THYME
@ROYAL PALM

CAFÉ • BAR • RESTAURANT

MENU & WINE LIST



THYME
@ROYAL PALM
CAFÉ • BAR • RESTAURANT

Starters

Peri-Peri Chicken Livers R 105
Sautéed with white wine and chorizo sausage served with Melba toast

Deep fried Buffalo Wings R 105
Served with French fries and either Barbeque or Peri-peri sauce

Salt and Pepper Squid R 97
Served with tartar sauce and wasabi mayo

Royal Palm Garden

House Salad R 85
Mixed greens, cherry tomatoes, sliced cucumber, bell peppers, olives and feta

Royal Chicken Caesar Salad R 105
Romaine lettuce, grilled chicken breast, boiled egg, tortilla chips, mozzarella balls and parmesan shavings

Smoked Salmon Salad R 115
Cream cheese, cappers, boiled egg, tomato concasee, rocket, and raspberry dressing

Sandwiches & Burgers

Gourmet Sandwich R 115
Toasted Club sandwich on ciabatta bread with basil pesto, sundried tomato pesto, bacon, sliced tomato, fried egg, chicken and mayonnaise served with side salad and chips

Royal Beef Burger R 135
100% pure ground beef patty on a heath roll with rocket, tomato, gherkins, hummus, basil pesto, bacon, caramelised onion, and gorgonzola sauce served with a choice of sweet potato fries Or French fries

Chicken Burger R 125
150g chicken breast on healthy roll with rocket, gherkins, tomato, basil pesto, sundried tomato pesto, caramelised onion and cheese served with your choice of sweet potato or French fries



THYME
@ROYAL PALM
CAFÉ • BAR • RESTAURANT

Main Course

Hake and Chips R 175
Hake either grilled or deep fried served with Tartar sauce and your choice of seasonal vegetables, side salad or French fries

House Special T-Bone R 245
300g T-bone steak served with baby carrots, sugar snap peas and French fries accompanied with Béarnaise sauce infused with thyme

Royal Roasted Baby Chicken R 225
Roasted baby Chicken served with seasonal vegetables and French fries. Available in Barbeque, Peri-Peri or Lemon & Herb

Beef OX Tail R 250
Slow braised to perfection with red wine and infused with fresh thyme. Served with mashed potato

De constructed Vegetable Lasagna and Feta cheese (V) R 170
Folded diced vegetables with spinach and feta cheese on Napolitano sauce and finished with parmesan shavings

Royal Palm Classic Dishes

Minted Lamb Cutlet R 295
Served with a pea puree, grilled vine cherry tomato, baby carrot and sugar snap peas with red wine minted Jus

Chicken Roulade R 205
Stuffed with spinach, ham, cheese and peppadews, wrapped with bacon served with white wine vegetable ratatouille

Pork Cutlet R 225
Infused with apple juice and served with carrot puree, pea puree, Bok choy and baby carrots

Desserts

Fruit Salad and Ice Cream R 65

Passion Fruit Cheesecake R 95
Served with wild berry coulis, macaroon, vanilla soil and ice cream

Cake of the day R 85


DESIDERIUS
PONGRÁCZ
NOBLE NECTAR
DESIDERIUS
PONGRÁCZ
MÉTHODE CAP CLASSIQUE
ROSÉ
DESIDERIU
PONGRA
MÉTHODE CAP CLA
BRUT
PINOT NOIR/CHARDON

THYME
@ROYAL PALM
CAFÉ • BAR • RESTAURANT

Sparkling Wines

J.C. Le Roux Le Domaine — R 255
The palate is alive with sweet tropical fruits in perfect harmony with natural fruit acids supported by an enjoyable aftertaste.

J.C. Le Roux La Fleurette — R 255
It reveals a delightful melange of sweet, fruity flavours with hints of strawberry, plum and tropical fruit.

J.C. Le Roux La Chanson — R 255
Lively, ruby-red sparkling wine. It reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum.

MCC

Pongrácz Rosé — R 495
Delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive.

Pongrácz Brut — R 495
Delicate yeasty tones are layered with toast and ripe fruit.

Pongrácz Noble Nectar — R 545
Velvety, creamy butter and citrus notes blend seamlessly with delicate bubbles, light yeasty aromas, crisp, juicy pears, and litchi.

Champagne

Moët & Chandon — R 2395
Delicious sumptuousness of white-fleshed fruits (pear, peach, apple)

Moët & Chandon Rosé — R 2250
Juicy, persistent intensity of berries (strawberry, raspberry, redcurrant)

Veuve Clicquot — R 2150
Strength and silkiness - and to hold them in perfect balance with aromatic intensity and a lot of freshness.


