



# TIGER'S MILK

KITCHEN/BAR

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ESTD



2014

## APPETISERS

<b>Spicy Chicken Wings</b>	<b>R65</b>
Celery & Blue Cheese Crème Fraîche	
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<b>Grilled Calamari</b>	<b>R65 / R105</b>
Green Sauce	
.....	
<b>Fried Calamari</b>	<b>R65 / R105</b>
Garlic Aioli	
.....	
<b>Peri Peri Chicken Livers</b>	<b>R69</b>
Ciabatta	

## SALADS

<b>Caesar Salad</b>	<b>R95</b>
Caesar Dressed Cos Lettuce With Bacon, Shaved Pecorino, Deep Fried Soft Egg & Garlic Croutons	
<b>Add A Chicken Breast</b>	<b>R105</b>
.....	
<b>Avocado &amp; Feta Cheese Salad</b>	<b>R95</b>
Butter Lettuce, Cucumber, Tomato Wedges, Avocado & Deep Fried Crumbed Feta, Topped With Onion Bits & Served With Ranch Dressing	
<b>Add A Chicken Breast</b>	<b>R105</b>
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<b>Caprese Salad</b>	<b>R75</b>
Roma Tomatoes, Bocconcini, Fior Di Latte, Drizzled With Pesto & Served With Ciabatta Pesto Crostini	

## BURGERS

<b>Stepchild</b>	<b>R79</b>
Red Onion, Lettuce, Tomato	
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<b>Triple Bypass</b>	<b>R115</b>
Red Onion, Lettuce, Tomato, Cheese Slice, Bacon, Truffle Infused Mushroom Sauce	
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<b>The Big Cheese</b>	<b>R95</b>
Red Onion, Lettuce, Tomato, Three Cheese Sauce, Cheese Slice	
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<b>Magic Mushroom</b>	<b>R95</b>
Red Onion, Lettuce, Tomato, Secret Sauce, Truffle Infused Mushroom Sauce	
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<b>Rockstar</b>	<b>R110</b>
Red Onion, Lettuce, Tomato, Cheese Slice, Bacon, Guacamole	
.....	
<b>Evil Twin</b>	<b>R110</b>
Red Onion, Lettuce, Tomato, Cheese Slice & Truffle Infused Mushroom Sauce	
.....	
<b>Tree Hugger</b>	<b>R85</b>
Mushroom, Aubergine, Feta	

## OFF THE GRILL

<b>BBQ Pork Ribs</b>	<b>R115 / R170</b>
Chips / Side Salad	
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<b>Peri Peri Chicken - Half</b>	<b>R130</b>
Chips / Side Salad	
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<b>Line Fish</b>	<b>R125</b>
Chips / Side Salad	

## STEAKS

<b>Rump 200g / 300g</b> Chips or Side Salad	<b>R118 / R140</b>
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<b>Sirloin 200g / 300g</b> Chips or Side Salad	<b>R118 / R140</b>
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<b>Rib Eye 200g / 300g</b> Chips or Side Salad	<b>R135 / R175</b>
.....	.....
<b>Fillet Steak 200g / 300g</b> Chips or Side Salad	<b>R145 / R179</b>

## SAUCES & BUTTERS

<b>Blue Cheese Crème Fraîche</b>	<b>R25</b>
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<b>Pepper Sauce</b>	<b>R25</b>
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<b>Truffle Infused Mushroom Sauce</b>	<b>R25</b>
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<b>Garlic, Parsley Butter</b>	<b>R25</b>
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<b>Café de Paris Butter</b>	<b>R25</b>

## PIZZAS

<b>Pizza Bianca</b> Rosemary, Parmesan & Garlic	<b>R65</b>
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<b>Bacon, Avo &amp; Feta</b>	<b>R105</b>
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<b>Roast Leg of Lamb Pizza</b> Olives, Hummus, Feta	<b>R120</b>
.....	.....
<b>Asian Pulled Pork</b> Acorn fed Pork, Asian Spices, Hoisin Sauce, Spring Onion, Red Onion, Red Pepper	<b>R120</b>

