



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



AURUM

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

BREKKIE

7:00H – 11:00H

HARVEST TABLE | 195

Help yourself to our Daily Range at the Harvest Table
Choice of Coffee or Juice

OYSTERS (P) | 185

Served with a Traditional Mignonette Dressing or Plain
Serving of 4 Oysters

OAT BOWL

Maple | Chia Seeds | Cinnamon (N) | 70
Coconut | Mango | Chia Seeds | Maple Syrup (V)(N) | 100

SMOOTHIE BOWL (N)(V) | 195

Frozen Mixed Berries | Homemade Granola | Seasonal Fruits

GRANOLA BOWL (N) | 165

Blackberry Compote | Kiwi | Strawberry | Banana | Stone Fruit |
Homemade Granola | Double Thick Yoghurt | Chia Seeds
ADD: Matcha | 40

MEDITERRANEAN LAMB (N) | 145

Guacamole | Nut Dukkah | Pulled Lamb | Harissa |
Poached Eggs | Choice of Toast

AURUM EXPRESS BREAKFAST | 205

Eggs | Cherry Tomatoes | Bacon | Choice of Toast
ADD: Rookworst | 85 | Beef Sausage | 40 | Baby Potatoes | 20 Baked
Beans | 20

FLUFFY OMELETTE | 85

3 Eggs or Egg Whites | Choice of Toast
ADD: Onions | 10 | Roast Peppers | 30 | Tomato | 15
Cheddar Cheese | 50 | Mozzarella | 50 | Mushroom | 35 |
Beef Sausage | 40 | Bacon | 45 | Smoked Salmon (P) | 110

HERBED OMELETTE (P) | 160

Herbed Omelette | Haddock | Salad | Herbed Yoghurt

THE BAGEL DELIGHT (N) | 145

Halloumi | Pickled Red Onion | Poached Eggs | Cherry Tomatoes |
Basil Pesto Mayonnaise | Avocado

ASIAN BENEDICT | 165

Wild Mushrooms | Hollandaise | Bok Choy |
Sweet Potato Rosti | Teriyaki | Poached Eggs

CRAYFISH TOAST (P) | 575

(Not Included in Breakfast Inclusive)

Hollandaise | Poached Eggs | Salmon Mousse | Herbed Salad |
Caviar

SALMON BENEDICT (P) | 315

(Not Included in Breakfast Inclusive)

Smoked Salmon | Black Forest Ham | Capers | Hollandaise |
Poached Eggs | Asparagus

BE DECADENT

CROFFLE (N) | 120

Chocolate Crèmeux | Cocoa | Cream | Nutella | Coffee

PLAIN CROISSANT | 70

ADD: Berry Compote | 10 | Whipped Cream | 35 | Cheese | 50

FRENCH TOAST

Maple | 85

Maple & Bacon | 140

Cherry Compote | Pistachio Custard | Biscoff | 150

Spiced Banana Bread | Chocolate Granola Clusters |
Coffee Butter | Maple Syrup | Crème Fraiche (N) | 95

MUNCHIES

11:00H – 15:00H

BETWEEN BREAD

Choice of Sourdough | Whole Wheat | Rye | White | Ciabatta
Served with Potato Fries or a Side Salad

White Cheddar | 75

White Cheddar | Tomato | 80

Bacon | White Cheddar | Tomato | 100

Bacon | Lettuce | Tomato | 90

Bacon | White Cheddar | Egg | 125

Roasted Chicken Mayonnaise | Gherkin | 95

GOURMET SANDWICHES

Choice of Sourdough | Whole Wheat | Rye | White | Ciabatta
Served with Potato Fries or a Side Salad

BEETROOT | 125

Cranberry & Onion Marmalade | Salsa Verde | Goats Cheese

MUSHROOM DELIGHT (N) | 130

Balsamic Mushroom | Hazelnut | Feta | Garlic Aioli |
Baby Spinach

BRISKET | 210

Red Onion Marmalade | Jus | Brisket | Smoked Mozzarella

BURGERS & WRAPS

Served with Potato Fries or a Side Salad

LEO'S BEEF BURGER | 200

Brie | Crisp Bacon | Miso Caramelized Onion |
Chipotle Mayo | Jalapeño

CRUMBED CHICKEN BURGER | 140

Buttermilk Chicken | Jalapeño Ranch | Slaw |
Maple Butter

VEGETABLE WRAP (V) | 130

Avocado | Halloumi | Seasonal Greens | Chickpea |
Roasted Cherry Tomatoes

OSTRICH WRAP | 185

Harissa | Butternut | Danish Feta

SALADS

LEO'S SUMMER DELI SALAD (N) | 170

VEG OPTION | 90

Sundried Tomato | CousCous | Seasonal Greens |
Danish Feta | Sirloin | Cherry Tomatoes |
Creamy Basil Vinaigrette | Red Onions | Chickpea | Olives

