

L U g M A
BY PAVEL



CLASSIC COCKTAILS

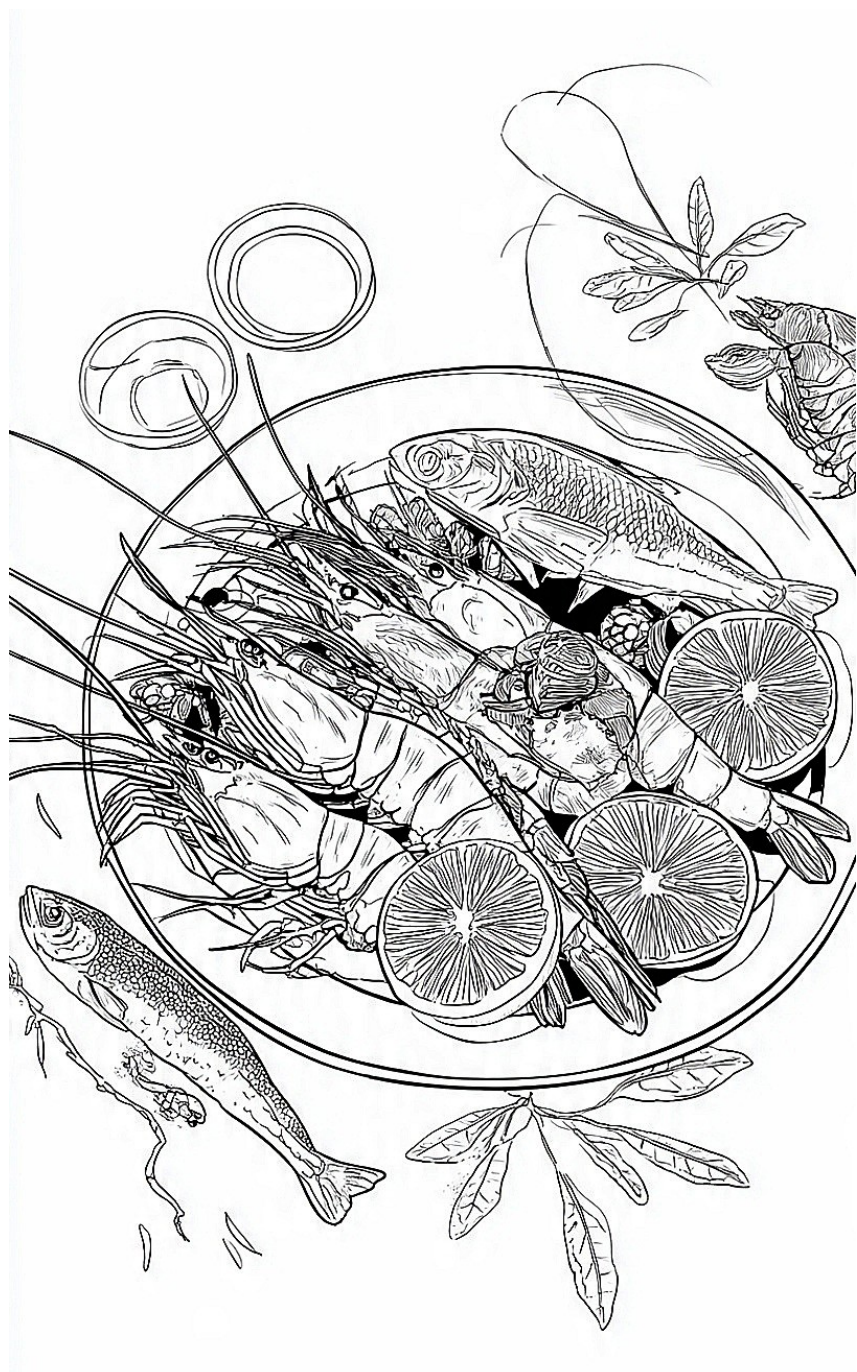
Moscow Mule (<i>Vodka, bitters, ginger, lime, mint</i>)	R150
Paloma (<i>Tequila, grapefruit tonic, lime, honey syrup</i>)	R160
Margarita (<i>Tequila, lime, triple sec</i>)	R140
Spicy Margarita (<i>Tequila, lime, triple sec, chilli</i>)	R160
Aperol Spritz (<i>Aperol, bubbles, soda</i>)	R120
Whisky Sours (<i>Bourbon, simple syrup, lemon, eezee foam, bitters</i>)	R140
Peated Whiskey Sours (<i>Bourbon, simple syrup, lemon, eezee foam, bitters, peated whisky</i>)	R170
Espresso Martini (<i>Vanilla vodka, espresso, Kahlua, eezee foam</i>)	R160
Old Fashioned (<i>Bourbon, simple syrup, bitters</i>)	R140
Smoked Old Fashioned (<i>Bourbon, simple syrup, bitters, peated whisky</i>)	R170
Negroni (<i>Gin, Rosso Vermouth, Campari</i>)	R140

SPECIALITY COCKTAILS

Passion Margarita (<i>Tequila, passion fruit pulp, triple sec, lime</i>)	R170
Orchard Spritz (<i>Tanqueray orange, Malfy orange, soda, Processo, elderflower tonic, orange</i>)	R180
Floating City (<i>Rum, Schnapps, cranberry & guava, lime, soda</i>)	R185
Matcha Basil Smash (<i>Gin, matcha syrup, lemon, soda</i>)	R145
Passion Fruit Express (<i>Vodka, lime, triple sec, passion fruit, Prosecco, vanilla</i>)	R180
Black Cherry Sours (<i>Bourbon, black cherry pulp, lemon, eezee foam, bitters, simple syrup</i>)	R170

