

HARBOUR HOUSE

RESTAURANT

DESSERTS

SORBETS R65

Raspberry sorbet, granadilla sorbet, passionfruit dust,
fresh granadilla, berries, berry dust, vanilla crumble

CRÈME BRÛLÉE R85

Vanilla bean crème brûlée, fresh summer berries,
chocolate pearls, raspberry dust

PANNA COTTA R75

Amarula, hazelnut praline, chocolate drops, banana
cream, whisky caramel sauce

CHOCOLATE TART R70

Vanilla bean ice cream, butterscotch whisky sauce,
hazelnut praline

CHEESECAKE R90

Chocolate sauce, caramel ice cream, berries, mini
chocolate whispers

CHEESE PLATTER R145

Selection of local cheese tasters, roasted grape jam, fresh
grapes, berries, melba crisps

**A discretionary service charge of 10% will be added to tables of 10 guests and more.*

HOT DRINKS

Coffee

Americano	R24
Cappuccino	R26
Espresso	R20
Double Espresso	R24
Macchiato	R26

Tea

Black, Rooibos	R20
Earl Grey	R20
Green Tea	R20
Mint Tea	R20
Hot Chocolate	R26
Hot Chocolate with Frangelico	R54
Hot Chocolate with Amarula	R52
Irish Coffee Original with Pogues	R87

WINES

	GLASS	BOTTLE
Vin de Constance	R285	R2950
Allesverloren Port	R39	

BUBBLY

	GLASS	BOTTLE
G.H. Mumm Brut		R1780
Simonsig Kaapse Vonkel	R90	R435
Pongrácz Brut Rosé	R90	R430
Pongrácz NV Brut	R90	R435
Prosecco Da Luca	R95	R455
Cinzano Pro-Spritz	R78	R380

SPIRITS

WHISKEY

Dewar's 12YO	R33
Dewar's 15YO	R42
Johnnie Walker Blue	R285
Johnnie Walker Red	R35
Johnnie Walker Black	R44
Jameson	R39
Jameson Cellarcast (Caskmates)	R44
The Glenlivet 12YO	R61
Chivas Regal 12YO	R50
Chivas Regal Extra	R50
Glenfiddich 18YO	R165
Glenmorangie 10YO	R66
Glenmorangie Lasanta	R83
Glenmorangie Nectar	R105
Pogues Whiskey	R61
Glen Grant 12YO	R70

BRANDY/COGNAC

Van Ryn's 10YO	R39
Van Ryn's 12YO	R85
Bisquit Classique	R55
Bisquit XO	R285
Hennessy VS	R55
Hennessy VSOP	R83
Hennessy XO	R250
D'Ussé VSOP	R72
Martell Cognac	R77
Remy Martin VSOP	R77