bacon cheeseburger Angus beef, veal bacon, cheddar, lettuce, tomato, onion	105
Whole roasted local sea bream extra virgin olive oil, lemon	110
Steak sandwich New York striploin, garlic bread, arugula salad	110
Seafood linguini garlic, white wine, cherry tomato, chili, basil (A)	110
Seafood mixed grill jumbo prawn, calamari, lobster, hammour	200

SIDES

Onion rings	30
Sweet potato fries	30
Mixed green salad	30
Caesar salad	30
French fries	30
Buttered asparagus	30

DESSERTS

Seasonal fruit platter	55
Ice cream and sorbet	20
Banana split	50
Fudge brownie sundae (N)	45

(N) contains nuts (A) contains alcohol

Prices are inclusive of 10 % Municipality Fees and 10 % Service Charge



ALCOHOLIC "POCIONES"

Margarita Rosso Sauza Hornitos 100% agave tequila, hibiscus and agave infused orange liqueur, lime	65
Paloma Sunrise Sauza Hornitos 100% agave tequila, house-crafted grapefruit soda, lime, pomegranate syrup	65
Caiprinha de Mel sagatiba pura cachaça, lime, honey	65
Batida de Maracuja sagatiba pura cachaça, passion fruit, sweetened condensed milk	65
Hibiscus Planters' Punch wood's 100 Navy rum, house-doctored hibiscus pomegranate syrup, aromatic bitters, soured pineapple, orange, nutmeg	75
White Wine Elderflower Spritzer chenin blanc, bitter orange liqueur, elderflower cordial, club soda, lemon, orange	100

A GLASS OF VINO

False Bay, Chenin Blanc - South Africa	58 / 240	False Bay, Pinotage - South Africa	58 / 240
False Bay, Rose - South Africa	58 / 240	Casa Vinicola Zonin, Prosecco - Italy	72 / 340
Castello Banfi, Le Rime Pinot Grigio Chardonnay - Italy	74 / 360	Tenuta Ca' Bolani, Merlot - Italy	76 / 360
Oyster Bay, Sauvignon Blanc - New Zealand	96 / 450	Moet & Chandon, Brut Imperial - France	165 / 815
Chateau Miraval, Cotes de Provence - France	118 / 580		
Fetzer Quartz Chardonnay - USA	85 / 380		

CERVEZA & CIDERS

Sol	45
Budweiser	45
Heineken draft 330 ml	45
Franziskaner German wheat beer	60
Kopparberg Cider strawberry and lime, Pear	66

SHAKE IT UP...

Chocolate, vanilla, banana or strawberry shake	40
Banana mango tango smoothie	40
Strawberry banana smoothie	40
Very berry smoothie	40

VIRGIN "POCIONES"

House crafted Lemonade lemon, water, sugar, baking soda	30
Lemon-balm-Mint Iced Tea cold sweet tea, lemon-balm cordial, mint, lemon	35
Tutti-Frutti strawberry, orange, pineapple, watermelon	35
Virgin Hurricane house-crafted passion fruit cordial, pineapple, orange, lime, pomegranate syrup	35

ALCOHOL-FREE

SOFT DRINKS

Pepsi / Diet Pepsi	24
7 Up / Diet 7 Up	24
Mirinda	24
Ginger Ale	24
Soda Water	24
Tonic Water	24

JUICES

Apple	32
Carrot	32
Cranberry	32
Orange	32
Pineapple	32

WATER

Acqua Panna Large Still	36
Acqua Panna Small Still	26
San Pellegrino Large Sparkling	36
San Pellegrino Small Sparkling	26