NON - ALCOHOLIC COCKTAILS

Bees knees (<i>Orange, honey syrup, lemon, honeycomb</i>)	R80
Moscow Mule (<i>Bitters, ginger, lime, mint</i>)	R80
Paloma (<i>Grapefruit tonic, lime, honey syrup</i>)	R80
BitterLekker (<i>Honeybush tea, blood orange, bitter orange</i>)	R80
BitterLekker Zero (<i>Bitterlekker, appeltizer, soda</i>)	R100



LUNCH MENU

Served daily until 4pm

Grilled Line Fish, Bean Stew, Red Pepper Salsa	R240
Squid and Fish Risotto, Pea and Grilled Fennel	R280
Oven Roasted Line Fish, Cherry Tomatoes, Mash Potato	R240
Norwegian Salmon, Potato Salad, Sauce Vierge	R280
Asian Style Fish & Prawn Soup	R180
Seafood Meli-Melo	R260
Sautéed Prawns, Chilli & Parsley, Steamed Rice	R280
Grilled Prawns, Lemon, Olive Oil, Garlic, Chips	R280
Beef Ribeye, Wild Mushroom Sauce, Sauteed Potatoes	R320
Potato Gnocchi, Tomatoes & Basil, Ricotta	R220



WINE S

'Goats Do Roam' White Blend <i>Western Cape</i> Viognier, Roussanne, Marsanne, & Grenache Blanc	R160
'Goats Do Roam' Rhone-style Red Blend <i>Western Cape</i> Shiraz, Grenache & Mourvèdre	R160



S T A R T E R S

Premium Caviar Selection	10g	30g
Russian Sturgeon Premium	R950	R2650
Beluga Premium	R1100	R3250

Oysters

Natural	R40
Asian style	R45
Japanese dressing, salmon roe	R90
Mignonette sauce	R45
Yuzu dressing	R45

Line Fish Ceviche with Aji Amarillo Tiger's milk R180

Cured Line Fish, Stone Fruit, Elderflower Dressing R180

Grilled Line Fish, Yuzu Miso Sauce R220

Fish Croquettes, Bean Sprout Salad, Aioli R160

Poached Crab Claws in Herb Butter R340

Octopus, Tomato, Garlic & Chili R280

Scallops, Roasted Cauliflower Puree R340

Calamari, Red Pepper Salsa R160

Langoustines, Roasted Leek Velouté R340

Sautéed Prawns, White Wine Sauce R180

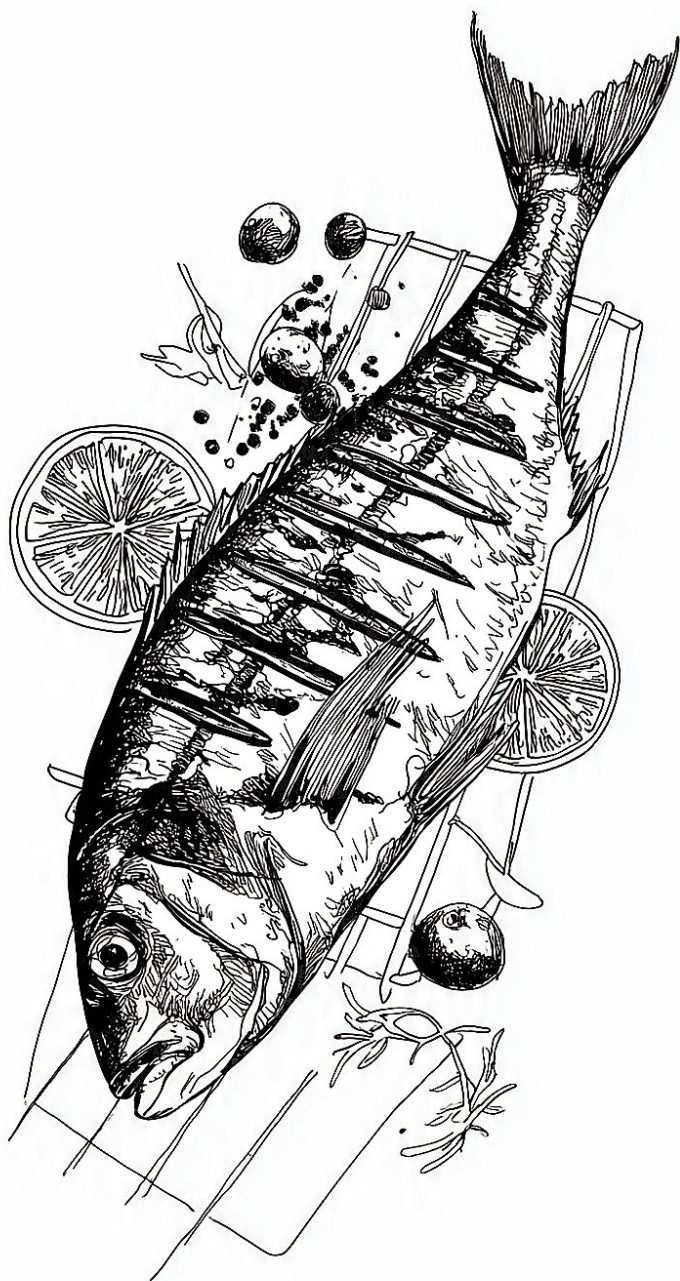
Wild Mushrooms & Asparagus R180

Sweet Potato, Ricotta, Walnuts, Raisins R160

Caprese Salad - Heirloom Tomato, Basil, R220
Extra Virgin Olive Oil

Salad of Watercress, Baby Cos, White Anchovies, R220
Quail Eggs, Roasted Red Pepper

