



AURUM

ROOM SERVICE MENU

SANDWICH

Served on a choice of Ciabatta | Whole wheat seed bread

Chicken & Avo | Grain Mustard Mayo | Spring Onion | Streaky Bacon | Gem Lettuce | **125**

Philly Cheesesteak | Beef Fillet | Peppers | Onion | Smoked Mozzarella | **145**

AURUM BEEF BURGER | 125

Milk Bun | Tomato Pesto | Sticky Onions | Smoked Mozzarella | Spicy Aioli | Pickle | served with Aurum Fries

ADD: Streaky Bacon | **30**

ADD: Free Range Fried Egg | **15**

AURUM FREE RANGE CHICKEN BURGER | 125

Milk Bun | Crumbed Chicken | Gem Lettuce | Coleslaw | Dynamite Sauce | served with Aurum Fries

GARDEN GREENS

AURUM HOUSE SALAD (V)(N) | 115

Soft Danish Feta | Marinated Artichoke | Rosa Tomato | Red Onion |
Kalamata Olives | Toasted Pumpkin & Flax Seeds | Fried Basil | Rice Wine Vinegar Dressing

ADD: Beef Fillet | **90**

PRIMAVERA SALAD (V) (N) | 140

Gem Lettuce | Roasted Butternut Squash | Camembert | Raw Almonds |
Beetroot | Parmigiano-Reggiano | Crispy Onion & Pumpkin Seeds | White Balsamic Dressing

ADD: Free Range Chicken Breast Fillet | **45**

SUMMER SALAD (V) (N) | 135

Baby Spinach | Garden Herbs | Pomegranate | Roasted Cauliflower Florets |
Chickpeas | Avocado | Toasted Sesame & Sunflower Seeds | Tahina Yoghurt Dressing

ADD: Smoked Salmon Trout | **75**

SIDES

Aurum Fries **(V) | 40**

Aurum Truffle Fries | Parmigiano-Reggiano | Truffle Mayo **(V) | 55**

Potato Puree | Butter **(V) | 40**

Side AURUM House Salad **(V)(N) | 70**

Sautéed Young Vegetables | Crispy Onion **(V) | 55**

APPETISERS

BURRATA (V)(N) | 155

Seasonal Tomato | Pesto | Crispy Basil

BEETROOT (V) | 95

Baby Beets | BBQ Beetroot Puree | Fennel Dressing | Stracciatella | Orange

VEGAN OPTION | Served with Cashew Nut 'Cheese' | **85**

SIRLOIN CRUDO (N) | 135

Cured Beef Sirloin | Thai Dressing | Toasted Sesame | Garlic Emulsion | Charred Leek

DUCK & MUSHROOM ARANCINI | 130

Confit Duck | Porcini | Orange | Onion Jam | Salsa Verde Emulsion

WEST COAST MUSSELS | 130

Spicy Pork & Tomato Broth | Pickled Leeks | Grilled Bread

CALAMARI (P) | 135

Grilled Squid | Crispy Tentacles | Romesco | Peppers

SALDANHA BAY OYSTERS (P) | 135

Smokey Rice Dressing | Coriander & Apple | Lime | Mint

A serving of 4 Oysters

PRAWN & ZUCCHINI PASTELLA (P)(N) | 155

Herb Tempura | Ginger & Lemongrass Crema | Sesame

PASTA & RISOTTI

CARCIOFI e LIMONE (V) | 150

Linguine | Marinated Artichoke | Lemon Zest | Black Pepper | Flat Leaf Parsley |

Parmigiano | Pangrattato

AGNOLOTTI (V) | 180

Baby Spinach & Ricotta | Basil Aurora Crema | Parmigiano-Reggiano | Crispy Onion

RIGATONI SPAGNOLO | 210

Rigatoni | Prawns | Chorizo | Red Pepper Peri-Peri | Harissa | Smoked Paprika | Pancetta Crumb

FRUTTI di MARE (P) | 260

Linguine | Prawn Tails | White Clams | West Coast Mussels | Calamari |

Rosa Tomato | White Wine | Herb Cream | Basil

EXOTIC MUSHROOM RISOTTO (N) | 170

VEGAN OPTION | 155

Pine Nut & Onion Crumb | Parmigiano-Reggiano

PRAWN RISOTTO (P) | 260

Arborio | Prawn | Shellfish Broth | Rosa Tomato | Herb Beurre Blanc

POTATO GNOCCHI (V)(N) | 180

Romesco | Salted Almonds | Summer Squash | Ricotta | Oyster Mushroom | Sage Butter

MAINS

BEEF FILLET | 265

Tarragon Mustard Butter | Garlic Baby Spinach | Porcini | Rocket | Parmigiano

PEPPERCORN FILLET | 265

Cognac & Peppercorn Cream | Sauté of Green Vegetables | AURUM Fries

LAMB RACK | 290

Lime Gremolata Cous Cous | Charred Olive & Pepper Salsa | Artichoke | Whipped Feta | Jus

