



Cool, chic, yet timelessly elegant, Planet Bar buzzes year round with well-heeled Capetonians sipping sundowners or pre-dinner Champagne.

The bar's stylish celestial décor and cosy seating create an intimate ambience.

Whether you're people watching from the terrace in summer or curling up by the fire with a glass of red in winter, this is the place to be.

Enjoy our finest selection of extensive French Champagne and South African Méthode Cap Classique.

We offer a vast variety of top South African wines capturing the essence of our local offering, and we also have an exclusive International wine selection for the connoisseur.

Our operating hours are daily from noon to 2am.

No Corkage Policy:

Each wine was carefully selected with sufficient choice & variety, we therefore do not allow any consumption of private beverages, wines or Champagnes not listed on our Planet Restaurant & Bar wine list.

All prices are quoted in ZAR, Vat. Inclusive



PLANET BAR SNACKS

served daily from 12h00 – 22h00

COLD SNACKS

Oysters	½ doz (6)	185
with traditional accompaniments	dozen (12)	305
Biltong and Droëwors		120
Crudités, hummus and vade ✓		55
Caviar		SQ
served with potato blinis, egg, chives, onion and sour cream		
Giant green olives ✓		75
Saucisson sec		115
Kale and vegetable chips with a rooibos & butternut dip ✓		55
Smoked salmon and cream cheese on potato blini		70
Seared tuna with sweet and sour Asian dipping sauce		70

WARM SNACKS

Snack Platter	210
select any four items from the selection below	

SNACK SELECTION:

Cheese and corn samoosas ✓	55
Tempura broccoli and aioli ✓	55
General Tso's chicken wings	55
Bacon wrapped Chilli poppers	55
Flambé chorizo and marinated peppers	55
Mushroom empanadas ✓	55
Mini springbok sosaties	55
Spice fried chicken pieces with peri-peri	60
Prawn rissoles	75
Grilled pastrami rashers	55
Mini corn dogs with sweet mustard	55
Lamb frikkadels with a monkey gland sauce	55

SALADS

Chef's salad ⁿ	150
salted shallots, marinated mushrooms, slow roasted tomato, parmesan and toasted pine nuts	
BLT salad	160
bacon, lettuce and tomato salad served with blue cheese dressing	
Caesar salad	160
gem lettuce, garlic croutons, shaved parmesan and a Caesar dressing	

ⁿ - contains nuts ✓ - vegetarian



SANDWICHES & BURGER

Smoked salmon tartine on toasted seed bread with avocado and cottage cheese topped with a caper & fennel salad	160
Club sandwich sliced chicken breast, bacon, avocado, tomato, cheddar cheese, mayonnaise and iceberg lettuce on white, brown or whole wheat bread served with fries, potato wedges or side salad	165
Cheese burger 100% pure beef, homemade toasted sesame bun, tomato, lettuce, mature cheddar, pickled cucumber, brinjal chutney and caramelized onions served with fries, potato wedges or side salad	175
Grilled chicken wrap lettuce, Asian coleslaw, pineapple, pickled cucumber, cheddar, avocado served with fries, potato wedges or side salad	150
Pulled lamb shoulder soft shell tacos (3) guacamole, lettuce, sour cream served with roasted corn	165
Crispy pork belly sliders (3) Steamed bun, pickled cucumber & sprout salad, soya miso glaze	115
Southern fried chicken sliders (3) Mini sesame roll with coleslaw	115
Grilled mushroom and vegetable kebab ⁿ garlic herb and red onion flat bread, cashew cheese, rocket	150
Toasted or plain sandwiches white, brown or whole wheat bread with your choice of items: smoked salmon, ham, tomato, cheddar cheese, egg salad, roast beef, tuna or chicken mayonnaise served with fries, potato wedges or side salad	135

LIGHT MEALS

Beef carpaccio lemon, olive oil, rocket and parmesan add fries	160 185
Chicken liver parfait home baked artisanal bread	135
Selection of local cheeses ⁿ preserves, bread and savoury biscuits	170
Spicy nachos sour cream, avocado, cheddar, tomato, jalapeño ✓ add chicken	145 185