Mediterranean Salad - Tomato, Kalamata Olives, Feta, R160
Shallots, French Dressing



MAIN COURSE

Grilled Line Fish of The Day, Mash Potato, Roast Cherry Tomato Your server will guide you through today's selection of fresh line-caught fish	SQ
Baby kingklip, Herb Butter, Sautéed Vegetables	R360
East Coast Sole, Spinach, Capers & Shallot Sauce	R420
Norwegian Salmon, Crushed Potato, Sauce Vierge	R380
Steamed Fish, Vegetable Stew	R330
Meli-Melo de Fruits de Mer	R560
Seafood Risotto, Shellfish Essence, Pinenuts	R420
Prawn Linguine, Chilli, Garlic, Roasted Tomato	R360
Calamari, Red Pepper Salsa	R320
Queen Prawns	R360
King Prawns	R460
Tiger Prawns	SQ
Langoustines	SQ
Cape Rock Lobster	SQ
Deep Sea Lobster	SQ
Seafood Platter (for one)	R1300
Seafood Platter (for two)	R2300
Beef Cut of the Day	SQ
Springbok Loin, Mushrooms, Gnocchi, Port Wine Jus	R420



S I D E S

Oven Roasted Cherry Tomatoes	R60
Salad – Cos Lettuce, Tomato, Cucumber, Shallots, Olives	R70
Potato Salad	R60
Aubergine with Garlic Soy Glaze	R60
Rice	R50
Sautéed Wild Mushrooms	R70
Rustic Fries	R70

S A U C E S

Tartar Sauce	R30
Gremolata	R30
Red Chimichurri	R50
Beurre Blanc	R50
Garlic Butter	R30
Peri-Peri Sauce	R40





DESSERTS

Luuma Chocolate Torte, Peanuts, Dulce de Leche Ice Cream R140

Ricotta Parfait, Pear & Thyme, Dulce de Leche, Whiskey Sauce R145

Sweet Potato Crème Brulee, Candied Pumpkin Seeds, Honeycomb, Tonka Bean Ice Cream R125

Baked Yoghurt, Honey, Walnuts, Dark Chocolate R110

Warm Chocolate Brownie, Brown Butter Ice Cream, Toasted Hazelnuts R140

ICE CREAM AND SORBETS

White Chocolate Sherbet R55

Pineapple & Lime Sorbet R55

Vanilla Bean Ice Cream R55

Tonka Bean Ice Cream R60

Dulce de Leche Ice Cream R65

Brown Butter Ice Cream R60

DESSERT SAUCES

Eucalyptus Honey R35

Chocolate R35

Salted Caramel R35

Whiskey Pear R45

Homemade Dulce de Leche R55





WINE LIST

METHODE CAP CLASSIQUE

GLS

BTL

Charles Back MCC Brut *Paarl*

R95

R590

Tart apples, limes, blossoms, fresh, zippy finish

Ambeloui 'Alex' 2022 Houtbay

R145

R850

Aged on lees, fresh, flavourful, classic, subtle brioche

'Rose of Sharon' Brut Rosé Cap Classique *Hemel-en-Aarde*

R790

Strawberry, black cherry, raspberry, rose water

Genevieve Blanc de Blancs Brut Cap Classique *Overberg*

R940

Crisp, refreshing, green apple, pear, almond

IDUN 'L' Intemporelle' Brut Nature *Elgin*

R880

Apples, pears, ocean spray, frangipane, crisp minerality

Le Lude Brut Rose Reserve *Franschhoek*

R1050

Chardonnay 65%, Pinot Noir 35%

Fresh, delicate small red fruit

CHAMPAGNE

EPC Blanc de Blancs Brut Nature *France*

R2300

Mineral notes, fresh citrus

EPC Brut *France*

R1850

Light iodine, dried yellow fruits, smooth mouthfeel

EPC Brut 375ml *France*

R1450

A blend of 60% Pinot Noir, 40% Chardonnay



HOUSE WINE

GLS

BTL

Papenkuils 'Waterblommetjie' Pinot Grigio *Breedekloof*
Light, crisp, floral, honeysuckle, orange blossom, lime,
lemon, pear, stone fruit

R65

R240

Merwida Sauvignon Blanc *Breedekloof*
Citrus acidity, crisp, clean harmony between fruit
& lively acidity

R70

R270

Merwida Family Vitners Chenin Blanc *Breedekloof*
Pear, green apples, orange peel, lime, melon,
marmalade, peaches

R125

R480

Brink Family Barrel Fermented Chardonnay *Swartland*
Green apple, lemon, pineapple, honey, orange blossoms,
flinty finish

R85

R330

Merwida Barbera *Breedekloof*
Ripe plum, blackberry, wild strawberry, nutmeg,
dried herbs, orange peel

