



BREAKFAST 06H30-10H30
LIGHT LUNCH 11H00-15H30



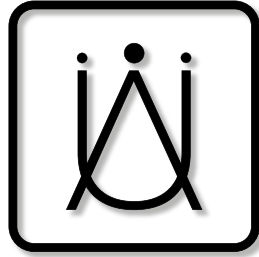
AURUM

Dial 0100 to place your order.
Tray charge Breakfast | 200 | Tray Charge Lunch | 50

BREAKFAST 06H30-10H30	LIGHT LUNCH 11H00-15H30
OYSTERS 165 Served with a Traditional Mignonette Dressing or Plain Serving of 4 Oysters OAT BOWL Maple Chia Seeds Cinnamon (v) 70 Coconut Mango Chia Seeds Maple Syrup (v)(n) 105 SMOOTHIE BOWL (n)(v) 170 Frozen Mixed Berries AURUM Granola Seasonal Fruits PROTEIN BOWL (n) 185 VEG OPTION (n) 150 Mushroom Bacon Cherry Tomatoes Baby Spinach Sweet Potato Crisps Avocado Poached Eggs Seeds GARDEN HARVEST TOAST 215 Gypsy Ham Asparagus Egg of Choice White Cheddar MEDITERRANEAN LAMB (n) 145 Croissant Guacamole Nut Dukkah Pulled Lamb Harissa Poached Eggs AURUM EXPRESS BREAKFAST 205 Choice of Coffee or Juice Eggs Cherry Tomatoes Bacon Choice of Toast ADD: Rookworst 75 Beef Sausage 40 Baby Potatoes 25 Baked Beans 25 FLUFFY OMELETTE 90 3 Eggs or Egg Whites Choice of Toast ADD: Onions 10 Roast Peppers 20 Tomato 15 Cheddar Cheese 50 Mozzarella 50 Mushroom 35 Beef Sausage 40 Bacon 45 LATKE BENEDICT (v) 120 Potato Rosti Baby Spinach Mushrooms Poached Eggs Hollandaise ADD: Smoked Salmon 85 HEALTHY OPEN SANDWICH 110 Avocado Halloumi Mushrooms Cherry Tomatoes Chilli Mayonnaise Choice of Toast ADD: Poached Egg 15 SMOKED SALMON WAFFLE 160 Eggs Smoked Salmon Seasonal Greens Bacon Bits Hollandaise CRAYFISH & TRUFFLE OMELETTE 420 Served with Toasted Brioche	TOASTED SANDWICHES Choice of Sourdough Whole Wheat Rye White Ciabatta Served with Potato Fries or a Side Salad White Cheddar 95 White Cheddar Tomato 100 Bacon White Cheddar Tomato 130 Bacon Lettuce Tomato 110 Bacon White Cheddar Egg 150 Roasted Chicken Mayonnaise Gherkin 125 Leo's Reuben Sandwich 195 BURGERS & WRAPS Served with Potato Fries or a Side Salad LEO'S BEEF BURGER 205 Smoked Tomato Emmental Guacamole Seasonal Greens CRUMBED CHICKEN BURGER 150 Lemon Crème Fraîche Pineapple & Jalapeño Salsa Spicy Mayonnaise Seasonal Greens VEGETABLE WRAP (v) 145 Avocado Halloumi Seasonal Greens Chickpea Roasted Cherry Tomatoes OSTRICH WRAP 195 Harissa Butternut Danish Feta SALAD CHICKEN & HALLOUMI SALAD 115 Crumbed Chicken Halloumi Cherry Tomatoes Mint Red Onions Toasted Corn Buttermilk Dressing Avocado LEO'S SUMMER DELI SALAD (n) 160 VEG OPTION 90 Sirloin Sundried Tomato Couscous Seasonal Greens Danish Feta Cherry Tomatoes Creamy Basil Vinaigrette Red Onions Chickpea Olives NIBBLY BITS Served with Potato Fries or a Side Salad Chicken Strips 85 Chicken Kebabs 125 Chicken Wings 130 Add On Dip Sweet Chilli Sauce 25 Spicy Mayonnaise 50
A LITTLE SWEET TREAT CROFFLE (n) 115 Chocolate Crèmeux Cocoa Cream Nutella Coffee PLAIN CROISSANT 75 ADD: Berry Compote 10 Whipped Cream 35 Cheese 50 FRENCH TOAST Maple 115 Maple & Bacon 150 Apple Crumble 130 Strawberry Banana 175	