ⁿ - contains nuts ✓ - vegetarian



LIGHT MEALS

Fried calamari and chips with a lime mayonnaise	195
Cut beef sirloin (250g) cut strips of flame grilled rare beef sirloin with chilli and garlic, onion rings, aioli served with a chef's salad	255
From the Chef's Table Farmer Angus grass fed beef tasting roasted bone marrow, biltong dusted beef tendons, bresaola, oxtail truffles, home baked breads	145

DESSERTS

Malva pudding with apricot ice cream	95
Crème brûlée with sorbet and short-bread	95
Fresh cut seasonal fruit selection with home-made sorbet	95
Cake of the day please consult your waiter for more information	95
Sorbet of the day please consult your waiter for more information	90
Scones served with cream, cheese and preserves	75
Chocolate torte with roasted pears and toasted almonds	115
Selection of homemade Valrhona chocolates	95
Baked cheesecake served with chantilly cream and granadilla coulis	95
Home made ice cream selection please consult your waiter for more information	90

CHAMPAGNE

"I drink it when I'm happy and when I'm sad.
 Sometimes I drink it when I'm alone.
 When I have company I consider it obligatory.
 I trifle with it if I'm not hungry and drink it when I am.
 Otherwise, I never touch it—unless I'm thirsty."

- Lilly Bollinger -

Owner of Bollinger Champagne from 1941-1971

OUR CELLAR SELECTION

Veuve Clicquot, Vintage Reserve 2004, Reims	2,450
Billecart-Salmon, Cuvée Nicholas François Billecart, 1999	4,700

PRESTIGE CUVÉE et CUVÉE ROSÉ

Billecart-Salmon, Grand Cru, NV, Mareuil-sur-Ay	3,425
Dom Pérignon, Cuvée Brut 2006, Epernay	5,500
Taittinger, Brut Millesieme, 1998, Reims	6,500
Billecart-Salmon, Cuvée Elizabeth-Salmon, Grand Cru, NV	6,750
Krug Rosé NV, Reims	9,500
Dom Pérignon, Cuvée Brut Rosé 2004, Epernay	10,500

VINTAGE

Moët & Chandon, Brut Imperial 2004, Epernay	2,400
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PRESTIGE NON-VINTAGE BRUT ROSÉ

	glass	bottle
Tribaut, Brut Rosé, NV, Romery		1,050
Jacquart, Reims	355	1,600
Bollinger, Ay		2,800
Veuve Clicquot, Reims		2,500
Laurent-Perrier Cuvée, Tours-sur-Marne		2,950
Billecart-Salmon, Mareuil-sur-Ay		3,300

NON VINTAGE BRUT

Follet-Ramillon, Spécial Brut	885
Montaudon, Brut Reserve, Reims	1,100
Jacquart, Brut, Reims	1,250
Moët & Chandon, Brut Impérial, Epernay	1,750
Laurent-Perrier, Tours-sur-Marne	1,650
Champagne Barons de Rothschild, Brut, NV	1,955
Veuve Clicquot, 'Yellow Label', Reims - 750ml	2,050
Veuve Clicquot, 'Yellow Label', Reims - 375ml	1,360
Taittinger, Brut Reserve, Reims	1,650
'R' de Ruinart Brut, Reims	575 2,050
Nicholas Feuillatte, Brut, Chouilly	1,450
Billecart-Salmon, Brut Reserve, NV, Mareuil-sur-Ay	2,285

*Special vintages are available in limited quantities only



MÉTHODE CAP CLASSIQUE BRUT VINTAGE

	glass	bottle
Montpellier, Brut, 2011 rich with yeasty character, this Blanc de Blanc is dry, crisp and incredibly fresh		420
Simonsig, Kaapse Vonkel, 2015 fine fruit and creamy chardonnay flavours	100	425
Aurelia, Brut, 2016 Chardonnay / Pinot Noir - full bodied, with honey and apricot flavours on the nose	145	450
Morgenhof, Brut Reserve, 2010 elegant, fresh, hints of passion fruit and peach		475
Steenberg '1682', Brut, 2013 Chardonnay - yields a consistent flavour of fresh Granny Smith apples, tones of freshly baked biscuits		535
Boschendal, Grand Cuveé, 2012 fresh green fruit with hints of citrus supported by discreet almond biscotti and brioche		775
Genevieve, Brut, 2012 hand crafted 100% Chardonnay - delicately elegant	210	860

