



RIBOVILLE
Wellness Centre

DINING A LA CARTE

A CULINARY JOURNEY





BREAKFAST

SERVED FROM 6:30AM TILL 11:00AM

BREAKFAST BUFFET

SERVED ON SATURDAYS, SUNDAYS AND PUBLIC HOLIDAYS 07:00 – 12:00

Rolled Oats Porridge with fresh cream, honey & banana.	R70
Smashed Avo on Toast Smashed avocado, wild rocket, bocconcini, fresh tomato on toast of your choice. Add 2 x eggs of your choice R45	R110
Fruit Bowl Seasonal fruit, muesli & yoghurt.	R90
Sweet Waffle Strawberries, banana, nutella, roasted hazelnuts and ice cream or whipped Cream.	R120
Savoury Waffle Smashed avocado, marinated crispy chicken strips, pineapple, honey soy sauce.	R130
Breakfast Loaded Croissants 2 Croissants, scrambled egg, avocado, cheese, bacon.	R155
Three Egg Omelette Omelette with your choice of 3 fillings.	R135
Smoked Salmon Toastie Chive cream cheese, fresh red onion, smoked salmon, crispy capers on toast of your choice Add 2 x eggs of your choice. R45	R175
Salmon Stack Baby marrow and potato hash brown, poached egg, sauteed spinach and sushrooms, seared salmon and hollandaise sauce.	R185
Black Forest Eggs Benedict English muffin, 2 poached eggs, wild rocket, black forest ham and hollandaise sauce.	R140
English Breakfast R185 2 Eggs of your choice, bacon, pork or beef sausage, sautéed mushrooms, grilled tomato, potato rosti & baked beans.	R185
Hunter's Breakfast R235 2 Eggs of your choice, bacon, baked beans, hand cut fries, grilled tomato, 150g sirloin steak, boerewors and sauteed mushrooms.	R235



LIGHT MEALS & SALADS

Chicken Wings

BBQ or Peri-peri wings served with fries, salad or vegetables of the day.

R180

Grilled Barbeque Ribs

Sticky BBQ pork ribs served with fries, salad or vegetables of the day.

Ask your waitron for the vegetables of the day

R195

Crumbed Chicken Strips

Served with fries, salad or vegetables of the day.

Ask your waitron for the vegetables of the day

R160

The Ultimate Beef Burger

2 x 150g Wagyu patties, smokey turkey Bacon, crispy onions, ranch, wild Rocket, tomato & gherkins. Served with fries or sweet potato fries. (Chicken option Available)

R285

The Ultimate Vegan Burger

Beetroot, falafel & veg patty, crispy onions, wild rocket, sweet chilli mayo, tomato, radish & gherkin salsa & vegan mozzarella. Served with fries or sweet potato fries.

R220

Beef Brisket Tramezzini

Pulled slow cooked brisket, secret basting, jalapeño's, balsamic roasted onions, cos lettuce, mozzarella & cheddar. Served with salad, fries or sweet potato fries.

R175

Smoked Chicken Tramezzini

Smoked chicken, tomatoes, wild rocket, peppadews, sundried Tomato & basil pesto, mozzarella & cheddar. Served with salad, fries or sweet potato fries.

R185

Pulled Pork Tramezzini

Pulled pork, Dijon mustard, crispy onions, peppadews, Iceberg lettuce, mozzarella & cheddar. Served with salad, fries or sweet potato fries.

R165

Mediterranean Tramezzini

Mixed roasted peppers, cherry tomatoes, olives, peppadews, feta, balsamic onions, mozzarella & cheddar. Served with salad, fries or sweet potato fries. (Vegan mozzarella available)

R155



LIGHT MEALS & SALADS

Mussel pot

Fresh Mussels in a white wine, onion, garlic, cream sauce.
Served with garlic roosterkoek.

R145

Crispy Tortilla Chips

Sweet corn, black beans, chimichurri, guacamole, jalapeños,
salsa, lettuce & sweet chilli mayo.

R170

Chimichurri Chicken Breast

Charred chicken breast served with mixed grilled vegetables,
avocado, feta & chimichurri.

R175

Riboville Salad

Smoked chicken, lettuce, red cabbage, mixed peppers,
carrots, avocado, red onions, olives, feta, cheddar, pepper
dews & tomatoes, Served with honey mustard dressing.

R145

Caesar Salad

Cos lettuce, white anchovies, turkey bacon, crispy kale,
parmesan, poached egg, Served with crispy tortilla chips &
caesar dressing.

R155

Strawberry Salad

Avocado, strawberries, blueberries, baby leaf lettuce, sweet
corn, pistachio, feta, mint & crispy kale, served with balsamic
vinaigrette. (Contains nuts)

R195

PLATTERS

Riboville Meat Platter (Serves 2)

Chicken wings, marinated pork ribs, meatballs & tzatziki, beef samoosa, beef kebabs
Served with green peppercorn sauce & sweet chilli sauce.