V | Vegetarian P | Pescatarian VG | Vegan N | Contains Nuts/Seeds

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AURUM

SUMMER '25

LUNCH 12H00 – 16H30
DINNER 18H00 – 21H30



AURUM

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APPETISERS

CHIPOTLE OCTOPUS | 260

AURUM Mazavaroo | Kalamansi | Citrus

CALAMARI (N) | 150

Zucchini Spaghetti | Pine Nut | Armando Aioli | Lime

SEARED KUDU LOIN | 145

Cape Malay Crema | Charred Onion | Apricot

SALDANHA BAY OYSTERS (P) | 265

4 oysters per portion

Champagne Granita | Lemon Pearls

MUSHROOM TEXTURES (V) | 145

Twice Baked Soufflé | Parmigiano Reggiano | Truffle

GORGONZOLA | 145

Gorgonzola Panna Cotta | Black Forest Ham | Balsamic | Blueberry

GRAVLAX | 175

Beetroot | Salmon | Avocado | Lemon Pearls

PORK LOIN | 175

Pancetta | Apple | Pommery Mayonnaise

GOATS IN BLANKETS (V) | 190

Parmigiano Reggiano | Spinach | Confit Tomato | Thyme & Mustard Crema

CRAYFISH TAIL (N) | 455

Pea Emulsion | Pickled Parsnip | Squid Ink Aioli

GARDEN GREENS

AURUM HOUSE SALAD (V)(N) | 145

Danish Feta | Cherry Tomato | Red Onion | Cucumber | Kalamata Olive | Toasted Pumpkin & Flax Seed | Fried Basil | Balsamic Dressing
ADD: Beef Fillet | 120

TIDES OF THE OCEAN (P) | 195

Sardine | Anchovy | Peppadew | Parmigiano Reggiano | Quail Egg | Kalamata Olive | Seasonal Greens

THE DUCK (N) | 290

Poached Pear | Dukkah | Orange | Seasonal Greens | Sumac Vinaigrette | Goat's Cheese

HEARTY BOWL (V)(N) | 180

ALT VEGAN | 118

Butternut | Pearl Couscous | Rocket | Red Onion | Curry Yoghurt Dressing | Roasted Cauliflower | Zucchini | Chermoula Roasted Aubergine
ADD: Smoked Salmon (P) | 150

PASTA & RISOTTI

LAMB RAGU | 405

Spanish Spiced Lamb | Pappardelle | Exotic Mushrooms | Fior Di Latte Mozzarella | Pancetta

AGLIO e OLIO con PEPERONCINO e GAMBERI (P) | 245

ALT VEGAN | 120

Linguine | Garlic | Olive Oil | Red Chilli | Prawn Tails | Italian Parsley | Parmigiano Reggiano

CHICKEN | 305

ALT VEGAN | 250

Shrimp | Rigatoni | Free Range Chicken | Halloumi | Avocado Salsa | Parmigiano Reggiano

RIGATONI FILETTO | 305

Beef Fillet | Tomato | Harissa

PRAWN RISOTTO (P) | 310

Arborio | Prawn Tails | Cherry Tomato | Shellfish Broth | Beurre Blanc | Herb Oil

FRUTTI di MARE (P)(ALC) | 410

Linguine | Prawn Tails | White Clams | West Coast Mussels | Calamari | Cherry Tomato | White Wine | Basil

FIORITURA RISOTTO | 230

VEGAN ALT | 180

Corn | Fennel Barigoule | Edamame | Confit Tomato | Parmigiano Reggiano

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MAINS

BEEF FILLET | 440

Oxtail Ragu | Exotic Mushroom | Potato |
Madagascan Pepper Jus

AURUM 'SURF 'N TURF' (ALC) | 1850

Served with a side & sauce of your choice
Wagyu Ribeye | Crayfish Tails

DRY-AGED PRIMAL ON THE BONE | SQ

Please enquire with your server

Served with a side & sauce of your choice
A weekly selection of Prime Dry-Aged Beef on the bone

WAGYU SIRLOIN | 350g | 1500

Served with a side & sauce of your choice
Parmigiano Reggiano | Rosemary Butter

HONEY GLAZED PORK BELLY (N) | 335

Blackcurrant | Hazelnut | Pear

LAMB | 450

Pommes Fondant | Armando Jus | Black Garlic

KUDU LOIN (N)(ALC) | 310

Medley of Vegetables | Leek | Cherry Jus

CHICKEN BALLOTINE | 280

Truffle | Spinach Velouté | Brioche

DUCK | 365

Beetroot | Bok Choy | Sorghum | Stone Fruit

QUAIL | 395

Spätzle | Exotic Mushroom | Jus

OSTRICH FILLET | 290

Juniper | Beetroot | Cauliflower | Risotto Croquette

LOCALLY SOURCED LINEFISH (P)(N) | 380

Brussel Sprout | Gnocchi | Forest Mushroom | Squid Heads

SALMON (P) | 410

Cauliflower | Saffron | Rosti | Chorizo | Shrimp

SEAFOOD FOR 2 (P) | 1450

Shellfish Risotto | Calamari | Dill Crema |
Roasted Linefish | Charred Vegetables