TERIYAKI CHICKEN SALAD (N) | 220

Chicken | Fine Beans | Wild Mushroom | Brie |
Stone Fruit | Pecan

DEEP SEA DIVING | 170

Seasonal Greens | Anchovy | Chili Crouton |
Citrus Caesar Dressing | Radish | Avocado

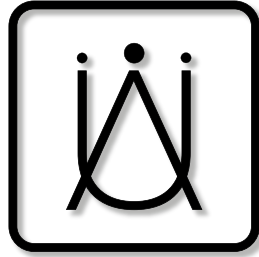
TRUFFLE PASTA | 350

Roast Peppers | Beef Fillet | Penne Pasta | Basil | Truffle Oil

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

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Tray charge Breakfast | 200 | Tray Charge Lunch | 50



AURUM

SUMMER'26/27

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



AURUM

Dial 0100 to place your order.
Tray charge | 50

APPETISERS

SOUP DU JOUR | 240

VEGAN ALT | 130

Curried Carrot | Ginger | Seared Scallop

CALAMARI (N) | 190

Salsa Verde Aioli | Lime | Roasted Vegetable Medley

FORBIDDEN FRUIT (V) | 120

Apple Sorbet | Marinated Cucumber | Herb Oil

TRIO OF SPRINGBOK | 175

Spinach | Tomato Confit

DUCK ARANCINI | 170

Broccoli & Pea Mousse | Mint | Chimichurri

BEEF CARPACCIO (N) | 215

Mustard Crème | Almond Porcini Dust | Teriyaki |
Pickled Beetroot

LOBSTER ROULADE (P) | 490

Caramelized Onion | Lemongrass | Apple | Citrus

SEARED TUNA (P) | 230

Black Garlic Aioli | Pickled Jalapeño |
Cucumber Coconut Dressing

SALDANHA BAY OYSTERS (P) | 270

4 Oysters Per Portion

Champagne Granita | Lemon Pearls

ADD: Oyster | 50

BEETROOT MEDLEY (V)(N) | 195

Goat's Cheese | Pistachio | Apple Chutney |
Maple Vinaigrette

GARDEN GREENS

AURUM HOUSE SALAD (V)(N) | 145

Danish Feta | Cherry Tomato | Red Onion | Cucumber |
Kalamata Olive | Toasted Pumpkin & Flax Seeds | Basil |
Balsamic Dressing

ADD: Beef Rump | 130

TUNA NIÇOISE (N) | 230

Kalamata Olive | Tuna | Confit Tomato | Quail Egg |
Tempura Green Beans | Seasonal Greens

LATKE CAESAR SALAD (V) | 145

Soft-Boiled Egg | Caper | Artichoke | Zucchini |
Parmigiano Reggiano | Chickpea

ADD: White Anchovy (P) | 65

PRAWN CHIPOTLE SALAD (N) | 265

Avocado | Strawberry | Coconut | Peanut |
Seasonal Greens | Strawberry Ginger Dressing