MÉTHODE CAP CLASSIQUE BRUT NON - VINTAGE

Villiera, Tradition Brut red fruit nose, ample fruity flavours, creamy mousse	90	370
Pierre Jourdan, Brut elegant and assertive, rich with apple tones		375
L'Ormarins, Brut elegant and statuesque. Its long aftertaste finishes on a light lemon zest note	95	450
Môreson, Solitaire Brut Blanc de Blanc - fine mousse, well balanced	115	475
Boschendal, Brut Pale gold with a flourish of delicate bubbles and enticing lemon cream and almond Biscotti	115	490
Graham Beck, Brut rich and creamy complexity, freshness and finesse		500
Colmant, Brut Reserve Pinot Noir / Chardonnay - perfect balance, smooth finish		545
Le Lude, Brut elegant citrus blossoms with fresh lime aromas		570



MÉTHODE CAP CLASSIQUE ROSÉ VINTAGE

	glass	bottle
Simonsig, Brut Rosé, 2015 delightful bright, salmon pink colour, contrasts with the string of white pearly bubbles	100	410
Steenberg '1682', Brut Pinot Noir - fresh strawberry aromas, delicate mousse carried through with an incredible palate		765

MÉTHODE CAP CLASSIQUE ROSÉ NON-VINTAGE

Villiera, Tradition Brut Rosé a traditional Rosé, rich in flavour with a long finish		395
Pongracz, Rosé exciting Rosé with wonderful foamy palate of black berry fruit		450
Pierre Jourdan, Cuveé Belle Rosé a superb Cap Classique from Franschoek, 100% Pinot Noir		420
Graham Beck, Brut Rosé classy Rosé from acclaimed sparkling wine producer, ripe fruit galore from the Breede River Valley		475
Boschendal, Brut Rosé Pinot Noir, Pinotage & Chardonnay - exceptionally pleasing on the eye as well as the palate	115	490
Môreson Pink, Rose strawberries and cream with a floral undertone		575
Le Lude, Rose ripe cherries, red lollipop & raspberry aromas		595

CHENIN BLANC

Truter Family, Taste, Chenin Blanc, 2016 pale straw colour with vibrant green rim, delectable citrus on the nose that finishes with hints of crisp minerals		145
Ken Forester, Petit Chenin, 2016 youthful palate of quince and pear drop flavours	85	210
Boschendal, Rachel's, Chenin Blanc, 2016 a beautiful fruit core of elegant peach-infused citrus characteristics with a hint of honey-glazed nuts		245
Miles Mossop, Intro, Chenin Blanc, 2015 there is a stunning floral tone of honeysuckle and lemon blossom on the nose		305
Waterford, Pecan Stream, Chenin Blanc, 2016 unwooded - a balanced dry wine with apricot, peach and floral nuances	85	275



SAUVIGNON BLANC

	glass	bottle
Spier, Sauvignon Blanc, 2016 Intense aromas of gooseberries, passion fruit, green and yellow peppers and hints of tropical fruit		195
L'Avenir, Far & Near, Sauvignon Blanc, 2017 Full of fresh tropical flavours of pineapple and white pear, with notes of ripe summer melon and a subtle grassy note		220
Diemersdal, Granger Bay, Sauvignon Blanc, 2017 Crisp and zesty with a refreshing citrus flavour		250
Flagstone, Poetry, Sauvignon Blanc, 2017 Flavours of melon and passion fruit, with the alluring tanginess of green figs and a zesty citrus twist		260
Quando, Sauvignon Blanc, 2016 ripe pomegranate, prickly pear and gooseberry	85	260
Neil Ellis, 'Groenekloof', Sauvignon Blanc, 2017 Darling fruit lends this wine fresh cut grass and nettle flavours with a long lasting refreshing finish	110	335