R685

Seafood Platter (Serves 2)

6 King prawns, 2 Langoustines, 2 Crayfish tails, Calamari, Line fish, Mussels, Jasmine rice, Roosterkoek. Served with lemon garlic butter and peri-peri sauce.

R1450

Cheese Platter

Selection of 4 artisan cheeses, served with crackers, preserves, grapes, berries & nuts.

R300

Seasonal Fruit Platter

Fresh cut seasonal fruits.

R95

Biltong Platter

Dry wors, sliced biltong, roasted nuts, beef chilli bites & dried fruit.

R620

Riboville Sushi Platter 26pcs

4 Salmon roses
4 Rainbow rolls
4 Fire dragon
4 Caterpillar
6 Tiger's eye
4 Sashimi salmon

R825

Thoroughbred Sushi Platter 35pc

6 Salmon roses
4 Rainbow rolls
4 Fire dragon
4 Fired California rolls
6 Tiger's eye
3 Sashimi tuna
3 Sashimi salmon
3 Nigiri Tuna
2 Salmon nigari

R985

Tokyo Platter (30 pc)

6 Deluxe roses
4 Yummy rolls
6 Rolling wave
5 Scallop rolls
4 Lion king rolls
4 Sashimi tuna

R960



STARTERS

Fritto Misto

Lightly battered calamari, prawns, & baby marrow.
Served with Arrabiatta sauce.

R160

New School Prawn Cocktail

Grilled prawns smothered in a spicy lime mayo.
Served with salsa & avocado.

R145

Beef Tataki

Beef carpaccio, crispy capers, parmesan cream,
wild rocket, served with radish and gherkin salsa.

R135

Chinese Cabbage Rolls (Vegan)

Carrots, red cabbage, cucumber, peppers, tofu wrapped in
chinese cabbage and served with miso almond butter
sauce. Contains nuts

R120

Asian Chicken Bites

Sesame honey soy marnated chicken bites, fried until crispy,
served with pineapple, mixed peppers, cucumber, baby leaf
lettuce, onions, carrots and tzatziki.

R85

Soup of the Day (Vegetarian)

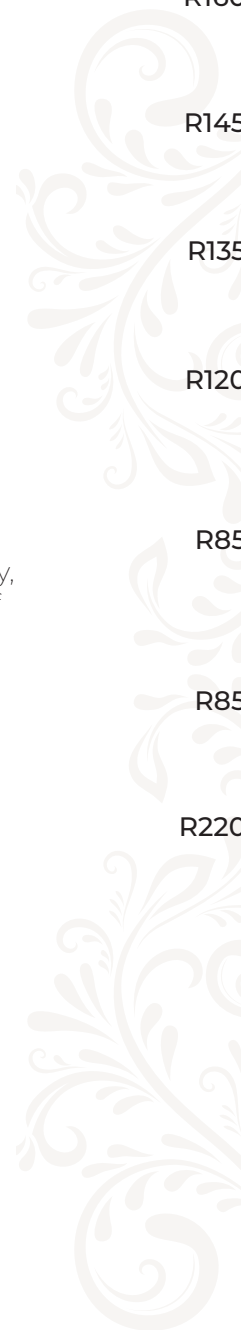
Please ask your waitron for the soup flavour.
Served with Parmesan Croutons.

R85

Parma Ham, Pear & Burrata

Parma ham, roasted pears, wild rocket, burrata cheese, and
balsamic reduction.

R220



TRADITIONAL SUSHI

Below Traditional Sushi Available

Single oyster		R55
Trio of Oysters		R150
Maki Rolls	6pcs (Your Choice of Salmon, Tuna, Prawn or Vegan.)	R75
California Rolls	8pcs (Your Choice of Salmon, Tuna, Prawn or Vegan.)	R165
Fashion Sandwich	8pcs (Your Choice of Salmon, Tuna, Prawn or Vegan.)	R155
Rainbow Rolls	8pc (Your Choice of Salmon, Tuna, Prawn or Vegan.)	R185
Sashimi	4pcs	R175
Salmon Roses	3pcs	R145
Inari	4pc	R145
Black Dragon Roll (5pc)	Tempura prawn, tuna, red pepper, rice, avo, cucumber, jalapenos	R155
Kiss of the Dragon (5pc)	Rice, avo, cucumber, cheese slices, tempura prawn, spring onions	R155
Sexy Roll (5pc)	rice, avo, jalapeno, cucumber, tuna, crispy jalapeno, salmon	R00
Blue Monster Roll (4pc)	Tempura tuna, rice, cream cheese, tobiko, spring onions, salmon	R175
Let's Get Crazy Roll (4pc)	Fried salmon, rice, scallops, spicy tuna, tobiko, avo	R185
Fried Crunchy Roll (4pc)	Fried crab, avo, salmon, rice, crumbs, cream cheese, spring onion	R185