R95

R360

'Back's Blend' Red *Paarl*
Malbec & Shiraz. Raspberries, wild berries, plum,
juicy smooth finish

R85

R340

OTHER VARIETALS

Fairview Grenache Blanc *Western Cape*
Peach, citrus blossom, fresh herbs, stone fruit, lemon zest.
Lees contact adds soft texture, gentle richness, mineral

R325

La Petite Ferme Viognier *Franschhoek*
Pineapple, citrus, dried stone fruit, fresh acidity, dry finish

R490

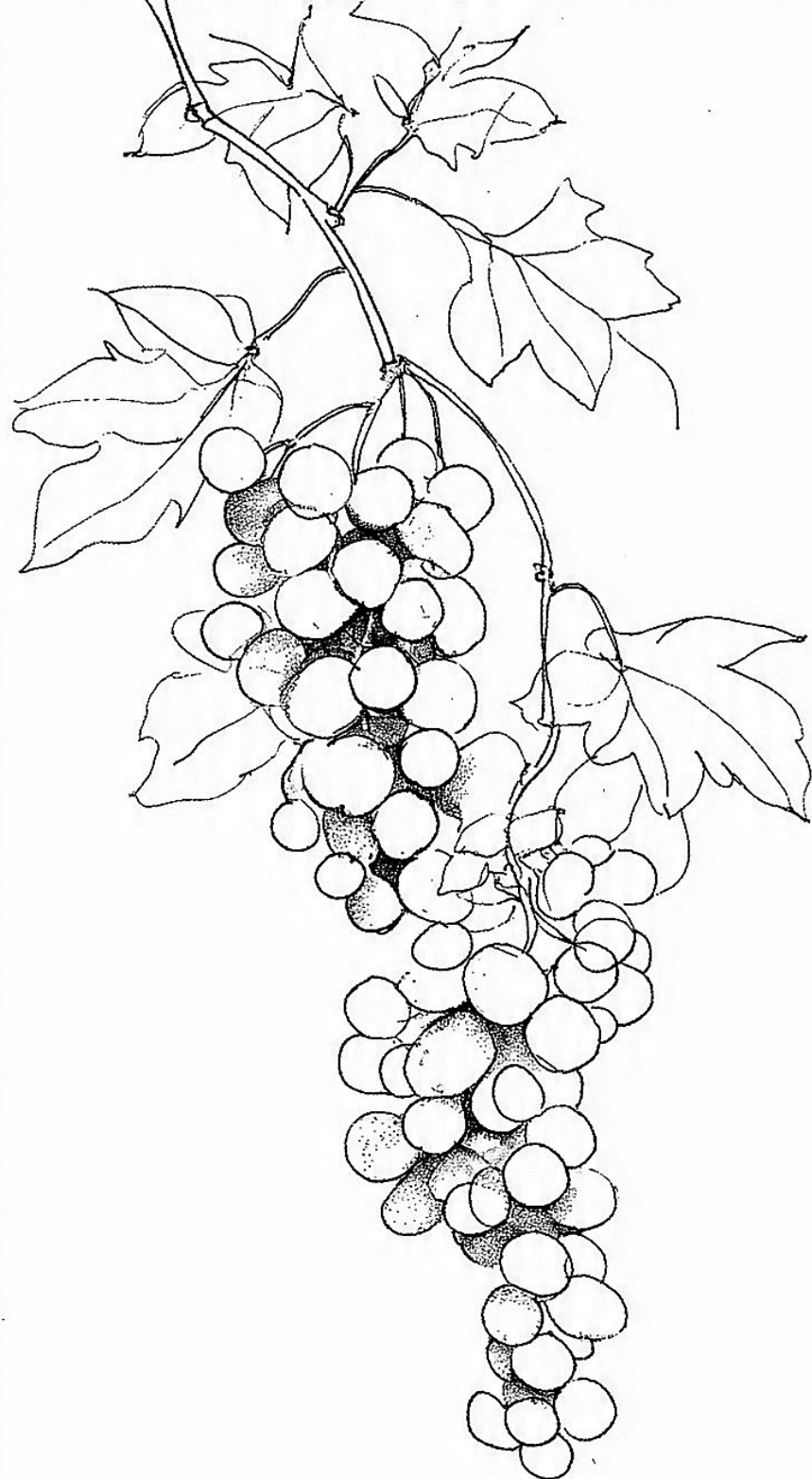
Saurwein 'Chi' Riesling *Elgin/Hemel-en-Aarde Ridge*
Citrus blossom, yellow flowers, citrus, white pear, ginger,
& flint (RS 13.3g)

R660

Newton Johnson 'Albarino' *Upper Hemel-en-Aarde*
Crisp, bright acidity, rich, waxy, stone fruit, citrus fruit,
exceptional pairing with seafood, calamari, prawns, shellfish

