

TO START WITH

APPETISERS

KUDU BRESAOLA (A) Chickpea fries, pickled shimeji, truffle aioli.	165
GRILLED SOUTH COAST ROCK LOBSTER (A · G · S) Seasonal citrus, radicchio, fynbos honey.	590
SALT BAKED CELERIAC (A · G · N · VG) Verjus, sultana and pine nuts.	140
FLAME GRILLED TUNA (A · G) Celeriac and horseradish remoulade, fire roasted red cabbage, apple mustard dressing.	220
SIMONSTOWN CHOKKA & CHIPS (A · G · S) Lemon and parsley sauce vierge, aioli.	165
LOCAL GAME TERRINE (A · G · N · P) Meebos chutney, sourdough.	150

FROM THE FIELD

SALADS

BEETROOT SALAD (A · VG) Parsnip puree, sweet potato chips, cured red onions, pumpkin seed pesto, cabernet sauvignon vinegar dressing.	140
JOSPER ROAST DUCK LEG (A · G) Black berry dressing, brioche croutes, seasonal baby leaves, beetroot, duck liver parfait.	195
BABY GEM WEDGE (A · G · N · V) Charred long stem broccoli, karoo blue cheese espuma, apples, roasted grapes, walnut crumble.	150

OUR STORY

ROOI

A South African grillroom, ROOI offers a menu sourced from both land and sea, transformed by fire, with a touch of local flavours and traditions.

The theme of fire is prevalent throughout the space, seen in the dishes on offer, the pincushion protea motif throughout the space (a type of fynbos dependent on fire to stimulate regrowth) and even in the name.

'Rooi' is the Afrikaans word for 'red' and is a colour traditionally associated with power, vitality, life and fire.

A – ALCOHOL · G – GLUTEN · N – NUTS · P – PORK · S – SHELLFISH · V – VEGETARIAN · VG – VEGAN

Our menus are prepared using local, seasonal ingredients. All fish and seafood is sustainably sourced.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food and beverages are prepared in an environment where peanuts/nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area. Menu prices are quoted in ZAR, inclusive of 15% VAT.

FROM THE FLAMES

GRILLS

PRIME BEEF - Free range, grass fed, 40 day aged.
(with a choice of one side and one sauce)

Rump	300g	495
Fillet	250g	550
Bavette	200g	350

FOR THE TABLE

(with a choice of two sides and one sauce)

Fiorentina Style T-Bone Steak	1.2kg	1290
Prime Beef Ribeye Tomahawk Steak	800g	1250
Peri Peri Spatchcock Chicken	1.6kg	750

SOUTH AFRICAN WAGYU

(with a choice of one side and one sauce)

Ribeye	400g	1250
Sirloin	300g	850
Rump	250g	795

ROOI SELECT

(with a choice of one side and one sauce)

Aged Mutton Ribs	600g	590
Aged Mutton Rump	250g	495
Kalahari Venison Loin	200g	390
Masala Spiced Kingklip Fillet	200g	265

SIDES

Confit Garlic Mash
Butternut & Cinnamon Gratin (G · N)
Sage & Boerenkaas Pap
Fire Roasted Carrots, Coriander & Cumin
Broccoli, Spiced Yoghurt, Seeds (N)
Malay Spiced Fries with Aioli

SAUCES

Port Jus (A)
Caper Butter
Mustard Cream Sauce (A)
Béarnaise (A)
Mushroom Café Au Lait (A)
Buchu Honey BBQ Sauce

SIGNATURE

MAINS

CAPE MALAY GRILLED CHICKEN BREAST (A · G · N) Yoghurt, coriander, fermented malay dressing, charred kale and red pepper salsa.	270
SMOKEY JOSPER AUBERGINE (A · G · N · VG) Muhammara, flatbread, sumac pickled shallots, herbs and chili oil.	250
LAMB SHANK POTJIE Krummelpap, dried fruits, sage oil.	320
DUCK BREAST (A) Duck fat boulangère, naartjie emulsion, poultry jus.	350
MUSHROOM RISOTTO (A · V) Local goats cheese, mushroom, wild rocket salsa verde.	270
ROAST CAULIFLOWER (A · N · VG) White bean and tahini cream, pomegranate salsa, pistachio, split harissa dressing.	260

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