PASTA & RISOTTI

LAMB RAGÙ | 395

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

AGLIO e OLIO con PEPERONCINO

e GAMBERI (P) | 235

VEGAN ALT | 130

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

CHICKEN | 275

VEGAN ALT | 260

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

PENNE FILETTO | 350

Beef Fillet | Tomato | Harissa

OXTAIL RISOTTO | 325

Oxtail | Edamame Beans | Exotic Mushroom |
Mangetout

PRAWN RISOTTO (P) | 295

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

FRUTTI di MARE (P)(ALC) | 380

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

AURUM MOROGO RISOTTO (V) | 295

Kale | Gruyère | Morogo | Tomato

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

Dial 0100 to place your order.
Tray charge | 50

MAINS

BEEF FILLET | 530

Black Truffle | Ox Tongue Arancini | Bone Marrow |
Mushroom Salsa

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 RIBEYE | 300g | 1650

Served with a side & sauce of your choice

Parmigiano Reggiano | Rosemary Butter

ADD: Lobster Tail | 365

SURF AND TURF | 595

14 Day Aged Beef Fillet | Seared Scallop | Béarnaise |
Baked Lentil

PORK BELLY | 250

Red Cabbage Mousseline | Broccoli | Caraway Glaze

LAMB SHANK | 410

Creamy Barley | Sautéed Young Vegetables

VENISON LOIN (N) | 390

Beetroot Polenta | Balsamic Butter | Pistachio Crumble |
Exotic Mushroom

CHICKEN FRICASSÉE | 250

Rice | Bacon | Port Mustard Beurre Blanc

DUCK (N) | 290

Barley | Pistachio Dukkah | Apricot Mostarda

QUAIL | 375

Onion Soubise | Corn Salsa | Sweet Potato Ragù

OSTRICH FILLET | 295

Juniper | Beetroot | Cauliflower | Risotto Croquette

SOLE PAUPIETTE (P) | 365

Calamari Fricassée | Fennel | Ginger

SALMON (P) | 525

Beetroot | Ratatouille Mousseline |

Horseradish Beurre Blanc

SEAFOOD FOR 2 (P) | 1200

Shellfish Risotto | Calamari | Horseradish Crema |

Roasted Linefish | Charred Vegetables

LOBSTER THERMIDOR (P) | 750

Roasted Capsicum | Lime | Gruyère | Potato

GRATIN DE PATATES DOUCES (V) | 250

Curried Artichoke Velouté | Vegetable Antipasti |

Kalamata Olive | Exotic Mushroom

SIDES & SAUCES

AURUM Fries | 65

AURUM Truffle Fries | Truffle Mayonnaise | 90

Sweet Potato Fries | Rosemary Salt | 75

Potato Purée | Butter | Crispy Potato | 60

AURUM House Salad (V)(N) | 80

Sautéed Young Vegetables | Crispy Onion | 85

AURUM Spinach | 75

Risotto Bianco | Parmigiano Reggiano | Herb Butter | 90

Porcini & Truffle | 60

Madagascan Pepper Jus | 60

Juniper Jus | 60

Horseradish Crema | 80

DESSERTS

VERY BERRY CHEESECAKE | 175

Cranberry | Blackberry | Pomegranate

CARIBBEAN KIWI (N) | 170

Mango | Pineapple | Lemon Poppy | Basil |

Kiwi | Coconut

MISS ELDER (N) | 165

Elderflower | Grapefruit | Lemon Verbena | Thyme

APPLE TEXTURES (N)(V) | 95

Apple | Dark Chocolate | Peanut Butter | Oat

THE CHOCOLATE PROPOSAL (N) | 140

Almond | Madagascan Chocolate | Orange |

Raspberry | Stonefruit

PARFAIT ENDING (N) | 105

Passionfruit | White Chocolate | Guava | Macadamia

FROZEN TREATS

AURUM GELATO 1 Scoop | 40 2 Scoops | 65

Ferrero Chocolate (N) | Piña Colada (ALC) | Vanilla (VG)

Mango & Passionfruit | Liquorice

AURUM SORBET (VG) 1 Scoop | 40 2 Scoops | 65

Please enquire with your server for Sorbet of the day.

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

Dial 0100 to place your order.

Tray charge | 50



PIZZA 12H00-21H30

SANDWICHES

THE RUSTY ANCHOR | 205

Beef Short Rib | Emmental | Pickles | Guinness Butter | Mustard Mayonnaise | Caramelized Onion

THE BRINY BIRD | 175

Ostrich Fillet | Chakalaka | Capsicum | Danish Feta | Tzatziki | Coriander Pesto

VEGETABLE HARVEST (N) | 160

Mint Chimichurri | Grilled Aubergine | Capsicum Pesto | Cherry Tomato
Halloumi | Black Garlic Mayonnaise

AURUM BEEF BURGER | 210

Tomato Chutney | Gruyère | Caramelized Onion | Béarnaise

AURUM STEAKROLL | 210

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

AURUM CHICKEN BURGER | 175

Pickles | Gochujang Ranch | Emmental

PIZZETTA BIANCO

GLUTEN FREE BASE AVAILABLE | +50

FOCACCIA BREAD

Plain | 80

Cheese | 105

OLIVE & SUNDRIED TOMATO (V) | 155

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

BLACK BEARDS TREASURE (N) | 190

Black Forest Ham | Hazelnut | Pecorino | Exotic Mushroom | Smoked Mozzarella

PIZZA NEAPOLITAN

GLUTEN FREE BASE AVAILABLE | +50

PUTTANESCA PECHE | 245

Crushed Tomato | Kalamata Olive | Mozzarella | Caper | White Anchovy | Red Onion

AURUM MARGHERITA (V) | 170

Crushed Tomato | Mozzarella | Basil | Parmesan | Cherry Tomato

THE LATIN PIG (N) | 220

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

BBQ CHICKEN | 190

Crushed Tomato | Mushroom | Mozzarella | Cheddar Cheese | Red Onion | Rocket | AURUM BBQ Sauce
Add: Bacon | 45