CHARDONNAY

Glen Carlou, Chardonnay, 2017 unwooded - lemon and lime nose, peachy palate and a richly textured creaminess	105	325
De Wetshof, Finesse, Chardonnay, 2017 wooded - citrus flavours, nuttiness on mid-palate, with a clean finish	110	375
Bouchard Finlayson, Kaaimansgat, 2016 wooded - the style is classic, voluptuous and bright, authoritative fruit tones layered on oak		550
Lieben, Chardonnay, 2016 bouquet of fragrant wild flowers, litchi and almonds	200	655
Hamilton Russell, Vineyards, Chardonnay, 2016 wooded - elegant, textured, an intense wine, strong sense of place and vintage		1,200

RIESLING / VIOGNIER

Paul Cluver, 'Close Encounter', Riesling, 2015 fragrant with substantial complexity, hints of lime and apricot nuances on palate	110	355
Diemersfontein, Carpe Diem, Viognier, 2014 apricots, orange peel, citrus and biscuit followed by rich mouth feel with lingering marmalade aftertaste		410



WHITE BLENDS

	glass	bottle
House of Krone, Chardonnay – Pinot Noir, 2016 full flavours of refreshing fruit with oak undertones	85	285
Spier, 2 Creative Block, Sauvignon Blanc – Semillon Ripe kiwi fruit and white peaches with a strong intense green grassy undertone		305

ROSÉ

Kanonkop, Kadette, 2017 Pinotage rosé – dry, full bodied, with typical floral aromas	85	255
Waterford Estate, Rose Mary, 2017 Blanc de Noir – dry finish with raspberry tones	110	360

MERLOT

Darling Cellars, Six Tonner soft and fruity with plum and mulberry flavours		200
Linton Park, Merlot, 2015 plum and stewed fruit, delicately balanced oak		345
Groote Post, Merlot, 2015 berry and plum flavours are supported by subtle hints of mint, resulting in a wonderful flavour spectrum		385
De Grendel, Merlot, 2016 youthful ruby-red colour is a pre-cursor to the bright, crunchy fruit appeal of this medium bodied merlot		410

PINOT NOIR

Iona, Mr 'P', Pinot Noir, 2016 black cherry fruit, spicy undertones	135	520
Paul Cluver, Pinot Noir, 2014 wild berry fruit complemented with hints of chocolate, violet and coffee on the nose		665

PINOTAGE

Beyerskloof, Pinotage, 2016 strong plum flavours with velvety tannins		255
Diemersfontein, Pinotage, 2016 distinct coffee, rich dark chocolate and baked plums		390
Hidden Valley, Pinotage, 2014 bright red fruits, raspberries and vanilla		445
Southern Right, Pinotage, 2015 complex berry fruit, beautiful tannins and subtle wood spice		565



SHIRAZ / SYRAH / SANGIOVESE

	glass	bottle
Darling Cellars, Black Granite, 2015 spice, ripe plums and dark chocolate		265
First Sighting, Shiraz, 2014 spicy pepper and mocha aromas, vibrant red fruit	95	360
De Morgenzon, DMZ, 2013 rich, berry fruit with lots of ripe, red plum and white pepper		430
Terra Del Capo Sangiovese, 2014 by Anthonij Rupert - lovely cherry fruit and sweet banana flavours	100	295

CABERNET SAUVIGNON / FRANC

Morgenhof, Cabernet Sauvignon, 2013 Full bodied, dark ruby colour, cassis and dark chocolate nose	100	390
Neil Ellis, Cabernet Sauvignon, 2014 full bodied, dark ruby colour, nose filled with cassis		465
Morgenhof, Cabernet Franc, Vintage Select, 2013 mulberries, cassis, pencil shavings and cigar box		330
Raats, Dolomite, Cabernet Franc, 2014 dark, sour cherry, dark berries, spiciness and herbs		420