## EXTRAS

<b>Peppers, Tomato, Mushroom</b>	<b>R12</b>
.....	.....
<b>Mozzarella, Cheddar, feta</b>	<b>R18</b>
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<b>Bacon</b>	<b>R19</b>
.....	.....
<b>Chicken Strips</b>	<b>R25</b>
.....	.....
<b>Chicken Patty</b>	<b>R35</b>
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<b>Beef Patty</b>	<b>R49</b>

## SIDES

<b>Chips</b> Truffle Aioli & Parmesan	<b>R35</b>
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<b>Side Salad</b> Tomato, Cucumber, Red Onion, Olives, Bibb Lettuce, Simple Vinaigrette	<b>R29</b>

## DESSERTS

<b>New York-Style Baked Cheese Cake</b> Vanilla Ice Cream	<b>R55</b>
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<b>Bread &amp; Butter Pudding</b> Salted Caramel & Crème Anglaise	<b>R50</b>
.....	.....
<b>Jack Daniels-Spiked Chocolate Mousse</b> Vanilla Ice Cream	<b>R50</b>
.....	.....
<b>Ice Cream and Chocolate Sauce</b>	<b>R45</b>

## WINES

### MCC & CHAMPAGNE

Villiera Tradition Brut	R260
Pongracz NV	R290 / R75
Graham Beck Brut Rose NV	R330
G.H. Mumm Brut	R1150
G.H. Mumm Demi Sec	R1199
G.H. Mumm Cordon Rouge	R1299

### HOUSE WINE

#### Hampton & Co.

Sauvignon Blanc	R130 / R35
Merlot	R140 / R38

### WHITE WINES

#### Sauvignon Blanc

<b>Spier</b> shows fresh tropical fruit aromas with passion fruit, gooseberries and cut grass undertones.	R145 / R40
<b>Brampton</b> Tropical pineapple & passion fruit vitality with a natural acidity & a riveting finish.	R155 / R42
<b>Kleine Zalze Cellar Select</b> Intense bouquet of passion fruit and melon backed up by notes of nettle and fresh green asparagus. This wine has a rich textured palate with a zesty minerality and a lingering finish.	R160 / R45

<b>Dornier Cocoa Hill</b> Fresh tropical flavours, aromas of apple, bright and clean palate, lingering minerality.	R160
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<b>Southern Right</b> A compelling blend of Old & New World styles - tight, complex, with classic minerality.	R210
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### Chardonnay

<b>Paradyskloof</b> Fresh citrus notes with some green apple on the nose.	R180 / R45
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<b>Glen Carlou</b> Vibrant and fresh with hints of tropical fruit, citrus and balanced oak - 100% barrel fermented.	R260
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### Chenin Blanc

<b>Simonsig</b> The wine has a bright straw colour, with a lively acidity it pronounces the fruit and coats the palate. An abundance of kiwi fruit with tropical nuances satisfies the palate.	R120 / R30
<b>Neethlingshof</b> Delicate stone fruit aromas with a melange of tropical fruit with elegant pear and guava flavours followed by floral notes.	R135
<b>Dornier Bush Vine</b> The nose shows intense white pear with hints of citrus & perfumed fruits.	R225

## Other White Varietals

**Jordan Riesling** **R220**  
Intense flavours of lime through to white peach and hints of Granny Smith apple. A superb accompaniment to the lighter spectrum of Asian cuisine.

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**Nederburg** **R330**  
**Beautiful Lady Gewürztraminer**  
Typical Gewurztraminer nuances of rose petals and Turkish delight on the nose with alluring sweet litchi and pineapple notes.

## White Blends & Chardonnay / Pinot Noir

**Buitenverwachting Buiten Blanc** **R140 / R45**  
Sauvignon Blanc based blend; ripe gooseberry, green peppers, green melon and hints of tropical fruit.

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**Graham Beck Gorgeous Pinot Noir / Chardonnay** **R165**  
This enchanting blend celebrates the noble complexities of these classic varieties whilst capturing the essence of laid back living.

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**Haute Cabrière Chardonnay / Pinot Noir** **R230**  
This enticing blend of Chardonnay and Pinot Noir shows elegant fruit and acidity, creating the perfect balance.

