



DECK · DINING · ROOFBAR

Drinks List

African Beers

	R 25.00
Black Label	
Castle Lager	
Castle Lite	
Windhoek Lager	

Craft Beers

CBC Amber Weiss	R 55.00
Jack Black on TAP	R 46.00

Mixers

	R 20.00
Coke; Coke Light; Soda Water; Pink Tonic, Indian Tonic; Lemonade; Dry Lemon	

Cordials

	R 7.00
Passion Fruit; Kola Tonic; Lime	

Creams & Liqueurs

Amarula Cream	R 20.00
Campari	R 25.00
Frangelico	R 25.00
Kahlua	R 20.00
Pimm's No. 1	R 18.00

Brandy

Klipdrift	R 18.00
KWV 10 Year Old	R 25.00
Remy Martin VSOP	R 55.00

Vodka

Smirnoff Vodka	R 20.00
Absolute Vodka	R 25.00
Skyy Vodka	R 25.00

Whiskey

Bells	R 20.00
J & B Rare	R 20.00
Jack Daniels	R 30.00
Jameson's Irish	R 35.00
Johnny Walker Black	R 35.00

International Beers

	R 29.00
Peroni	
Heineken	

Ciders / Coolers

Hunters Dry	R 29.00
Savanna Dry	R 29.00
Kopparberg	R 45.00

Tizers

	R 28.00
Appletizer	
Red Grapetizer	

Water

	R 19.00
Still Water 500ml	
Sparkling Water 500ml	

Specialty Spirits

Caramel Vodka	R 25.00
Jägermeister	R 25.00
Jose Cuervo Gold	R 20.00
Olmecca Black	R 20.00

Rum

Bacardi Superior Rum	R 25.00
Captain Morgan Dark Rum	R 20.00
Captain Morgan Spiced Gold	R 20.00

Gin

Hendricks Gin	R 39.00
Inverroche Verdant	R 35.00
Wilderer Gin	R 39.00

*Tray Charge of R25 will be
applicable for room service
orders*

Tables of 6 or more will incur a 10% service fee



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Bottle

Glass

Red wine

Leopards Leap Cabernet Sauvignon

R135

R40

Prominent aromas of fruitcake and mulberry with other dark fruit flavours forming a well-structured and elegant wine with a lingering finish. Enjoyable with rich red meat dishes.

Warwick - The First Lady Cabernet Sauvignon

R155

R40

100% Cabernet Sauvignon with Wafts of liquorice, cigar box and black berry with a fresh bouncy whack of fresh red fruit, this wine continues to please and entertain

Durbanville Hills Cabernet Sauvignon

R180

A full-bodied wine with concentrated dark berry fruit, sweet spice, velvety tannins and exceptional wood structure

Arra Shiraz

R170

Deep and spicy aromas of fynbos and berries finishing with flavours of apricot, lavender and blackcurrant.

Spier Merlot

R165

R45

Ripe red and black berries, plums and an undertow of eucalyptus and mint. This Merlot has sappy fruit, mint and soft tannins. Perfect with a meaty casserole or a vegetarian dish.

Durbanville Hills Merlot

R180

A full-bodied, mouth-filling wine with concentrated raspberry, cigar box, cinnamon and mint chocolate aromas and well integrated wood

Beyerskloof Pinotage

R175

R45

The Beyerskloof Pinotage boast with being South-Africa's most popular Pinotage. This wine has shown a fruity and enjoyable consistency year after year

Durbanville Hills Pinotage

R180

Concentrated red cherries and berry fruit with mocha, sweet wood spice and tobacco in the background

Alto Rouge

R175

The dark ruby Alto Rouge consists of an exquisite blend of four varietals – Shiraz, Cabernet Franc, Merlot and Cabernet Sauvignon and is the ideal pairing for red meat dishes

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White wine

Spier Signature Sauvignon Blanc

R140

R35

Intense aromas of gooseberries, passion fruit, green and yellow peppers and hints of tropical fruit on the nose. Medium bodied with a good balance of fruit and acidity. Paired perfectly with fish dishes

Vrede en Lust Casey's Ridge Sauvignon Blanc

R155

Cooler climate aromas with flint notes, granadilla & gooseberry. This wine has a grapefruit acidity with a crisp finish.

Eikendal Sauvignon Blanc

R130

Lovely tropical fruit, melon, Cape gooseberry, guava and a fresh grassy green aroma on the nose that follows through to the palate

Arra Viognier

R120

R35

Delicate floral notes of summer peaches, lemon, blossom and minerals with light undertones of vanilla, mango and honey

Durbanville Hills Chardonnay

R155

Aromas of yellow citrus, stone fruit, orange blossom and a hint of sweet oak filling the taste with minerality, citrus that finish with a sweet sensation.

Leopards Leap Unwooded Chardonnay

R115

R35

Elegant fruit aromas of pear and lime are beautifully balanced by biscuit nuances.

The palate reveals flavours of ripe grapefruit and lemon zest, supported by undertones of hazelnut that provide a unique aftertaste.

Eikendal Chardonnay

R185

On the nose it has subtle oak aromas, and prominent lemon, honeysuckle and pear flavours, with lovely, crisp mineral notes.

The fruit flavours follow through on to the palate, with a rich and generous citrus finish

KWV Semillon

R155

This wine is fresh and clean, and displays the scent of cut grass, green figs and granny smith apples on the nose with hints of green lime and minerality

Leopards Leap Lookout White (Chenin/Chard)

R110

R35

Tropical fruit flavours follow through on the palate in soft layers of pineapple and passion-fruit. The finish is crisp and zesty.

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SKYE

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Rosé

Leopards Leap Lookout Pinotage Rosé

R105

R30

Purple hints of cherry followed by pomegranate, strawberry and candy floss aromas.

Vrede en Lust Jess Dry Rosé

R145

Light salmon pink wine with aromas of strawberries and yellow apple, with a crisp fruit finish.

Sparkling Wine

Graham Beck Brut 375ml

R195

Simonsig Kaapse Vonkel

R265

Pongracz

R275

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