



# SPICE HOUSE

## WELCOME DRINK

Warm turmeric and greater galangal tea

## TO START

Vegetable and coconut broth

## WINTER HARVEST TO FOLLOW

Fresh bread from our bakery, inspired by our dry and roasted spices

Babylonstoren extra virgin olive oil and seasonal dressings,  
infused with Spice Garden aromas

An array of chutneys and preserves, guided by what grows in the garden

Marinated and fresh vegetables and fruits of the day

Freshly sliced charcuterie from our butchery

Selection of handmade soft cheeses from our cheesemaker

## MAIN

Line fish of the day baked in garden leaves and aromatic spices

Chianina kebabs from the fire with aromatic chimichurri

Foraged salad guided by what is in season

Hummus and tzatziki

## TO END

Warm gluten-free chocolate cake served with Spice Garden-inspired  
gelato, rooibos honeycomb  
and toasted Babylonstoren Nonpareil almonds

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**R750 PER PERSON MAXIMUM GROUP SIZE 24**

A 15% service fee will be added to the bill.  
A deposit of 50% is required to secure your booking,  
with the remaining account to be settled on the day.

# DRINKS

**BITTERLEKKER MCC** 95  
Honeybush, blood orange & rosemary aperitif topped with Cap Classique

**BAOBAB G&T** 90  
Gin, baobab, green tea & tonic water

**ORANGE FIZZ** 95  
Orange sorbet, vodka & sparkling water

**WATER BUFFALO AMASI** 15 / 45  
A Zulu beverage, traditionally calabash-fermented,  
with a modern twist (50 ml / 350 ml)

**COLD**  
Red, yellow or green seasonal, cold-pressed juice from our juicery 60  
Homemade ginger beer or mint lemonade 40  
Bitterlekker (blood orange & honeybush tea aperitif) 45  
Garden cordial with sparkling water 35  
Jug of iced tea (rooibos, garden herbs & seasonal fruits) 80  
Duchess berry rose spritzer (alcohol-free) 45

**COFFEE**  
Our blend of coffee beans from El Salvador, Guatemala,  
Colombia, Ethiopia & Brazil:  
    espresso, americano 30  
    cappuccino, latte 35

**TEA**  
Babylonstoren-grown honeybush or rooibos tea 30  
Ceylon, Earl Grey, chamomile, green tea 30  
DIY tisanes with fresh herbs from our Healing Garden 30  
Mariage Frères loose-leaf tea: Darjeeling, French Breakfast, Casablanca 65

**WINE**  
Babylonstoren Chenin Blanc 70 / 240  
Babylonstoren Viognier 85 / 310  
Babylonstoren Candide 70 / 220  
Babylonstoren Mourvèdre Rosé 80 / 280  
Babylonstoren Babel Red 95 / 340  
Babylonstoren Shiraz 175/600  
Babylonstoren Cabernet Sauvignon 120/450  
Babylonstoren Sprankel 1200  
Niel Joubert Brut 90 / 325

**CRAFT BEER**  
Alcohol-free beer:  
    Devil's Peak Hero – real taste of a crafted, authentic, premium beer,  
    with crisp, hoppy beer flavours, aromas and mouth-feel 35  
From The Newt in Somerset, these cyders are made with  
100% apple juice, using slow cold fermentation:  
    The Newt Fine Cyder (750 ml) 220  
    The Newt Dry Newt Signature Blend Cyder 55  
From the Cape Brewing Company, made with crystal-clear Paarl mountain water:  
    Lager – cold-fermented, pale blond, malty and hoppy, fresh and crisp 70  
    Amber Weiss – German-style craft, fruity and aromatic 70