RED BLENDS

Diemersdal, Granger Bay, 2016 Cabernet / Merlot - spiciness and red cherries with dark chocolate complexity		180
Journey's End, Huntsman SMV, 2016 Shiraz / Mouvedre / Viognier - hedgerow fruit, scrub, dried herbs and white pepper		235
Kaapzicht Estate 'Bin 3', 2014 Cabernet Merlot - sweet ripe spiced plum and red berry fruits, oak vanilla, velvety finish	90	320
L'Avenir, Provenance, Stellenbosch Classic, 2015 Cabernet S. / Cab Franc / Merlot - hay-bales, dried mixed herbs, cigar-box and spiciness. A touch of dried peach lingers on the edge, with sweet red fruit notes		375
Rupert & Rothschild Vignerons, Classique, 2014 Merlot / Cabernet Sauvignon / Cabernet Franc / Petit Verdot - inviting cranberry and raspberry aromas with an earthy, mineral focus and a lingering cinnamon and walnut finish		495



OUR CELLAR SELECTION

these special listings are available in limited quantities only

Ernie Els, Big Easy, Red Blend, 2016 Shiraz / Cabernet Sauvignon / Grenache / Mouvedre Cinsaut / Viognier - palate is lined with chocolate, spice and confectionary cherries. A peppery nuance adds further character, all framed by a fine structure and juicy core	520
Oldenburg, Cabernet Sauvignon, 2012 enticingly rich cassis, pencil shavings, peppery rocket leaves and aromatic green herbs	940
Rupert & Rothschild Vignerons, Baroness Nadine, 2015 Chardonnay - crisp, lemon notes with subtle grapefruit nuances and smooth creamy nougat flavours, followed by macadamia	695
Eisen & Viljoen, Normandie, 2012 Eisen & Viljoen 2012 has a rich, ruby red hue and initial aromas of red cherries with hints of aniseed. On the palate, ripe red cherries at the entrée lead to plum and red fruit flavours. Delicate notes of cedar together with an edge of liquorice fill the palate while a mixture of red and black berries with a touch of delicate spice and well-balanced oak lingers in the background. An elegant, complex and well balanced vintage with refined tannins on the mid-palate to compliment the fresh acidity	1,265
Rupert & Rothschild Vignerons, Baron Edmond, 2013 Merlot / Cabernet Sauvignon / Cabernet Franc - focused, pure, fresh wild berry aromas with flinty, mineral, exotic herbal notes. Fine tannin structure with exceptional length	1,460

INTERNATIONAL WINE SELECTION

these special listings are available in limited quantities only

Rimapere, Sauvignon Blanc, 2014 Marlborough, New Zealand <i>Companie Vinicole - Baron Edmund de Rothschild</i> Greenish yellow in colour, this white boasts a medium nose exuding fruity and vegetal aromas.	745
Flechas des los Andes Gran Malbec, 2011 Mendoza, Argentina Ripe cassis aromas with a touch of violet. Concentrated style with a spicy finish	815
Château Clarke, Baron Edmond de Rothschild, 2009 Llistrac, Medoc, Bordeaux Intense and complex nose, black fruit and smoke, full body, dense, with a beautiful flesh	1,210
Les Laurets - Baron Edmond de Rothschild, 2009 Puisseguin, Saint Emilion, Bordeaux Full, ripe and fruity with a woody and vanilla palate, soft and smooth finish	1,600



SPARKLING CREATIONS

“Champagne...it gives you the impression that every day is Sunday.” – Marlena Dietrich

“I only drink Champagne on two occasions, when I am in love and when I am not” – Coco Chanel

“Pleasure without Champagne is purely artificial.” – Oscar Wilde

“Always carry champagne! In victory you deserve it & in defeat You need it!”
– Napoléon Bonaparte

