



eve spas

WELLNESS · RESTORE · RENEW

Food Menu 2026



FLOATING

breakfast



Floating Breakfast / Brunch

Floating Breakfast: \$2250 per person – \$3250 for 2 (2 tiers)

A luxurious floating breakfast experience, featuring a basket of fresh baked croissants, fresh fruit and pastries, seasonal fruit platter, assorted freshly baked croissants and Danishes, healthy choice Greek yogurt with honey, muesli bowl with granola bar, mixed bread with condiments.

Hot breakfast favourites: Fluffy omelette with maple syrup and whipped cream, egg benedict with Hollandaise sauce, condenser milk & choice of fillings, classic bacon and eggs, avocado toast with smashed egg.

Sides: Crispy hash brown, grilled tomatoes, sautéed mushrooms, chicken sausages, seared chicken

Desserts: Mini pancakes and petit fours, seasonal fruit skewer

Breakfast Classic (includes): Two eggs, bacon, sausage, grilled tomato and toasted bread

325 Muesli Tropical Bowl - Granola, mixed tropical with fresh seasonal fruits and yogurt

199 Pancakes Stack – Light, fluffy pancakes served with maple syrup, seasonal berries, fresh whipped cream

225 English Breakfast (includes): Smokey snifter grilled with eggs and bacon, chipolata sausage, baked tomato and beans

175 Avocado on Toast - Toasted grain sourdough with smashed avocado, chili flakes and a poached egg

185 Sunrise Omelette - Two eggs, bacon, cheese and onion

125 Egg Lite (includes) - Two eggs, tomato wedges, avocado, toasted sourdough, hash brown, grilled tomato and leaves

120 Croissants - Three freshly baked croissants with butter, cheese, preserves and Chantilly cream

229 BECON and Egg Wrap - Scrambled eggs and crisp bacon wrapped in tortilla served with avocado, potato bites

195 Eggs Benedict - Poached in Hollandaise with bacon, grilled tomato and toasted sourdough

295 Snifter Croissants - Fresh buttery croissant filled with egg, chives and the choice of bacon or smoked salmon

Cereal, fresh seasonal beverages & water



Appetizer

R85 Soup Du Jour - tomato and mint; hearty minestrone soup served with herb bread croutons

R145 Low Caesar Salad - lettuce, bacon, crispy baked croutons, egg, anchovies, grown-up coleslaw dressing with good chicken

R225 Caprese Salad - buffalo mozzarella, seasonal tomatoes, basil pesto, olives and a balsamic reduction

Mains

R290 Beef Fillet - herb crusted grilled - sliced & served with café de paris butter, sides and red wine jus

R280 Beef Rump (300 gr) - served with mustard gravy, caramelized onions, wedge cut chips with truffle mayonnaise

R240 Lamb Chops - served with a mint and pea purée, beans, mash and veal reduction sauce

R220 Fried Hake - served with French fries & tartare sauce, lemon wedge and side salad

R65 Sticky Chicken Wings (6) (or BBQ) - served with French fries or salad - starting from *R115; honey & herb

PASTA (Penne / Spaghetti / Linguine)

R240 Beef Bolognese - beef mince sauce topped with parmesan shavings

R225 Napolitana pasta - arrabàta sauce, basil, garlic and pecorino

R195 Mushrooms, spinach and ricotta - spicy Napoli rose sauce, mushrooms and baby spinach finished with pecorino shavings

Light Lunch

R115 Vegetable Stir fry

R190 Tandoori prawns - tandoori marinated prawn served with minted cucumber, micro salad and garlic bread

R160 Open Sandwich - grilled chicken, mesclun, cream cheese, basil, capers and slow roasted health bread

R125 Chicken wrap - Chicken breast, lettuce, cucumber, bacon, avocado, pepper dawn "naked" Chicken

R170 Gourmet cheese hamburger

R130 Lemony garlic butter prawns - served with fries or salad rice & seasonal vegetables



Platters

R265 Field platter - (serves 2) Steak, Sausages, Veg

Platter for 1 :

R290 Surf & turf platter - Lamb chops, prawns, bacon bits fried rice & lemon butter sauce

R270 Seafood - prawns, mussels, grilled calamari, squid heads & fries

R300 Meat platter - (2) Sirloin, peri peri chicken, boerewors, basted wings, grilled corn, BBQ German & herb cocktail

Platter for 2 :

R460 Seafood - prawns, mussels, grilled calamari, squid heads, hake

R570 Meat platter - Sirloin (2), peri peri steak, boerewors, basted wings, grilled corn, BBQ German & herb cocktail

DESSERTS

R90 Ice-cream of the day

R110 Fruit platters

R80 Malva tart

R120 Chocolate brownie

R90 Hot pudding of the day

R90 Cake of the day

SIDES (OPTIONAL) - R35 per serving

Rosemary potato wedges / Sweet potato fries / French fries / Basmati rice / Fried rice / Seasonal vegetables / Creamed spinach / Loaded fries with cheese sauce & bacon bits

Allergies and Dietary Requirements Please inform our staff of any allergies or specific dietary requirements before ordering. We will do our best to accommodate your needs.

Social Responsibility We are happy to accommodate special requests whenever possible. Please communicate your preferences to our staff.

Satisfaction Guarantee We strive to provide our guests with the best experience possible. If you are not satisfied with your order, please let us know so that we can address your concerns.

Menu Updates Our menu may change periodically to reflect new items or update existing ones.



DRINKS

Soft Drinks - Orange, Apple, Fruit cocktail & Breakfast punch : **R45**

COMPLIMENTARY - Cappuccino / Coffee / Tea / Still or Sparkling water

[COCKTAILS]

R90 Margarita

R90 Tequila sunrise

R90 Pina Colada

R90 Mojito

R90 Cosmopolitan

R95 Strawberry Daiquiri

R90 Whiskey Sour

R90 Amaretto Sour

R45 Sparkling Glass of Wine

R30 Mimosa

[NON-ALCOHOLIC]

Sparkling water (lime/cucumber) - R45 glass bottle - R90

Milkshake : R50 (Strawberry, Vanilla, Chocolate, Banana & Oreo)

Smoothies : R45 (Berry, Banana, Tropical, Passion fruit)

Wine & Champagne

Red wine - R85 glass : R320 bottle

White wine - glass R85 : R320 bottle

Prosecco - R400

Moet Chandon Champagne - R1690

Moet & Chandon Champagne - R1690








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