BRAISED LAMB | 210

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

SWEET CHILLI CHICKEN | 200

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

PEPPERONI | 190

Pepperoni | Crushed Tomato | Red Chilli | Mozzarella | Bacon

THE MEATZA | 265

Crushed Tomato | Bacon | Chorizo | Capsicum | Garlic | Chili | Salsa Verde
Add: Avocado | 45

FIERY BEEF FIESTA | 190

Beef | Capsicum | Peppadew | Mozzarella | Red Onion

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

Dial 0100 to place your order.
Tray charge | 50

BEVERAGES

FRUIT JUICES	Orange Pineapple Mango Strawberry Cranberry Apple 300ml		COLD BEVERAGES	Local Mineral Water Still 350ml		37	ALCOHOLIC BEVERAGES	Heineken®		58		
	42			Local Mineral Water Sparkling 350ml				37	Heineken® Silver		58	
				Local Mineral Water Still 750ml					75			Windhoek Draught 440ml
AURUM SMOOTHIES	Dates Honey Banana Vanilla Frozen Yoghurt			Local Mineral Water Sparkling 750ml		75		Windhoek Lager 440ml		58		
	75			Acqua Panna 250ml				60	Amstel Lager		58	
				S.Pellegrino 250ml					60			Carling Black Label
	Mango Strawberry Pineapple Frozen Yoghurt Raspberries			Acqua Panna 750ml		108		Castle Lager		50		
	78			S.Pellegrino 750ml				108	Castle Lite		50	
				Appletiser 300ml					50			Bomb Squad Draught 500ml
	Peanut Butter (N) Banana Cacao Frozen Yoghurt Almond Milk (N) Granola			Grapetiser 300ml		50		Jack Black IPA 340ml		75		
	85			Local Sodas 300ml				38	Jack Black Lager 340ml		68	
				Fitch & Leeds					32			Corona
GROUND ONE COFFEES	Ristretto			Bespoke Mixers 200ml		28		Sol		65		
	20			Cordials				28	Stella Artois		58	
				Bos Iced Tea 330ml					50			Savanna Dry
	Single Espresso			Lemon Peach Berry		62		Savanna Lite		65		
	35			Rock Shandy				62				
				Lemonade Soda Bitters								
	Americano			Steelworks		62		500ml				
	40			Bitters Lemon Kola Soda Ginger Ale Tonic					Heineken®		70	
				Red Bull Energy Drink					65			Castle Lite
	Cortado			Red Bull Sugarfree		65		Leffe Blonde		70		
	40			Red Bull Red Edition				65	Stella Artois		65	
				Red Bull Apricot Edition					65			
MILK OPTIONS	Almond Milk (N)		LUXURY TEAS	FOR 1 44 FOR 2 80				Heineken® 0.0		60		
	+14			BLACK TEA					Savanna 0.0		60	
				English Breakfast Earl Grey Darjeeling								Allure Sparkling Wine 750ml
HOT BEVERAGES	Hot Chocolate			GREEN TEA				TROPICAL SUNRISE		75		
	48			Moroccan Mint Green Dragon					Mango Orange Lemon Honey Syrup Lemonade			
				HERBAL INFUSION								LEMON BERRY SELTZER
	White Hot Chocolate			Rooibos Cream Orange Lemon Fresh Fruity Chamomile				Raspberry Lemon Juice Soda				
	46								GREEN HOUSE EFFECT		75	
												Cloudy Apple Pine Lemon Agave Cucumber Soda
	Rooibos Cappuccino							APRICOT LIME MOCKJITO		80		
	46								Apricot Orange Lime Mint			
												URBAN BREEZE
	Spiced Turmeric Latte							Butterfly Pea Ginger Lemon Dry Lemon				
	50											
	Spiced Chai Latte											
	48											
	The Rolo											
	50											
	Coconut Matcha											
	50											
	Tiramisu											
	50											
FREEZO	Cherry White Chocolate											
	50											
	The Rolo											
	50											
	Coconut Matcha											
	50											
	Tiramisu											
	50											
	Cherry White Chocolate											
	50											