Planet Passion	170
our signature mix of Stolichnaya raspberry vodka with fresh passion fruit and raspberry purée, charged with sparkling wine and crowned with Chambord black raspberry liqueur	
Aperol Spritz	120
Aperol, charged with sparkling wine and a dash of soda	
Bellini	130
classic blend of white peach purée and chilled sparkling wine	
Mimosa	100
classic blend of orange juice and chilled sparkling wine	
Rossini	135
classic blend of strawberry purée and chilled sparkling wine	
Classic Champagne Cocktail	120
brown sugar coated with Angostura bitters and brandy, charged with chilled sparkling wine and laced with a Grand Marnier float	
Pimm's Royale	120
Pimm's No 1 charged with chilled sparkling wine	
Kir Royal	115
Crème de Cassis charged with sparkling wine	
Diamond Fizz	100
Gordon's gin with a dash of sweet and sour mix, charged with sparkling wine	



CLASSIC COCKTAILS

Manhattan	80
bourbon whiskey, served with dry and red Martini, a dash of Angostura bitters, stirred and poured on the rocks	
Negroni	90
London dry gin, red vermouth and Campari served on ice	
Margarita	100
tequila, served with triple sec, a dash of sugar syrup and a squeeze of lime	
Caipirinha	100
a Brazilian classic served with fresh limes and sugar syrup, muddled together and chained with cachaça	
Frozen Fruit Daiquiri	100
fruit of the day blended with white rum	
Whisky Sour	80
Jim Beam white label, with sweet and sour mix	
Old Fashioned	80
bourbon whiskey with a dash of bitters, orange peel and a touch of sweetness	

MOJITO'S

Known the world over, the Mojito is a combination of white and dark rum, fresh limes, mint and bartenders sweet and sour mix – here are our variations of this Cuban classic

Mango & Pomegranate	90
Passion fruit	90

LONG DRINKS

Miss Nellie	90
Havana club rum, fresh mint, orange, grapefruit juice, over ice	
Mai Tai	95
pineapple and orange juice, mint, Havana Blanco and Anejo rum, Giffard cinnamon syrup and a dash of grenadine	
Piña Colada	110
Havana Anejo Blanco Rum blended with pineapple juice and coconut cream	
Singapore Sling	110
Gin, Bols cherry, sweet and sour mix, a dash of bitters, topped with fresh pineapple juice	
Long Island Ice Tea	115
five white spirits - vodka, tequila, white rum, gin and triple sec topped with Coca Cola	
Mint Julep	100
Jack Daniel's whiskey, fresh mint, sweet & sour mix, shaken and served on ice	



MARTINI'S

007 Martini	100
Martini Dry and Stolichnaya, served with a trio olives - shaken not stirred	
Bombay Martini	105
Bombay Sapphire and a dash of apple juice	
Cucumber	165
Hendrick's gin, dry vermouth and fresh cucumber	
Grey Goose	175
Grey Goose vodka, dry vermouth and trio of olives	
Perfect Ten	175
Tanqueray Ten, stirred or shaken, with vermouth served with a twist or trio of olives	
Belvedere	170
Belvedere vodka, extra dry vermouth, a twist or a trio of olives	
Vesper	175
our luxurious version with Tanqueray Ten, Grey Goose vodka and a drop of Martini dry, shaken not stirred	
Espressotini	100
Wyborowa vodka, Kahlua and a shot of espresso	
French Martini	110
Wyborowa vodka, Chambord, martini dry and pineapple juice	

AFTER DINNER

Brandy Alexander	145
Van Ryn's Brandy, crème de cacao, fresh cream, nutmeg	
Grasshopper	75
Crème de menthe and crème de cacao shaken with cream	
Rob Roy	90
Scotch whisky and sweet vermouth with dash of Angostura bitters served straight up or on the rocks	
Black Russian	65
Wyborowa vodka and coffee liqueur over an ice filled glass	

NON ALCOHOLIC

Summer Orchard	85
fresh orange and apple juice, vanilla sugar, passion fruit and raspberry purée mixed with fresh lime juice	
Mock-hito	85
fresh lime wedges, fresh mint and sugar muddled, shaken and served tall over crushed ice, topped with lemonade	
Belmond Mount Nelson Hotel Iced Tea	55
home-made iced tea - your choice of: Rooibos infused with spices and orange or Ceylon and fresh lemon or Green tea with mint or Forest Berry herbal infusion, slightly sweetened	



