



PLAISIR

WINE AND GIN
LOUNGE

WINE
TEMPEST
TAPAS

— WINE LIST —

Plaisir Grand Brut Cap Classique	R65 / R225
Plaisir Sauvignon Blanc	R40 / R120
Plaisir Chardonnay	R55 / R170
Plaisir Merlot	R60 / R215
Plaisir Cabernet Sauvignon	R80 / R280
Grand Plaisir	R495
Petit Plaisir (Chardonnay)	R40 / R120
Petit Plaisir (Shiraz / Cab Sauv)	R45 / R150
Noble Savage Rosé	R95

— TASTING —

Estate Tasting of Four Wines	R85
The Tempest Gin Tasting — ‘Taste the Seasons’	R150

— BEVERAGES —

Devils Peak Lager, First Light, Lite and Hero	R30
Aquasky Still or Sparkling Water	R30
BOS Ice Tea - Berry, Lemon or Peach	R25

All items on our menu are subject to availability.
Groups of 8 pax and more will be subject to a 10% gratuity added to your bill

— TEMPEST GIN —

Tempest Gin embodies the dramatic nature of The Cape of Storms and the abundance of the richest floral kingdom on earth.

The Classic G&T - <i>Fresh mint and lemon. Served with Barker & Quinn Indian Tonic</i>	R60
Gin Mojo - <i>Mint and citrus. Served with Barker & Quinn Honeybush Tonic with a splash of bitters and elderflower cordial.</i>	R65
Plaisir-tini - <i>Plaisir's take on the classic Martini.</i>	R70
The Independant - <i>Cucumber, wild rosemary and black pepper. Served with Barker & Quinn Indian Tonic.</i>	R60
The French 75 - <i>Gin, Plaisir Grand Brut and lemon juice.</i>	R75
The Starlight - <i>Lime, cinnamon, star aniseed, elderflower cordial. Served with Barker & Quinn Hibiscus Tonic.</i>	R65
Ginger Fizz - <i>Slice of fresh lemon, freshly sliced ginger and ginger ale tonic.</i>	R75
The Rosie - <i>Grapefruit and wild rosemary. Served with Barker & Quinn Honeybush Orange Tonic.</i>	R65
Berry Burst - <i>Blackberries, raspberries, elderflower cordial. Served with Barker & Quinn Hibiscus Tonic.</i>	R70
La Passion - <i>Fresh Granadilla and finished off with Grand Brut Cap Classique.</i>	R90

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— TAPAS MENU —

Smoked Salmon Blinis	R70
<i>- Served with cream cheese, smoked salmon and caviar (2ps)</i>	
Teriyaki Meatballs	R65
<i>- Made from beef & pork and drizzled with homemade teriyaki sauce</i>	
Falafel Balls.	R55
<i>- Served with fresh lemon yoghurt dressing</i>	
Grilled Artichokes and Marinated Spanish Olives	R55
<i>- Served with lightly toasted ciabatta</i>	
Marinated White Anchovies	R50
<i>- Served with lightly toasted ciabatta</i>	
Edamame Beans	R50
<i>- Flash fried in a ponzu sesame seed sauce</i>	
Dipping Platter	R45
<i>- Butterbean and red pepper or edamame and avocado served with lightly toasted ciabatta</i>	
Bobotie Springrolls	R65
<i>- Classic bobotie in a springroll pastry served with fruit chutney</i>	
Smoked Snoek Samoosas	R50
<i>- Served with sweet chilli dipping sauce</i>	
Tempura Buttermilk Chicken Bites	R65
<i>- Served with sweet chilli mayo</i>	
Tempura Prawns	R60
<i>- Served with wasabi and ponzu sauce</i>	
Fish Tacos	R65
<i>- Battered fish, avocado, salad and spicy mayo served on a warm taco</i>	
Potato Chips	R40
<i>- Thinly sliced potato chip, served with spicy mayo</i>	

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