



VIVACE RESTAURANT A LA CARTE MENU

"Behind every good kitchen, is a team of great chefs"
- Executive Chef, Tristan Latouf

Our new and improved menu embraces simplicity. Quality ingredients and seasonal produce are at the heart of our inspiration, whilst our drive comes from the collaborative team effort found in the kitchen.

Each and every ingredient is harvested with the utmost research. Our salmon is from Loch Duart in Scotland, which practices 'clean fishing', our beef is 21-day matured and our selection of cheeses are sourced locally from neighbouring farms. In addition, we are committed to only using eco-friendly and bio-degradable packaging.

Keeping sustainability in mind, we have recently launched a vegan fine dining experience on the 23rd floor, out of a separate kitchen to ensure your meal is 100% up to vegan standard.

**However, you can still order a steak at 3AM when the craving hits!*

(V) Vegetarian, (G) Gluten Free, (N) Nuts

All prices are inclusive of VAT.

Halaal friendly menus available.

Allergens: Please be aware that some of our dishes contain allergens; feel free to ask a member of the team and we'll be happy to explain.

CANTEEN PLATES

Have a lite bite, build a meal or order for the table to share.

HALLOUMI, CRUSHED AVO, LEMON, HOMEMADE SUNDRIED TOMATOES AND ROCKET	R79
SALT & PEPPER CALAMARI lemon and basil mayo	R79
CHUNKY ITALIAN VILLAGE SALAD (V) with breadsticks	R69
FRIED MELANZANE (V) red pepper hummus, crispy wrap	R69
CLASSIC NACHOS	R69
BRUSHETTA mustard cream cheese, pastrami, balsamic onion	R79
BABY MOZZARELLA BALL CAPRESE SALAD (V)	R70

STEAK

Topped with crispy onions, herb butter, skinny fries & bone marrow.

RUMP 200G	R220
FILLET 200G	R290
SIRLOIN 300G	R270
RIB EYE BONE IN 300G	R290
T-BONE	R380
TOMAHAWK 800G	R450

CLASSICS

Choose a sauce and a side.

GRILLED SALMON	R269
PERI PERI BABY CHICKEN	R139
GRILLED LAMB RUMP	R249
GIANT SLOW COOKED SHORT RIB ON THE BONE	R249

SIDES & SAUCES

CRUSHED PEPPERCORN & ROSEMARY SAUCE	R45
SWEET RED WINE, ROSEMARY & GARLIC SAUCE	R45
MUSHROOM & PARMESAN SAUCE	R45
RED CHILLI & 4 CHEESE SAUCE	R45
GARLIC & BLACK PEPPER SWEET POTATO	R65
OLIVE OIL & ROSEMARY PUMPKIN PIECES	R65
BUTTERY MASH POTATO	R65
GRILLED CORN ON THE COB	R65
LOADED CHILLI CHEESE FRIES	R85

SOUTHERN FRIED CHICKEN

Choose a side.

CHAKALAKA & CORN ON THE COB	R169
LOADED CHILLI CHEESE FRIES	R169
CREAMY MASH POTATO & PEPPERCORN SAUCE	R169

PLANT - BASED THIN CRUST PIZZA

BRINJAL, SUNDRIED TOMATO, OLIVE, AVOCADO & ROCKET LEAVES (V)	R119
CHERRY TOMATO, BASIL LEAVES, FETA & SUNFLOWER SEEDS (V)	R99
PERI PERI BEEF STRIPS red onion, peppadew and parmesan cheese	R129
SMOKED BBQ CHICKEN caramelized onion, feta cheese and roasted red peppers	R119
AVOCADO, FETA, ROCKET & BRINJAL (G)	R159
PASTRAMI, CHERRY TOMATO & CARAMELIZED ONIONS (G)	R169
SMOKED PROVOLONE LINGUINE PASTA topped with sundried tomato and rocket leaves	R129
MELANZANE DISCS STAKED UP with roasted peppers and basil leaves with golden brown halloumi	R139
OUR GIANT CREAMY BASIL & PARMESAN MUSHROOMS ON SOURDOUGH TOAST topped off with feta and cherry tomatoes	R119

SWEET SIDE

OLD SCHOOL CHOCOLATE MOUSSE	R79
TIRAMISU	R89
GELATO	R45
CHOCOLATE BROWNIES (N)	R69
FRENCH APPLE TART	R69
SELECTION OF CAKES	R45