SIDES & SAUCES

AURUM Fries | 65

AURUM Truffle Fries | Truffle Mayonnaise | 105

AURUM Spinach | 80

Potato Purée | Butter | Crispy Potato | 60

AURUM House Salad (V)(N) | 80

Sautéed Young Vegetables | Crispy Onion | 85

Sweet Potato Fries | Rosemary Salt | 55

Risotto Bianco | Parmigiano Reggiano | Herb Butter | 85

Porcini & Truffle | 45

Chimichurri | 65

Madagascan Pepper Jus | 45

Cherry Jus | 45

Dill Crema | 60

DESSERTS

AURUM CHEESECAKE | 135

Passion Fruit | Vanilla

AURUM MAGNUM | 105

Yuzu | Basil | White Chocolate

CRÈME BRÛLÉE | 95

Bay Leaf | Stone Fruit | Tonka Bean

VEGAN (N) | 95

Dark Chocolate | Raspberry | Almond

SHARING | 145

Meringue | Chantilly | Summer Fruits

FRUIT | 95

Strawberry | Earl Grey | Hibiscus

CHOCOLATE (N) | 95

Milk Chocolate | Pineapple | Pecan Nuts | Chilli

TIRAMISU | 145

Biscoff | Coffee | Mascarpone

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SANDWICHES

Served on a choice of Ciabatta / Sourdough / Rye Bread

Served with AURUM Fries or AURUM House Salad

THE CORONATION | 180

Chicken Fillet | Curry Yoghurt | Apricot & Grape Chutney

THE BIG BIRD | 205

Ostrich Fillet | Mango Achar | Poblano Yoghurt Dressing | Halloumi

AURUM BEEF BURGER | 230

Remoulade | Avocado | Cherry Tomato | Onion Rings | Chevin Goat's Cheese | Seasonal Greens

AURUM STEAKROLL | 225

Beef Fillet | Peri-Peri | Red Onion | White Cheddar | Harissa Mayonnaise | Avocado

CAPRESE SANDWICH (V)(N) | 190

Mint | Artichoke | Basil Mayonnaise | Fior Di Latte | Pistachio

AURUM CLUB SANDWICH | 190

Bacon | Egg | Chicken Fillet | Harissa Mayonnaise

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PIZZA 12H00-21H30

PIZZETTA BIANCO

CAMEMBERT & ONION MARMALADE (v) | 115

Mozzarella | Rocket | Camembert | Onion Marmalade

OLIVE & SUNDRIED TOMATO (v) | 130

Mozzarella | Rocket | Kalamata Olive | Danish Feta | Sundried Tomato

WILD MUSHROOM & BILTONG | 115

Biltong | Rocket | Wild Mushroom | Truffle Oil | Mozzarella | Parmigiano Reggiano | Danish Feta

PIZZA NEAPOLITAN

AURUM CAPRICCIOSA | 360

Prosciutto Crudo | Fior Di Latte Mozzarella | Crushed Tomato | Button Mushrooms | Kalamata Olive | Mozzarella | Artichoke

THE LATIN PIG (n) | 245

Mortadella | Danish Feta | Pecorino | Basil Pistachio Pesto | Chilli Oil | Red Onion | Mozzarella

SMOKED CHICKEN | 190

Chicken | Smoked Mozzarella | Red Onion | Coriander 'Chutney' | Crème Fraîche

BRAISED LAMB | 215

Lamb | Crushed Tomato | Fior Di Latte Mozzarella | Danish Feta | Garlic | Tzatziki

MEXICANA | 225

Bolognese Ragu | Crushed Tomato | Red Onion | Jalapeño | Crème Fraîche

SWEET CHILLI CHICKEN | 245

Crushed Tomato | Roasted Capsicum | Fior Di Latte Mozzarella | OCTO Sweet Chilli Chicken | Avocado

PEPPERONI | 230

Pepperoni | Crushed Tomato | Cheese | Red Chilli | Mozzarella | Bacon

CHORIZO | 220

Bacon | Crushed Tomato | Goat's Cheese Feta | Red Onion | Chorizo | Avocado

FIERY FILLET FIESTA | 215

Beef Fillet | Capsicum | Peppadew | Mozzarella | Red Onion

AURUM CAPRESE (v)(n) | 200

Crushed Tomato | Fig | Basil Pesto | Mozzarella | Cherry Tomatoe | Rocket | Bocconcini