DURBANVILLE
HILLS
SAUVIGNON BLANC
2019

THYME @ROYAL PALM
CAFÉ • BAR • RESTAURANT

White Wines

Sauvignon blanc

Durbanville Hills Medium-bodied wine with subtle citrus and tropical fruit on the palate ending with a long, lingering finish.	R 75	R 235
Fleur Du Cap The palate is mineral and linear with a beautiful richness elegantly balanced by the fresh acidity.	R 80	R 248
Douglas Green Overt pineapple, gooseberry and granadilla aromas carry through to a crisp dry entry and a surge of tangy tropical flavours.		R 190

Chenin blanc

Nederburg 5600 A well-balanced wine with delicate layers of stone fruit and citrus undertones.	R 65	R 199

Chardonnay

Watershed Unwooded On the palate this wine exhibits a creamy texture with a lingering crisp finish.		R 190

White Blends

Zonnebloem Blanc de Blanc A medium-bodied wine with a refreshing, crisp acidity, plenty of tropical fruit flavours.	R 60	R 195

Blush Wines

Nederburg Rosé Clean, fruity and refreshing flavours with a good acid structure.	R 55	R 172
Allesverloren Tinta Rosé Fresh raspberries and cherries on the palate with a hint of vanilla.	R 75	R 235
Douglas Green Sunkissed Natural Sweet Full sweetness is well balanced by a pleasing crisp finish.	R 55	R 185


NEDERBURG
Nederburg
2019
BARONNE

THYME @ROYAL PALM
CAFÉ • BAR • RESTAURANT

Red Wines

Merlot

Durbanville Hills Medium to full-bodied wine with sweet fruits on palate, rounded off with silky tannins and a full mouth feel that has a prolonged aftertaste.	R 85	R 260
Douglas Green Generous ripe berry flavours brushed with soft oak spice to a sleek juicy fruit finish.	R 82	R 240

Cabernet sauvignon

Durbanville Hills An elegant, medium-bodied wine with ripe red fruits on the palate.	R 87	R 260

Shiraz

Durbanville Hills Subtle yet distinct taste of plums and sweet oriental spice. Soft tannins on the palate with a mouthwatering finish.	R 87	R 260

Pinotage

Zonnebloem A full-bodied wine, bursting with cherry and mocha flavours and soft oak spice.		R 295

Red Blends

Alto Rouge Full-bodied with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla.		R 298
Nederburg Baronne A rich, medium-bodied wine with ripe plum, prune, dark chocolate and oak spice flavours and a pleasant tannic structure.		R 239


Alleswerloren
CABERNET SAUVIGNON
2015

THYME
@ROYAL PALM
CAFÉ • BAR • RESTAURANT

Cellar list

Allesverloren Cabernet Sauvignon — R 405
A rich and full-bodied wine with a good tannic structure, lots of berry fruit flavours such as blackcurrant and cherries with undertones of dark chocolate.

Rupert and Rothschild — R 555
Layers of complexity unfolds on the palate with silky tannins. Exceptional balance, beautifully structured with hints of chocolate.

The Chocolate Block — R 665
An opulent style with super-fine tannins and a luscious palate named for the distinctly chocolatey notes on both the nose and palate.


CRISP
HUNTER'S
DRY
HUNTER'S
GOLD
REAL CIDER

THYME
@ROYAL PALM
CAFÉ • BAR • RESTAURANT

Beers

Amstel / Amstel Lite	R 45
Black Label	R 40
Castle Lager / Castle Lite	R 40
Hansa	R 40
Heineken	R 50
Stella Artois	R 50
Miller Draught	R 45
Windhoek Draught	R 55
Windhoek Lager / Light	R 42
Corona	R 65

Ciders & Coolers

Hunter's Dry / Gold	R 44
Savanna Dry / Light	R 44

Cocktails

Time Twist	R 102
American Mojito	R 102
Hennessy Daiquirri	R 102
Cosmo Jug	R 350
Mojito Jug	R 305
Daiquirri Jug	R 345
Cosmo	R 82
Pina Colada	R 85
Mojito	R 75
Daiquirri	R 85
Mock Mojito	R 65
Mock Daiquirri	R 55
Mock Cosmo	R 45



THYME
@ROYAL PALM
CAFÉ • BAR • RESTAURANT

Cold Drinks

Refreshing drinks

Appletiser / Grapetiser	R 38
Red Bull	R 55
Still / Sparkling Water	R 22
Soft drinks	R 30

Milkshakes

Chocolate / Vanilla / Banana / Strawberry / Bubble gum / Lime	R 45

Fresh Juice selection

Orange / Apple / Fruit Cocktail / Cranberry	R 33

From the Barista

Espresso	R 32
Americano	R 30
Cappuccino	R 34
Latte	R 34
Cortado	R 34
Flat White	R 30
Hot Chocolate	R 38
Mocha	R 38
Chai Latte	R 38
Filter Coffee	R 28
Tea	R 28
Milo	R 38