R190

R730

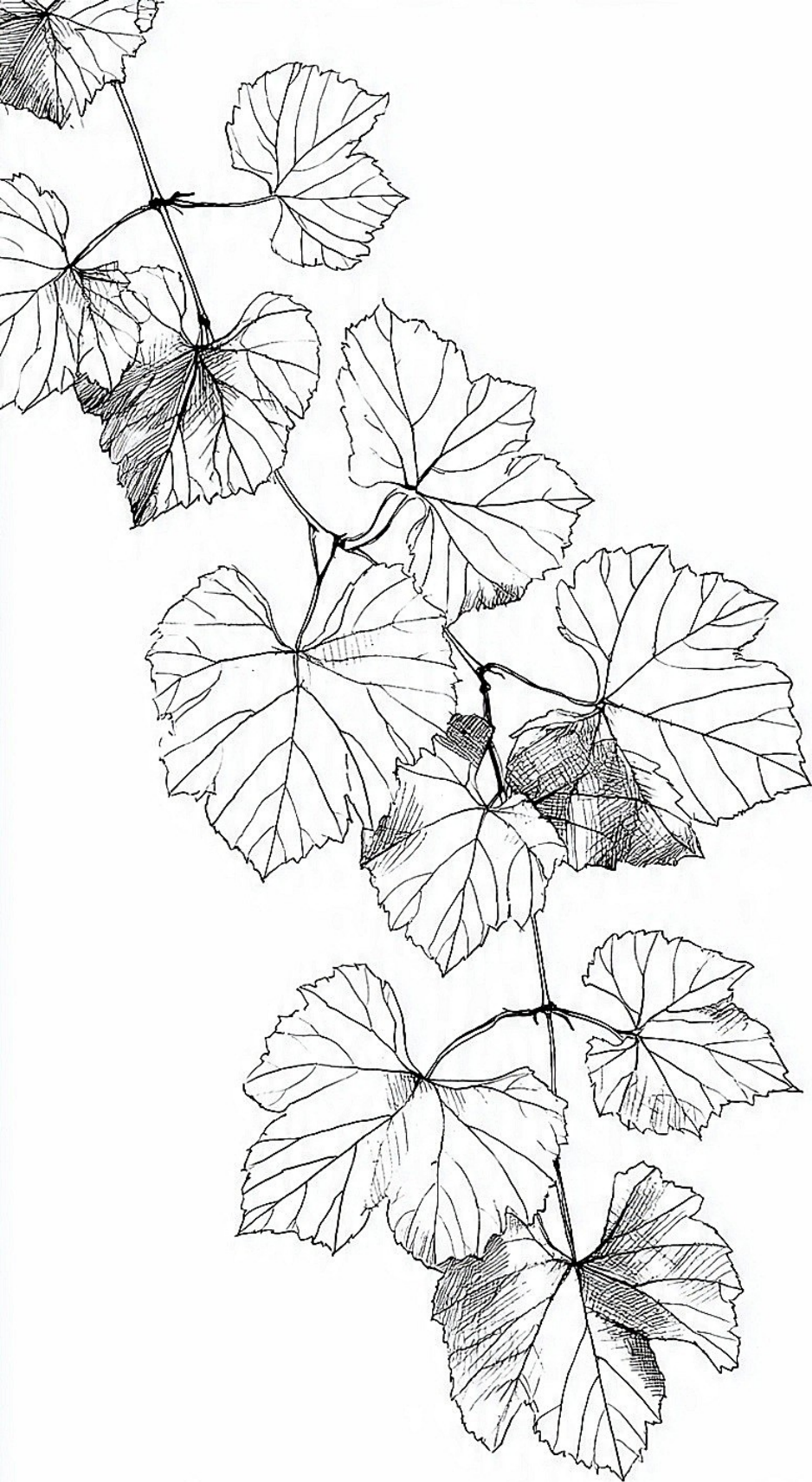


R O S É

	GLS	BTL
Quando Mourvèdre Rosé <i>Robertson</i> Red berries, cassis, rose petal on the nose, juicy fruitiness, velvety aftertaste	R70	R280
Vondeling Rosé <i>Paardeberg</i> Turkish delight, raspberry coulis, passion fruit, grapefruit, red berries, floral, citrus		R310
Fairview 'Rose Quartz' <i>Paarl</i> Grenache Noir, Cinsault, & Carignan. Berries, stone fruit, minerality, lightly oaked	R95	R380
Delaire Graaf Cabernet Franc Rosé <i>Stellenbosch</i> 100% Cabernet Franc, strawberries, cassis, candyfloss, spicy finish		R510
Lievland 'Liefkoos' Syrah Rosé <i>Stellenbosch</i> 50% Syrah & 50% Mourvèdre. Smooth, crisp, citrus peel, fynbos, dry finish		R510

C H E N I N B L A N C

Stellenbosch Vineyards 'Bushvine' Chenin Blanc <i>Stellenbosch</i> Limes, marmalade, creamy texture, limey acidity		R280
Kriel 'Slotbewaarder' Unwooded Chenin Blanc <i>Stellenbosch</i> Crisp acidity, ripe pear, stone & tropical fruit, minerality		R285
Fairview Chenin Blanc <i>Coastal</i> Ripe tropical fruit, candied pineapple, citrus notes	R80	R310
Spice Route 'Tarragon' Chenin Blanc OVP <i>Swartland</i> Barrel-fermented, pineapple, stone fruit, candied pear, citrus		R410
Kriel Family Vineyards Wooded Chenin Blanc <i>Stellenbosch</i> Full-bodied, bold, stone fruit, dried apricots, crisp acidity		R660
Eenzaamheid Chenin Blanc <i>Paarl</i> Bush vines, fleshy texture, complex profile, crisp acidity		R690
Groot Phesantekraal 'Anna de Koning' Chenin Blanc <i>Durbanville</i> Richness, finesse, dense, layered texture, minerality, citrus zest, wet stone		R695
'Eclectic 1.2' Longridge Chenin Cuvee <i>Stellenbosch</i> Stone fruit, pineapple, minerality, oak, honey, acidity		R790
Wildeckrans 'Barrel Select' Reserve Chenin Blanc <i>Bot River</i> Lush & mouth-filling, guava, quince, honeyed white stone fruit		R830