FOUR SEASONS (v) | 185

Crushed Tomato | Mozzarella | Gorgonzola | Cheddar | Danish Feta

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BEVERAGES

FRUIT JUICES	Orange Pineapple Mango Strawberry Cranberry Apple 300ml	42	COLD BEVERAGES	Local Mineral Water Still 350ml	35	ALCOHOLIC BEVERAGES	Heineken®	55
	Dates Honey Banana Vanilla Frozen Yoghurt	70		Local Mineral Water Sparkling 350ml	35		Heineken® Silver	55
	Mango Strawberry Pineapple Frozen Yoghurt Raspberries	74		Local Mineral Water Still 750ml	70		Windhoek Draught 440ml	55
AURUM SMOOTHIES	Peanut Butter(N) Banana Cacao Frozen Yoghurt Almond Milk(N) Granola	80	COLD BEVERAGES	Local Mineral Water Sparkling 750ml	70	ALCOHOLIC BEVERAGES	Windhoek Lager 440ml	55
				Acqua Panna 250ml	55		Amstel Lager	50
				S.Pellegrino 250ml	55		Carling Black Label	45
GROUND ONE COFFEES			COLD BEVERAGES	Acqua Panna 750ml	105	ALCOHOLIC BEVERAGES	Castle Lager	45
	Ristretto	20		S.Pellegrino 750ml	105		Castle Lite	45
	Single Espresso	34		Appletiser 300ml	50		Bomb Squad Draught 500ml	105
MILK OPTIONS	Americano	38	COLD BEVERAGES	Grapetiser 300ml	50	ALCOHOLIC BEVERAGES	Jack Black IPA 340ml	75
	Cortado	36		Local Sodas 300ml	35		Jack Black Lager 340ml	65
	Cappuccino	44		Fitch & Leeds	32		Corona	65
HOT BEVERAGES	Flat White	44	COLD BEVERAGES	Bespoke Mixers 200ml		ALCOHOLIC BEVERAGES	Sol	65
	Latte	44		Cordials	22		Stella Artois	60
	Mocha	48		Bos Iced Tea 330ml	50		Savanna Dry	60
MILK OPTIONS			COLD BEVERAGES	Lemon		ALCOHOLIC BEVERAGES	Savanna Lite	60
	Almond Milk (N)	+12		Peach			Hunters Dry	45
	Soy Milk	+12		Berry				
HOT BEVERAGES			COLD BEVERAGES	Rock Shandy	60	DRAUGHT ON TAP		
				Lemonade Soda Bitters			500ml	
							Heineken®	70
HOT BEVERAGES			COLD BEVERAGES	Steelworks	60	DRAUGHT ON TAP	Castle Lite	60
				Bitters Lemon Kola Soda Ginger Ale Tonic			Leffe Blonde	70
				Red Bull Energy Drink	60		Stella Artois	65
HOT BEVERAGES			COLD BEVERAGES	Red Bull Sugarfree	60	NON-ALCHOLIC		
				Red Bull Red Edition	60		Heineken® 0.0	55
				Red Bull Apricot Edition	60		Savanna 0.0	55
HOT BEVERAGES			LUXURY TEAS			NON-ALCHOLIC	Allure Sparkling Wine 750ml	450
				FOR 1 42	FOR 2 75			
				BLACK TEA				
HOT BEVERAGES			LUXURY TEAS	English Breakfast		NON-ALCHOLIC COCKTAILS	TROPICAL SUNRISE	75
				Earl Grey			Mango Orange Lemon Honey Syrup Lemonade	
				Darjeeling			LEMON BERRY SELTZER	75
HOT BEVERAGES			LUXURY TEAS	GREEN TEA		NON-ALCHOLIC COCKTAILS	Raspberry Lemon Juice Soda	
				Moroccan Mint			GREEN HOUSE EFFECT	75
				Green Dragon			Cloudy Apple Pine Lemon Agave Cucumber Soda	
HOT BEVERAGES			LUXURY TEAS	HERBAL INFUSION		NON-ALCHOLIC COCKTAILS	APRICOT LIME	80
				Rooibos Cream Orange			MOCKJITO	
				Lemon Fresh			Apricot Orange Lime Mint	
HOT BEVERAGES			LUXURY TEAS	Fruity Chamomile		NON-ALCHOLIC COCKTAILS		

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