



The vision behind Skye is to create a place where discerning locals and international visitors can join us for a unique dining experience.

We believe in supporting local, quality-driven businesses and practices. Our food shares influences from seasonal eastern and western flavours. We endeavour to source fresh produce directly from our trusted suppliers.

We strive to adhere to sustainable seafood practices where possible.

## **GOURMET PLATTER FOR ONE**

### **Anti Pasti – R235**

A luxurious spread of 3 cured meats and cheese with local Kalamata olives, exotic marinated mushrooms and whole roasted garlic bulbs & red peppers. Crunchy Bread and Fresh fruit to round off this light snack plate

### **Seafood – R250**

2 Delicious Argentinian Skewered Prawns with Patagonian Calamari, a light serving of Moules Marinere and a Fillet of our daily catch. This all gets topped off with Rustic Cut Chip & Crunchy Bread. All served with a side of Peri peri Sauce, Vietnamese Dipping Sauce Lemon & Herb Tartar

### **South African – R265**

A typical lazy Sunday spread with Boerewors, Smoked Spare Ribs, Skewered Chicken Sundowners, juicy pork belly slices with roasted marrow bones. A cut of rich and creamy blue cheese goes with our signature green sauce and a harissa pesto.

### **German – R265**

A crunchy smoked Pork Knuckle with Chicken Liver pate served with Rye & Sourdough bread. A fresh red onion & rocket salad with gherkins & Sauerkraut

*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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## SANDWICH BAR

12h00 – 18h00

|   |     |
|---|-----|
| Baby Spinach, Avo & Mozzarella (V)              | R75 |
| Sliced Pork belly with Siracha Mayo, Avo & Feta | R95 |
| Pan Fried Rump, Jalapeno & Cheese               | R90 |

## BURGERS

|   |      |
|---|------|
| <b>Beef</b>   | R125 |
| Delicious Beef with Sliced Dill Cucumber, Red Onion, Tomato, Wild Rocket & Cheddar Cheese |      |

|  |      |
|--|------|
| <b>Chicken</b>   | R125 |
| Grilled Chicken Breast with Caprese styled Roast Tomato, Fresh Basil, Olive Oil & Toasted Mozzarella |      |

## BOWLS

|   |      |
|---|------|
| <b>Keto Bowl</b>  | R125 |
| Pan Fried Sirloin strips and hand-smashed guacamole on a bed of crisp lettuce, topped with homemade pico de gallo, sour cream and shredded cheese |      |

|  |      |
|--|------|
| <b>Vegan Bowl</b>  | R125 |
| Sautéed fajita vegetables, hand-smashed guacamole, corn salsa, made in-house pico de gallo piled high on brown rice and seasoned black beans (V) |      |

|   |     |
|---|-----|
| <b>Simple Summer Bowl</b>                                   | R95 |
| Cucumber and poppy seed Salad with a dash of red chilli (V) |     |

|   |      |
|---|------|
| <b>Protein Bowl</b>   | R125 |
| A generous portion of grilled chicken and sautéed fajita vegetables, served with hand-smashed guacamole, made in-house pico de gallo, crisp lettuce and black beans |      |

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## MAINS

19h00 – 22h00

|   |             |
|---|-------------|
| <b>Fish of the Day</b>  | <b>R195</b> |
| A delicate portion of pan fried fish served with new potatoes and salsa rossa                                   |             |
| <b>Lamb Shank</b>   | <b>R255</b> |
| A generous portion of slow-braised lamb shank in red wine & rosemary jus served on creamy garlic mash           |             |
| <b>Slow Braised Pork Belly</b>  | <b>R215</b> |
| Served with mustard vinaigrette, bok choy with roasted sweet potato & pea puree                                 |             |
| <b>Roasted Baby Chicken</b>   | <b>R255</b> |
| Free Range baby chicken served with lemon, garlic, fresh haricots vert & citrus salad with roasted new potatoes |             |
| <b>Steak Frite</b>  | <b>R275</b> |
| 300g pan-roasted Sirloin served with signature fries and garlic butter sauce                                    |             |
| <b>Vegan Bowl (V)</b>   | <b>R175</b> |
| Brown basmati rice with roasted fennel, braised leeks, red wine sauce and white truffle oil                     |             |

## DESSERTS

|                            |            |
|----------------------------|------------|
| Vanilla Bean Pana Cotta    | <b>R65</b> |
| Baked Chocolate Cheesecake | <b>R75</b> |
| Chocolate Brownie          | <b>R65</b> |

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