## ROSE

**Vondeling** **R130 / R35**  
Light colour, rose petals and raspberry on the nose with a refreshing and vibrant palate.

**Holden Manz** **R170**  
Provencal style rose; strawberries, Turkish delight, loads of summer fruit, crisp finish.

**Rosendal Pinotage Rose** **R195**  
Aromas of sweet strawberry, candy floss and fresh raspberries greet the nose while layers of red berries and sour cherries livens the palate.

## RED WINES

### Merlot

**Franschhoek Cellar 'The Old Museum'** **R160 / R40**  
Soft & juicy with summer berry flavours that finish smoothly with sour cherry succulence.

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**Durbanville Hills** **R170**  
A wine with a strong mint nose, full of ripeness and subtle oak aromas.

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**Zevenwacht** **R210**  
A soft, yet full-bodied wine with concentrated flavours of plums, chocolate and layers of red fruit.

### Pinotage

**Spier** **R160 / R40**  
Prominent plum and cherry on the nose with layers of vanilla and oak-derived aromas.

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**Diemersfontein** **R280**  
Coffee and smokiness on the nose with rich dark chocolate on the palate.

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**Rosendal Barony Bonne** **R295 / R75**  
Smokey whiffs of roasted coffee beans and dusty cocoa greet the nose of this well structured proudly South African varietal.

## Shiraz

**Vondeling Baldrick** **R180 / R45**

Generous, fruit driven nose, medium-bodied and well balanced with a persistent finish.

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**Saronsberg Provenance** **R225 / R70**

Full-bodied mouth feel with soft textured tannins, elegant.

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## Cabernet Sauvignon

**Durbanville Hills** **R165 / R45**

An elegant style of Cabernet Sauvignon with blackcurrant combining well with wood and aniseed flavours.

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**Ernie Els Big Easy** **R180**

Loaded with succulent raspberries and cherries, sprinkled with dried goji berries on the finish.

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**Paradyskloof** **R180**

An uncomplicated summer lunch wine which has a lot of fruit and a bright red fruit colouring.

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**Warwick First Lady** **R190 / R50**

Lots of red berries and sweet black currents, complemented by sweet vanilla and chocolate oak background and pleasant herbal undertones.

## Red Blends

**L'Avenir Far & Near Pinotage/Merlot** **R150**

Packed with juicy mulberries, plums and strawberries on the nose, this is backed up with gentle tannins and great balance.

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**Noble Nomad – He stole my horse** **R170 / R45**

It's dark berry undertones and smoky whiffs on the nose ends soft and elegant on the palate.

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**Groote Post – Old Mans Blend** **R165 / R45**

This is a down to earth, easy drinking soft and smooth blended red wine.

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**Holden Manz Big G** **R360 / R90**

Signature blend; Cabernet Sauvignon/ franc, merlot; 18 months in French barrels; elegant, bold with a long finish.

## Other Red Varietals

**Neethlingshof Malbec** **R195**

A delicious dark ruby wine with floral and violet fragrances interwoven with oak, spice and dark chocolate.

## MILKSHAKES

Bar One	R45
Nutty Caramel	R48
Oreo Crush	R38
Vanilla, Chocolate, Lime, Strawberry, Coconut	R35

## COLD DRINKS

Sodas	R18
Coke, Coke Light, Dry Lemon, Ginger Ale, Lemonade, Soda, Tonic, Stoney Ginger Beer	
Iced Teas	R23
Peach / Lemon	
Tizers	R24
Red Bull Energy Drink	R39
Orange Juice	R25
Juices	R25
Strawberry, Cranberry, Pineapple	
Tomato Cocktail	R25
Mineral Waters	R19 / R35
Still / Sparkling	

## BEERS & CIDERS

Black Label, Castle Lager, Hansa Pilsner	R24
Carvers Weiss	R45
Corona	R45
Amstel, Peroni, Castle Lite, Windhoek Lager, Windhoek Light	R27
Heineken	R29
Savanna - Dry / Light	R29
Hunters Dry	R29
Liberado	R29

## DRAUGHTS

Tiger's Milk Lager	R35 / R45
Part Wolf Pilsner	R35 / R45
Castle Lite	R35 / R45
Black Label	R25 / R35

Please ask your service ambassador for our extensive range of draughts on tap.