S A U V I G N O N B L A N C	GLS	BTL
Fairview Sauvignon Blanc <i>Darling</i> Crisp, tropical fruit, refreshing cool climate acidity	R85	R320
Whalehaven 'Mineral Stone' Sauvignon Blanc <i>Upper Hemel-en-Aarde</i> Cool-climate, tropical, saline, mineral, gooseberry		R420
Ataraxia Sauvignon Blanc <i>Hemel-en-Aarde</i> Citrus, minerality, crisp acidity, cool-climate, elegant, & finesse	R115	R430
Cape Of Good Hope 'Altima' Sauvignon Blanc <i>Elands Kloof</i> Taut, crisp, tangy, citrus vivacity, zippy acidity, fine lees		R430
Groote Post 'Seasalter' Sauvignon Blanc <i>Darling</i> Acidity, vibrant tropical fruits, fynbos, minerality		R480
Strandveld 'Pofadderbos' Sauvignon Blanc <i>Elim</i> Creamy, full palate, citrus, fynbos, minerality		R520
Spioenkop '1900' Sauvignon Blanc <i>Elgin</i> Minerality, freshness, lime, peach, grapefruit, skin contact		R530
'The Amos Block' Organic Sauvignon Blanc OVP <i>Swartland</i> Flinty, richness, chalky grip, 30% barrel-fermented, elegantly dry		R570
Groot Pheasantekraal 'Marizanne' Sauvignon Blanc <i>Durbanville</i> Tropical fruits, naartjie zest, hints of spice, minerality		R720

C H A R D O N N A Y

David Finlayson Chardonnay <i>Stellenbosch</i> Minerality, lime-citrus acidity, sourdough, cinnamon, wild floral		R430
Bouchard Finlayson 'Sans Barrique' Chardonnay <i>Walker Bay</i> Green apple, jasmine, citrus, creamy, bright acidity	R120	R460
La Petite Ferme 'Barrel Fermented' Chardonnay <i>Franschhoek</i> Citrus, lime, white pear, fresh acidity, dry		R560
Groote Post 'Pinch of Salt' Chardonnay <i>Darling</i> Three-part fermentation, fresh peach, lime, flinty/salinity		R570
Thelema Chardonnay <i>Stellenbosch</i> Citrus, peach, nuttiness, minerality, & creamy		R690
Newton Johnson 'Southend' Chardonnay <i>Hemel-en-Aarde</i> Lime, ginger, white pepper, flint, citrus acidity, grippy texture		R730
Benguela Cove Estate Chardonnay <i>Walker Bay</i> Bold acidity, creaminess, citrus zest, peach, yellow apple		R840



W H I T E B L E N D S	GLS	BTL
The Berrio 'Weather Girl' White Bordeaux Blend <i>Elim</i> Crisp, citrus, fig, beeswax, creamy palate, elegant		R350
'Louisa' Cape White Blend <i>Swartland</i> Mediterranean fruit, dried apricots, oak, fresh, crisp finish		R365
Trizanne 'The Search' White Blend <i>Voor-Paardeberg</i> Grenache Blanc, Marsanne & Roussanne. Layered texture		R395
Springfield 'Miss Lucy' White Blend <i>Robertson</i> Lime, passionfruit, crisp acidity, minerality, fresh		R425
Inevitable White Blend <i>Western Cape</i> Blanc Fume, Chardonnay & Colombard. Fruit punch, peach/stone fruit, tropical, minerality. Perfectly paired with seafood	R120	R455
'Altesse' White Bordeaux Blend <i>Darling</i> Sauvignon Blanc, Semillon. Citrus, white peach, herbs, ocean-spray freshness & salinity		R510
Strandveld 'Adamastor' White Bordeaux Blend <i>Elim</i> Minerality, fynbos, citrus, stone fruit, creamy palate		R570
I C O N I C W H I T E		
IDUN 'Callipyge' Chardonnay <i>Elgin</i> White peach, citrus blossom, toasted almond, fresh acidity, delicate minerality		R850
Ghost Corner 'Wild Ferment' Sauvignon Blanc <i>Elim Cape Agulhas</i> Gooseberry, kiwi, lemon meringue, lees contact, aging potential		R880
Spioenkop 'Sarah Raal' Chenin Blanc <i>Elgin</i> Cool-climate, citrus, apple, grass, peach, tropical fruit, lemon		R920
Inevitable Chardonnay <i>Stellenbosch</i> Balance of fruit & texture, grapefruit zest, caramel, toffee		R1030
'Beryl Back' White Blend <i>Paarl</i> Chenin, Roussanne & Viognier. Layered stone fruit, fresh mango, subtle oak, textured		R1040
Raats 'Old Vine' Chenin Blanc <i>Stellenbosch</i> Older oak, concrete & stainless steel, pear, peach, citrus, white pepper		R1150
Beaumont 'Hope Margaret' Chenin Blanc <i>Bot River</i> Lime, pear, green apple, oaky & tangy, mouth-watering finish		R1250
Benguela Cove 'Vinography' Chardonnay <i>Walker Bay</i> Cool climate elegance, citrus zest, tropical fruits, lemon-curd, ginger		R1440
Ataraxia Kevin Grant 'Earthborn' Chardonnay <i>Hemel-en-Aarde</i> Organic, taut, focussed, tangerine peel, lemongrass, spice, linear		R1680
MR 'Vesperi' White Bordeaux Blend <i>Stellenbosch</i> Rich, broad, layered, subtle spice, waxy, linear		R4500



