

THE MENU

LIGHT snacks

indulge in a selection
of dishes curated for
the table

sturgeon caviar, traditional accompaniments: boiled egg, parsley, crème fraiche, blinis, vodka	SQ
half dozen west coast oysters, onion vinaigrette GF/DF	360
extra virgin olive oil, balsamic, olives, anchovies, parsley, smoked paprika, focaccia	260
arancini, tomato, mozzarella, garlic aioli	210
empanada, beef, chili, chimichurri	270
grilled camembert, apple slaw, sourdough	200
korean chicken wings, sesame GF	270
prawns, kataifi, peppadew mayonnaise	360

LIGHT meals

chicken caesar salad, crispy bacon, anchovy, poached egg, croutons, parmesan	310
buffalo mozzarella, pumpkin, beetroot, rocket, raspberry dressing GF	330
soup of the day - please ask your waitron	260
mussels marinière, garlic, white wine, cream, focaccia	310
red and white quinoa, avocado, kimchi, sprouts, goji berry GF/VE	250

SANDWICHES, WRAPS

burgers

served with
rustic fries and
a garden salad

chicken, basil pesto, mozzarella	265
cuban sandwich, pulled pork, ham, gruyere cheese, pickles, mustard mayonnaise, prego roll	310
steak sandwich, grilled wagyu sirloin, red onion, rocket, dijon mustard, prego roll	350
saxon club wrap, grilled bacon, fried egg, chicken mayonnaise, avocado, tomato, cheddar cheese	310
beef burger, 200g flame-grilled patty, caramelised onions, mustard mayonnaise, cheddar cheese, sesame roll	310
vegan burger, black bean and mushroom patty, mint and spring onion slaw, guacamole, chipotle mayonnaise, sesame roll VE	300

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

MAIN meals

confit duck leg, roasted carrot sumac hummus, glazed baby carrots, date and coriander chutney <small>GF</small>	410
braised lamb shank, pomme purée, garlic and mint green beans <small>GF</small>	460
scottish salmon, cauliflower, almond and miso purée, brussels sprouts, sultanas, orange <small>GF/N</small>	680
prawn linguini, chorizo, cherry tomato, chilli, garlic, rocket	480
vegan meatloaf, carrot fondant, charred baby onions, masala sauce <small>VE</small>	410
pork belly, sugar bean, sausage, baby carrots <small>GF</small>	460

THE grill

mibrasa charcoal grill

please select
a side and a sauce
to accompany
your dish

half dozen wild white prawns, lime, lemon, parsley, garlic butter <small>GF</small>	960
200g yellow fin tuna, chilli, garlic, sesame dressing <small>GF/DF</small>	480
spatchcock baby chicken, thyme, garlic	420
black angus 35 day dry aged	
300g rump	440
ribeye on the bone	SQ
free range grassfed	
250g fillet	510
330g ribeye	490
700g t-bone	910
wagyu, marble score 9+	
300g sirloin	1450

THE sides

avocado garden salad grilled asparagus rustic cut fries sweet potato fries garden vegetables steamed basmati rice mashed potato truffle wedges herbed baby potatoes	90
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THE sauces

mushroom red wine jus peri-peri lemon butter creamy garlic peppercorn bearnaise sauce lindo's sauce	80
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SAXON classics

saxon torte, manjari 64% chocolate, milk chocolate whip, berry gel, raspberry pâte de fruits, vanilla ice cream <i>GF/V</i>	340
freshly baked scones served with whipped cream, house-made berry jam and lemon curd <i>V</i>	210
malva pudding, charred orange, crème anglaise, cinnamon crumble, ginger ice cream <i>V</i>	260

THE desserts

vanilla baked cheesecake, dulce de leche, strawberry jelly, caramel tuille	300
red velvet sponge, vanilla sponge, raspberry confit, raspberry whip and buttermilk ice cream	270
calamansi glazed lemon mousse, macarons, lemon curd, pineapple sorbet <i>GF/N</i>	270
choux puff, vanilla ice cream, hazelnut praline, manjari chocolate cremeux, chocolate sauce <i>N</i>	300
guanaja chocolate ice cream, choc chip cookie, candied hazelnuts, caramelised bananas <i>VE/N</i>	270
selection of local cheeses, preserves, melba toast	390

SAXON cakes

curated from the finest ingredients and perfected through decades of expertise, our saxon cakes are the perfect choice for your special occasion. please allow 24-hours' notice for all cake orders.

please scan the below code to view our cake selection.



Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local quality ingredients supplied by farmers, herders, fishers, butchers and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos.

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