APÉRITIFS

Aperol		35
Campari		45
Cinzano - Bianco, Extra Dry, Rosso	50ml	45
Martini - Dry, Rosso	50ml	45
Pernod, Ricard, Pimm's No1		45
Sherry - Pale Dry, Medium Cream, Full Cream	50ml	45

BOURBON WHISKEY

Jack Daniels Single Barrel		77
Jack Daniels Tennessee		47
Jim Beam White Label, Wild Turkey 8 yr.		42
Woodford Reserve		72

BRANDY

KWV 5 year Pot Still		50
KWV 20 year Pot Still		160
Van Ryn's 10 year		60
Van Ryn's 15 year		160
Van Ryn's 20 year		215
Klipdrift Premium blended		50

CANE

Mainstay		35
Ypiocca 2 year		45

GIN

Bombay Sapphire		50
Gordon's		35
Hendrick's		70
Inverroche - Verdant, Classic or Amber (South African)		50
Tanqueray		50
Tanqueray Ten		80

IRISH WHISKEY

John Jameson		50
John Jameson's 12 year old		80
John Jameson's Gold		110

RUM

Bacardi Blanco		60
Captain Morgan Spice Gold		30
Captain Morgan Dark		35
Havana Club Añejo Blanco 3 Años		35
Havana Club Añejo 7 Años		40



SCOTCH WHISKY

Ballantine's	45
Bain's, Bells, Famous Grouse, J&B Rare	40
Chivas Regal 12 yr.	55
Chivas Regal 18 yr.	135
Chivas Regal 25 yr.	735
Johnnie Walker Red	40
Johnnie Walker Black 12 yr.	60
Johnnie Walker Gold 18 yr.	150
Johnnie Walker Blue	335

SINGLE MALTS

Bunnahabhein 12 yr.	Islay	95
Dalwhinnie 15 yr.	Speyside	145
Glen Ord 12 yr.	Highland	130
Glenfiddich 12 yr.	Speyside	80
Glenfiddich 15 yr.	Speyside	125
Glenfiddich 18 yr.	Speyside	180
Glenlivet 12 yr.	Speyside	85
Glenlivet Archive 21 yr.	Speyside	365
Glenmorangie 10 yr.	Highland	80
Laphroig 10 yr.	Islay	90
Lagavulin 16 yr.	Islay	160
Macallan Amber	Speyside	100
Oban 14 yr.	Highland	135
Singleton 10 yr.	Highland	70
Springbank 10 yr.	Lowland	120
Talisker 10 yr.	Islay	100

TEQUILA

Patron Anejo	125
Patron Reposado	115
Patron XO	60

VODKA

Absolut, Skyy, Stolichnaya	40
Belvedere	80
Belvedere Intense	95
Cîroc	70
Grey Goose	65
Crystal Head Vodka	80
Wyborowa	30



COGNAC & CALVADOS

Bisquit VS	70
Courvoisier VSOP, Hennessy VSOP, Remy Martin VSOP	100
Courvoisier XO	300
Hennessey XO	285
Martell Noblige	90
Martell XO Supreme	300
Remy Martin XO	325
Remy Martin Louis XIII	4,200
Christian Drouin VSOP	85

LIQUEURS

Amarula Cream	45
Amaretto	70
Chambord	45
Cointreau	80
Drambuie	50
Frangelico	40
Grand Marnier	65
Kahlua	50
Malibu	30
Sambuca Black / White, Southern Comfort	30
Tia Maria	65
Van der Hum	30

CAPE CRAFT BEER

subject to availability

Lager & Pilsner

Jack Black Brewer's Lager Draught	330ml	50
American-style, balance of hop and malt sweetness	500ml	75
CBC Pilsner Draught	330ml	50
strong hop aroma, dry and bitter finish	500ml	75