RED VARIETALS

SINGLE & BLENDED WINE

GLS

BTL

Fairview Grenache Noir *Paarl*

R80

R310

Cherries, fresh acidity, medium bodied, balanced tannins

‘Extraño’ Spanish Red *Coastal*

R410

Tempranillo, Cinsault & Shiraz. Full bodied, dark fruit, peppery spice, firm tannins

‘Caldera’ Mediterranean Rhone-style Red *Coastal*

R115

R460

Grenache, Shiraz & Mourvèdre. Summer berries, fynbos, hint of pepper

‘Homtini’ Italian Red *Coastal*

R510

Sangiovese, Cab Sauvignon & Merlot. Black cherries, plum, dried herbs, savoury finish

Thorne & Daughters ‘Copper Pot’ Pinot Noir

R175

R690

Western Cape

Fine herbal tones, fine tannins, wood spice, plums, red currants, blood orange

Beyerskloof ‘Traildust’ Cape Blend *Stellenbosch*

R580

Red fruit, cherries, plum, soft tannins, red fruit finish. ‘Mother, Father & Child’

Babylonstoren ‘Babel’ Red Blend *Western Cape*

R610

Black fruit, cigar box, graphite, smooth tannins

Arendsig Merlot ‘Inspirational Batch’ *Robertson*

R670

Medium bodied, soft subtle tannins, velvety finish

Spice Route ‘Chakalaka’ *Swartland*

R660

Shiraz, Mourvèdre & Carignan. Cranberry, red berries, cinnamon, cloves, velvety finish

Anthonij Rupert ‘Optima’ Red Blend *Franschhoek*

R695

Dark fruitcake, cedar, cocoa, lavender, spice, cedar

Vuurberg Reserve Red Blend *Stellenbosch*

R790

Graphite, rosemary, black fruits, cassis, spicy, leather notes, firm tannins

Thelema Cabernet Sauvignon *Stellenbosch*

R960

Leather, dark chocolate, sweet blackberry, firm tannins, long finish



RED VARIETALS - CONTINUE

BTL

Beaumont 'Jackals River' Pinotage *Botriver*
Dark berries, mulberries, spice

R890

'Eclectic 1.1' Longridge Reserve Cuvee *Stellenbosch*
Classic red Bordeaux varieties, balance, elegance,
winemaker Jasper Raats

R980



ICONIC REDS

Rust en Vrede Estate Vineyards Syrah *Stellenbosch*
Black fruit, black pepper, cinnamon, cured meat, paprika,
black cherry

R1150

Beyerskloof 'Kriekbult' Pinotage *Stellenbosch*
Black fruit, blackberries, cassis, oak, juicy aftertaste

R1250

Saurwein 'Nom' Pinot Noir *Elands Kloof*
Stylish wine with savoury freshness, juicy, fine tannins

R1400

Bouchard Finlayson 'Galpin Peak' Pinot Noir *Waker Bay*
Cranberry, black cherry, plum, umami, smooth freshness

R1500

Boschendal 'Black Angus' Red Blend *Stellenbosch*
Ripe plum, blackberry, winter spice, cocoa, cassis

R1550

Springfield 'Methode Ancienne' Cabernet Sauvignon *Robertson*
Perfectly balanced, low yield, old vines, cherry, cedar

R1590

'Mas Nicholas' Red Blend *Stellenbosch*
Full bodied, elegant, great depth, cherry, black berry

R1750

Keet 'First Verse' Bordeaux Blend *Stellenbosch*
Elegant, complex, balanced, dark fruit, spice, fine tannins

