Restaurant | Sandton Sun

Service time: Lunch 12:30 - 14:30 | Dinner 17:30 - 21:30
For in-room dining please call 5160/5161

A little respect, that's all the Earth asks. The ancient, San hunter-gatherers of Southern Africa lived as one with their world. They used only what they needed. Today following their example, we serve fresh produce that is both seasonal and as close to Sandton as possible. That way, we all reduce our carbon impact and by using re-cycled glassware and locally produced crockery, we also support our surrounding communities.
Let's keep it down-to-earth. Enjoy!

LIGHT MEALS

Mushroom and truffle soup | cumin cream cheese | pastry (V)	R 95
San chicken salad | carrot | beetroot | mixed lettuce | flaked almond | dried cranberries | avocado | red onion | cucumber | cherry tomato | balsamic dressing (H) (N)	R 110
Caesar salad | cos lettuce | parmesan | quail eggs | crispy coppa | white anchovy (H)	R 105
San wrap | grilled chicken | haloumi | avocado | tomato | hummus | chips or side salad	R 145
Gourment beef burger | country ham | gruyere or cheddar cheese | fried egg | chips	R 115
Pasta peppadew chicken | peppadew | Cajun chicken | parmesan cheese	R 145

MAIN COURSES

Grilled salmon | coriander and lime bulgar | tahini and garlic yoghurt (H)	R 270
Fish and chips | grilled or fried | homemade tartare sauce | lemon wedge	R 115
Grilled chicken thighs | spicy chakalaka | sautéed spinach | homemade fried bread | grilled lime	R 165
Braised lamb shank | bean ragout | cumin and orange glazed carrots	R 270
Aubergine and potato curry | rice croquettes | yogurt and corriander dressing | crispy popadum (V)	R 145

PRÉMIERE AGED SAN CUTS

Chalmar T-bone | 500g	R 220
Chalmar rump | 300g	R 215
Chalmar sirloin | 300g	R 215
Beef fillet | 250g	R 235
Beef rib-eye | 300g	R 235
Lamb loin cutlets | 330g	R 280

All grilled meats are accompanied with a San basting | roasted cherry tomato | roasted baby onions | baked cheese and potato flan | beef jus

Sides | French fries | mash | sautéed spinach | side salad or grilled vegetables	R 35
Sauces | mushroom | pepper | Karoo cheese and biltong	R 35

DESSERTS

Traditional malva pudding | crème anglaise | vanilla ice cream	R 95
Lemongrass infused crème brûlée	R 95
Chocolate mousse brownie | caramelized banana	R 95
Cakes of the day | chocolate | red velvet | baked cheese cake | carrot cake	R 95

(V) Vegetarian | (H) Healthy | (N) Nuts

PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.

We use locally sourced, seasonal ingredients and avoid using fish on the SASSI endangered species list in our dishes.
All prices are inclusive of VAT.

June 2020