

Pool Deck Menu



A JOURNEY

THROUGH OUR POOL DECK MENU

Inspired by relaxed luxury and vibrant poolside dining, our Pool Deck menu celebrates fresh ingredients, bold flavours and effortless indulgence.

From handcrafted pizzas and gourmet burgers to vibrant salads, signature desserts and refreshing light bites, each dish has been curated to complement the unique energy of The Palace.

Menu

BOWL

R275

poke

sushi rice, cucumber, edamame beans, pickled shitake, radish, pickled ginger, sesame & yuzu dressing (G, SS)

- select one enhancement -
smoked salmon / prawns / grilled chicken

SALADS

R250
per dish

nicoise salad

seared tuna, olive tapenade, green bean, marinated potatoes, confit tomato. served with jalapeno vinaigrette (F)

buratta and tomato

black pepper marinated burrata, heritage tomato, basil shoots, topped with balsamic onion vinaigrette (D)

caesar salad

anchovy & egg dressing, cos lettuce, free-range boiled egg, parmigiano (G, E, D, F)

- select one enhancement -
avocado / bacon / grilled chicken breast / minute sirloin steak / smoked salmon / prawns

LIGHT BITES

R155
per dish

baby-back pork ribs

homemade bbq sauce (G, S)

panko-crumbed chicken tenders

sriracha mayo (G, E)

beef sliders (2)

cheddar, dill cucumbers (G, D)

crumbed mushrooms

caramelized onion puree & sour cream (G, E, D)

mini margarita pizza

tomato sauce, mozzarella (G, D)

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SIDES

R75
per dish

fries (G) / side salad / onion rings (G)

BURGERS

R295
per dish

- served with fries & a side salad -

palace beef burger 200g

homemade beef burger, homemade tomato chutney,
mature cheddar, pickles, palace bbq sauce (G, D, E, M)

palace chicken burger

honey sriracha aioli, pineapple salsa, red cabbage slaw,
mozzarella (G, D, S)

palace vegan burger

caramelized onion, guacamole, pickled
peppers, vegan cheese, confit garlic aioli (G, S, N)

SANDWICH

R265

- served with fries & a side salad -
bread selection from our bakery -
white, brown, sourdough, rye, gluten free

club sandwich

3 layers: chicken, bacon, mature cheddar, lettuce, aioli and a
free-range fried egg (G, D, E)

WRAPS

R185
per dish

- served with fries & a side salad -

beef & avo prego wrap

sauteed peppers, mozzarella, crema (G, D)

cajun chicken & feta wrap

kachumber salad, iceberg, crema (G, D)

prawn & calamari wrap

tomato salsa, marie rose sauce, crema (G, F, S, M, D)

vegetable wrap

chickpeas, sauteed peppers, rocket, mozzarella, crema (G, D)

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GOURMET PIZZAS

R275
per dish

- fresh home-made pizza base 30cm -

artichoke and zucchini

olives and oregano, roast peppers (G, D)

parma ham and burrata

rocket and balsamic glaze (G, D)

chicken tikka

sour cream, coriander (G, D)

seafood

prawns, mussels, calamari, garlic, chili (G, D, F)

build your own (tomato base)

select any 3 of the below toppings

- toppings -
olives, chili, mushroom, pineapple, jalapeno,
buffalo mozzarella, feta roast peppers,
avocado, pepperoni, chicken, bacon,
hickory ham, prawns, calamari, mussels

PIZZAS

R195
per dish

margherita

buffalo mozzarella, basil, olive oil (G, D)

vegan

cauliflower base –
select any 3 of the below toppings

- toppings -
olives, chili, mushroom, pineapple, jalapeno, roast peppers,
avocado, vegan mozzarella

SIGNATURE DESSERTS

R195
per dish

chocolate torte

with vanilla mascarpone (G, E, D)

ice cream sundae

vanilla or chocolate ice cream, whipped
cream, cherries, roasted luxury nuts (D, E, N)

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DESSERTS

R150
per dish

soft serve ice cream (D)

- toppings -
choose your toppings and sauce (G, D)

seasonal sliced fresh fruit

with chantilly cream or custard and
a home-made berry compete (D)

GOURMET MILKSHAKES

R125
per drink

candy cloud No.5

a delicately sweet bubblegum with a velvety finish
and whimsical nod to pure joy

the dark indulgence

deeply rich chocolate ice cream folded with hand-crushed
chocolate cookies and a decadent of dark sweetness.

golden hour

indulgent caramel ice cream swirled with salted
caramel sauce leaving an umami luxurious balance.

velvet blush

sun-ripened fresh strawberry ice cream crowned with
clouds of marshmallow, drizzled with strawberry coulie.

madagascan ivory

churned vanilla ice cream adorned with white meringue,
vanilla biscuit and a dusting of gold.

citrus mist

bright, tangy lime blended into velvety cream, fragrant
lemon zest and whispers of edible gold leaf.

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