R2100

Vilafonte 'M' Series *Stellenbosch*
Red fruits lead to a long, delicious finish

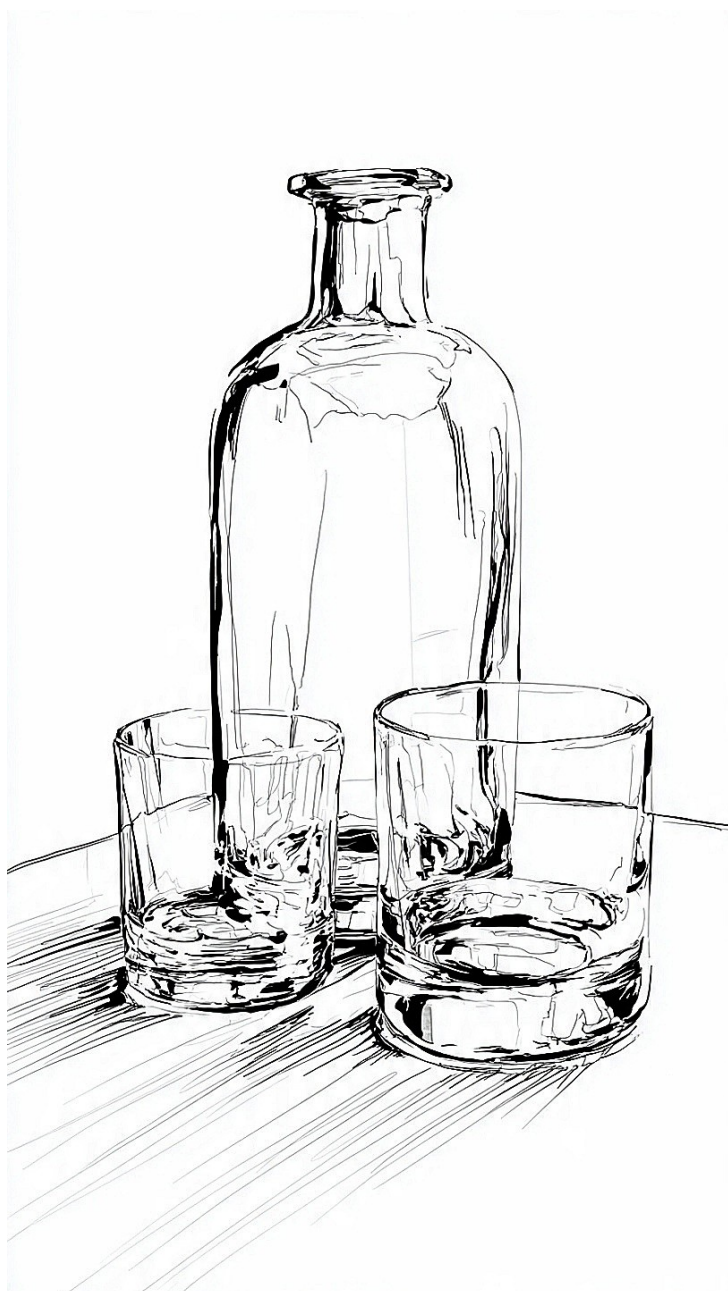
R2950

MR 'De Compostella' Bordeaux Blend 2023 *Stellenbosch*
Red fruit, fine tannins, black pepper, brown spice

R4500

MR 'De Compostella' Bordeaux Blend 2017 *Stellenbosch*
Cabernet Franc lead, blackcurrant, cherry, dark chocolate

R6700



T O E N D

C O G N A C , B R A N D Y & A G E D R U M

COGNAC FRADON LOT 70, 53 YRS IN CASK, TTG 46.4% R280

REMY XO R285

REMY VSOP R60

FINE CHAMPAGNE VSOP COGNAC, TTG 44% R70

FRANCOIS VOYER 13 YRS COGNAC R175

TTGVAN VAN RYN'S 15 YRS 43% R100

KWV 20 YRS R190

VAN RYANS 20 YRS R135

CLAIRIN LE ROCHER ANSYEN 41 MTHS SINGLE CASK 49.1% R100

CHAMAREL 2014 ARMAGNAC, HIGHVELD SERIES 53.4% R110

MHOBA BOURBON CASK AGED 48% R100

MHOBA SELECT RELEASE WHITE RUM 43% R50

MONYMUSK 10 YRS REST & BE THANKFUL 57.2% R130

M E Z C A L

SIETE MISTERIOS DOBA-YEJ 44% R110

MEZCAL VAGO ESPADÍN (JOEL BARRIGA) 50.3% R105

MEZCAL VAGO ELOTE (HIJOS DE AQUILINO) 50.39% R125

T E Q U I L A

VOLCAN DE MI TIERRA REPOSADO R100

DON JULIO REPOSADO R115

AZUL REPOSADO R435

G I N

KOVAL DRY GIN, 47% R70

L I M O N C E L L O & M A N D A R I N E T O R50



W H I S K E Y

AMERICAN WHISKEY

KOVAL BOTTLED IN BOND RYE 50% R130

MICHTER'S US ★1 STRAIGHT BOURBON 45.7% R105

BABY JANE WIDOW JANE DISTILLERY 45.5% R105

IRISH WHISKEY

FERCULLEN 21 YO 2002, AMARONE SINGLE CASK 53.5% R250

FERCULLEN FALLS 43% R50

FERCULLEN SINGLE MALT 46% R90

WATERFORD CUVÉE: KOFFI 50% R210

JAPANESE WHISKY

NAGAHAMA RED WINE CASK #2244 57.3% R420

NAGAHAMA, THE SECOND BATCH 50% R365

SCOTTISH WHISKY

JOHNNIE WALKER BLUE R340

EDRADOUR 9YR 2012, FIRST FILL SHERRY BUTT 46% R150

KILCHOMAN MACHIR BAY 46% R105

AULTMORE 11 YEAR 2012, PARTNER 3.1 58.3% R215

GLEN MORAY 14 YO 2010, PARTNERS 3.2 55.8% R225

BRUICHLADDICH 12 YO REST & BE THANKFUL 55.9% R200

BEN NEVIS 8 YO, 2014, CASK STRENGTH COLLECTION 59.6% R155

LINKWOOD 2012, VERY CLOUDY 43% R115

GLENFIDDICH 18 YRS R200

GLENMORANGIE 18 YRS R220

GLENLIVET 18 YRS R240

LAGAVULIN 16 YRS R160

