

Lunch Menu

Game Carpaccio	145
Rocket, Berries, Parmesan, Pumpkin Seeds, Honey & herb dressing, Sesame Crackers	
Flat Breads	
Vegetarian Mozzarella, Peppers, Olive Pesto, Mushrooms	95
Chorizo Mozzarella, Red Onion, Feta	105
Sirloin Steak Mozzarella, Pesto, Baby Tomatoes	115
Smoked Salmon Trout Mozzarella, Red Onion, Capers, Rocket	115
Pasta of the day ask your server for today's fresh flavours	160
Clouds Heavenly Club Sandwich	165
Smoked Free Range Chicken, Gypsy Ham, Gherkins, Cheddar, Bacon, Crisp Lettuce, Tomato & Mustard Mayonnaise with Side Salad, Fries or Lays Chips	
Clouds Specialty Dutch ' Uitsmijter'	95
Free range fried eggs on 2 slices of toast topped with gypsy ham and grilled Boerenkaas	
Salad Bowls	
Falafel, Tomato, Cucumber, Red Onion, Pickled Carrots, Tahini Yoghurt, Salad Leaves, toasted Seeds	115
Smoked Trout, Avo, Peppers, Cucumber, Red Onion, Nori, Rocket, Sesame Seeds, Umami Dressing	135
Smoked Chicken Mayo with Celery & Cranberries, Cucumber, Red Onion, herbs, Berries, Grapes, Cashew Nuts, Salad Leaves	135
Sirloin Steak, Avo, Tomatoes, Cucumber, Red Onion, Salad Leaves, Pesto, Parmesan	135
Dessert	
Blueberry Crème Fraiche Semifreddo, Pecan Nut Crumble	85
Salted Chocolate Tart, Gelato, Berry Coulis	85
Cappuccino Crème Brûlée, Chocolate Chip Cookie, Homemade Fudge	95

Dinner Menu

Starters

Falafel Salad Tomato, Cucumber, Red Onion, Pickled Carrots, Tahini Yoghurt, Salad Leaves, Toasted Seeds	85
Homemade Soup and homemade Bread and Butter	90
Game Carpaccio Rocket, Berries, Parmesan, Pumpkin Seeds, Honey & herb dressing, Sesame Crackers	95
Prawn Spring rolls 2 Prawn spring rolls, Sweet Chili Sauce, Asian Side Salad	95
Chefs Venison Bitterballen 3 Homemade Venison Bitterballen with Umami dipping sauce	95
Smoked Trout Salad Avo, Peppers, Cucumber, Red Onion, Nori, Rocket, Sesame Seeds, Umami Dressing	95

Main Course

Aubergine Stuffed with Couscous Red Wine Marinated Grilled Aubergine Stuffed with Roast Pepper, Chickpeas, Feta and Cashew Nuts, Tahini Yoghurt Sauce, Coriander	160
Chicken Satay Thigh Kebabs Cooked in a Red Curry, Peanut Coconut Sauce, Nasi Goreng, Fried banana, Free Range egg, Cucumber, Tomato	225
Fish of The Day Grilled, Salt and Pepper Baby Calamari, Triple Cooked Fries, Seasonal Vegetables, Crème Fraiche Tartar Sauce, Lemon Wedge	260
Beef Fillet Triple Cooked Fries, Seasonal Vegetables, Red Wine Biltong Jus	275

Dessert

Blueberry Crème Fraiche Semi Freddo , Pecan Nut Crumble	85
Salted Chocolate Tart , Gelato, Berry Coulis	85
Cappuccino Crème Brûlée , Chocolate Chip Cookie, Homemade Fudge	95
Clouds Cheese Platter	150 per person
A Selection of 5 Local Cheeses, Watermelon Konfyt & Fig Preserve Homemade Bread & Crackers	