Ale

Devils Peak First Light Golden Ale	340ml	100
aromatic beer, tropical fruit aroma's, medium bitterness		
Devils Peak King's Blockhouse IPA	340ml	90
full-bodied, lots of hops and passion fruit flavours		
Citizen's Saboteur English IPA	440ml	100
light-bodied, spicy, moderate bitterness, lingering hop finish		
Boston's Van Hunks Pumpkin Ale	440ml	80
cinnamon and nutmeg, perfect spicy food pairing ale		

Weiss - Wheat

CBC's Amber Weiss	440ml	105
fruity, aromatic, Bavarian-style Weiss beer, banana tones		



BEERS & CIDERS

Local Selection	
Castle Lager, Castle Lite, Hunters Dry, Savanna Dry, Savanna Light	50
International Selection	
Amstel, Miller Genuine Draught, Peroni	50
Heineken, Windhoek Lager, Windhoek Light	55
Corona	80
Non-Alcoholic	
Beck's	55

SOFT DRINKS, FRUIT JUICE & MINERAL WATER

Coke, Coke Light, Dry Lemon, Ginger Ale, Lemonade, Soda Water, Tab, Tonic Water	200ml	36
Coke Zero	330ml	45
Fanta Orange	330ml	41
Tomato Cocktail	200ml	46
Appletizer, Grapetizer	275ml	51
Red Bull	250ml	75
Fresh orange juice		55
Pineapple juice		33
Cranberry juice		33
Verve still or sparkling mineral water	250ml	43
Verve still or sparkling mineral water	750ml	57

COFFEE SELECTION

Espresso	38
Double espresso	42
Americano	38
Decaffeinated coffee	38
Filter coffee	55
Cappuccino	47
Latté	46
Hot chocolate	55

LOOSE LEAF TEA SELECTION

Belmond Mount Nelson Hotel Blend a blended black tea with buds & petals of our Mount Nelson pink roses	54
English Breakfast a full bodied blended black tea, aromatic with sweet, fruity notes	54
Pure Wild Rooibos ultra-high grade from Cedarberg Mountains, hints of honey and orange	54
Pure Chamomile a mild herbal infusion, known for its relaxing properties	54
Earl Grey Blue Flower a classic tea with uplifting bergamot oils and striking blue cornflowers	54

Please enquire about our full loose leaf tea selection



PORT / DESSERT WINE

De Krans 2011 Vintage Port	50ml	50
Overgaauw Port 1993	50ml	50
Klein Constantia vin de Constance 2008	50ml	275

DIGESTIVES, GRAPPA & EAU DE VIE

Jägermeister		45
Underberg		65
Dalla Cia, Cabernet Merlot		115
Dalla Cia, Pinot Noir / Chardonnay		115

CIGARS

Cohiba Mini power and strength with an even burn and espresso notes	CIGARILLO	60
Hoyo de Monterrey Coronation mild cigar, cocoa and creamy flavours, a perfect after-dinner treat	CORONA	265
Montecristo No 5 mild smoke, soft woody undertones, peppery spice and coffee notes	PERLA	250
Cohiba Siglo 1 fresh undertones of light spices, a cigar which is quick to appreciate	PERLA	370
Romeo y Julieta No 2 woody, medium bodied, burns pleasantly, remains mild on the palate with green wood aromas and floral hints	PETIT CORONA	280
Cohiba Siglo 2 top quality cigar, hints of tea and honey with a spicy yet creamy palate	MAREVA	485
Hoyo de Monterrey Epicure No2 rich colour and sheen, smooth draw, even burn, cedar finish	ROBUSTO	430
Montecristo Petit Turbo solid cigar, notes of rich toasted almonds and a mild taste of cocoa	MAREVA	370
Romeo y Julieta this cigar is short and sweet with a beautiful draw	SHORT CHURCHILL	485
Partagas Series D No 2 one of the best Robustos, fantastic draw, dense smoke, spicy notes	PIRAMIDE	570
Montecristo No 2 soft woody undertones, spice with some chocolate & coffee	PIRAMIDE	575
Cohiba Siglo 6 exclusive format which only exists in this habaños brand, big format allowing full appreciation of taste and intensity	CANONAZO	935

Subject to availability

Please be advised that smoking is only permitted on the Planet Bar Terrace and designated smoking areas.