PORK BELLY | 230

Braised Parmesan Cabbage | Bok Choy | Broccoli | Crackling Crumble | Candied Peanuts

CHICKEN | 190

Flamed Free Range Chicken Thighs | Peri-Peri Glaze | Grilled Corn Salsa |
Garlic Butter New Potatoes | AURUM Leaf Salad

CHICKEN PANCETTA | 195

Free Range Chicken Breast | Red Pepper, Olive & Ricotta Stuffing |
Squash Puree | Beurre Blanc | Pancetta Crumble

NORWEGIAN SALMON (P) | 290

Pea Crema | Garlic New Potato | Stem Broccoli | Pea Salsa | Nori

LINEFISH (P) | 325

Roasted Sustainable Linefish | Grilled Prawns | Lemon & Chive Crema | Risotto Bianco

DESSERT

COCONUT & PINEAPPLE CHEESECAKE | 90

White Chocolate | Coconut Cream | Pineapple Jam | Charred Pineapple

AURUM 'MAGNUM' (N) | 60

Caramel Mousse | Dark Chocolate | Feuillentine | Hazelnut

BRANDY & DATE 'PUDDING' | 70

Dates | Pecan Nuts | Apple Toffee | Vanilla Crème Anglaise

TEA & HIBISCUS | 75

Lavender | Honeycomb | Hibiscus | Shortbread

'AFFOGATO' | 90

Coffee Crème Brûlée | Vanilla | Cocoa Nib | Mocha Gelato

VEGAN 'COLADA' (VG) | 60

Coconut | Lime | Pineapple | Mint

AURUM GELATO BAR

Coffee Hazelnut | Dark Chocolate | Vanilla | Salted Caramel | Lemon & Poppyseed |
Citrus Sorbet | Lemongrass & Yuzu Sorbet | Strawberry Sorbet **(VG)** |
Peanut Butter **(Sugar Free)(VG)(N)**

1 Scoop | **30**

2 Scoops | **55**

BEVERAGES

TRUTHERY

COLD PRESSED JUICE

300ml

100% ORANGE 45

SORT ME OUT 49

Pineapple. Carrot.
Apple. Ginger

VIGOROUSLY FIT 49

Celery. Parsley. Pineapple
Kale. Mint

KICK START 49

Beetroot. Apple. Pineapple
Cinnamon. Lemon

MEGA C+ 49

Orange. Pineapple. Lemon.
Grapefruit. Mint

SMOOTHIES

Dates. Honey. 60

Banana. Vanilla.
Frozen Yoghurt

Mango. Strawberry. 65

Pineapple. Frozen Yoghurt.
Raspberries

Peanut Butter. Banana. 75

Cacao. Frozen Yoghurt.
Almond Milk Granola

HOT BEVERAGES

Hot Chocolate 35

White Hot Chocolate 38

Rooibos Cappuccino 35

Spiced Turmeric Latte 38

Spiced Chai Latte 38

TWG LUXURY TEA

Hand Sewn Cotton Teabags

FOR 1 | 30 FOR 2 | 55

Vanilla Bourbon
Rooibos + Vanilla

Rooibos

Chamomile

French Earl Grey

English Breakfast

White Sky
White + Peach

Black Chai

Moroccan Mint
Green + Mint

1837 Black Signature

Emperor Sencha
Green

ILLY CAFÉ

Ristretto 24

Double Espresso 28

Americano 28

Cortado 32

Cappuccino 36

Flat White 36

Latte 38

Mocha 40

MILK OPTIONS

Almond Milk +10

Coconut Milk +10

Oat Milk +10

COLD BEVERAGES

Local Sodas 300ml 27

Local Mineral Water 27

Still 250ml

Local Mineral Water 27

Sparkling 350ml

Local Mineral Water 54

Still 750ml

Local Mineral Water 54

Sparkling 750ml

Acqua Panna 250ml 42

San Pellegrino 250ml 42

Acqua Panna 750ml 79

San Pellegrino 750ml 79

Appletiser 300ml 32

Grapetiser 300ml 32

Fitch & Leedes Mixers 200ml 25

Cordials 16

Bos Iced Tea 330ml 30

Lemon

Peach

Berry

Rock Shandy 49

Lemonade. Soda. Bitters

Steelworks 55

Bitters. Lemon. Kola. Soda.
Ginger Ale

NON-ALC BEER & CIDER

Castle Free 32

Devils Peak Zero to Hero 42

Heineken 0.0 42

Savanna Lemon 42

NON-ALCOHOLIC COCKTAILS

KOMODO | 80

JUST SHORT

Passionfruit. Coriander. Pickled Ginger. Citrus.

SWEET NOTHING | 80

JUST SHORT

Sugar Snap Pea. Basil. Anise. Citrus.

FUTURE MARY | 80

JUST SHORT

Tomato. Green Tea. Chilli. Garlic.
Ginger. Cayenne. Smoked Paprika.
Shiitake Mushroom. Salt. Pepper. Citrus.



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