TRADITIONAL SUSHI

Fried Sunset Roll (5pc) Tuna, avo, cucumber, crab, rice, chives, caviar	R185
Volcano Roll (6pc) Futo maki, salmon, rice, avo, cucumber, red onion, chives, hundash, crab	R185
Signature Roll (5pc) Crab, avo, tuna, seaweed, cucumber Salmon or Tuna	R185
Salmon Kisses (4pc) Rice, salmon, tuna or prawn, fresh seaweed, sesame seeds	R195
Yummy Roll (5pc) Tuna, avo, cheese slice, seaweed, asparagus, rice, crumbs, spring onions	R185
Rolling Wave (6pc) Rice paper, cucumber, tuna, jalapeno, avo, cream cheese	R185
Green Dragon Rolls (8pc) Yellow pickled radish, carrots, avo, cucumber, rice, sesame seeds	R185
Red Dragon Rolls (5pc) Scallops, tuna, rice, seaweed, avo, cucumber, crumbs, tobiko	R185
Scallops Roll (5pc) Scallops, avo, asparagus, rice, tobiko, spring onion	R185
Deluxe Roses (4pc) R195 Salmon OR tuna, rice, crab crumbs, tobiko	R195
SUV Roll (8pc) Rice, cucumber, carrot, avo, butternut, sesame seeds, sunflower seeds, pumpkin seeds	R195
Salmon in a Glass Pink rice, salmon or tuna, cucumber spaghetti, avo	R175
Prawn in a Glass Black and white rice, steamed prawn, cucumber, avo, chives, sesame seeds	R175

TRADITIONAL SUSHI

Tuna Salad Seared tuna, cucumber, avo, fresh seaweed, lettuce, sunflower seeds, pumpkin seeds, spring onion	R210
Crab Salad Avo, red apple, lettuce, crab, cucumber spaghetti, sesame seeds, tobiko	R185
Poke Bowl Salmon Salmon, avo, cucumber, edamame beans, cabbage, broccoli, carrots, rice, seaweed, sesame seeds, crispy onions, crumbs	R220
Poke Bowl Tuna Rice, seared tuna, sweet corn, avo, cucumber, carrots, broccoli, seaweed, chickpeas	R220
Poke Bowl Vegan Rice, chickpeas, carrots, avo, cucumber, strawberry, pink radish, broccoli, fresh seaweed	R175
Poke Bowl Smoked Salmon Smoked salmon, rice, crumbs, avo, carrots, Edamame beans, cucumber, boiled egg, tobiko, spring onion, broccoli	R235
Lion King Rolls (5pc) Salmon, cream cheese, avo, jalapeno, red tobiko, Japanese mayo	R185
Delicious Rolls (8 pc) Mushrooms, asparagus, carrots, avo, black rice, spring onions	R155
Tempura Fried Prawn (3 pc) Crumbed King Prawn	R155
Rock Shrimp Tempura Roll (4 pc) Steamed Prawn, Avocado, Tempura Fried Prawn, Deluxe Sauce & Spring Onion	R175

TRADITIONAL SUSHI

Stacked Shrimp Roll (Futo Maki) Deep-Fried Rolls (6 pc) Salmon, Cucumber, Tempura Fried Prawn, Rice, Deluxe Sauce, Avocado Mousse, Tobiko & Chives,	R165
Tigers Eye (Futo Maki) Deep-Fried Roll (6 pc) Salmon, Steamed Prawn, Avocado, Sweet Mayo, Eel Sauce, Rice, Chives & Tobiko	R185
Cajun Tuna or Salmon California Roll (4 pc) Tempura Prawn, Asparagus, Cajun Seared Salmon or Tuna, Rice	R155
Caterpillar California Roll (4 pc) Cream Cheese, Tempura Prawn, Avocado, Rice, Deluxe Sauce and Teriyaki Sauce	R155
New Style Sashimi (6 pc) (Choice between Salmon or Tuna) Seared Fish, Spring Onion, Wasabi Mayo, Teriyaki Sauce	R175
Fried California Roll (4pc) Fried Rice, Cream Cheese, Salmon	R125



MAINS

Line Fish of the Day

Pan-seared line fish dressed in a white wine, garlic, tomato and basil sauce. Served with leek & crushed baby potatoes and marrows.

R285

Grilled King Prawns

Grilled prawns served with celery & lime cauliflower rice, and grilled vegetables. Served with your choice of sauce. Garlic lemon butter or peri-peri.

R420

Baby Kingklip

Garlic and lemon oven-baked baby kingklip on the bone. Served with leek & crushed baby potatoes, sautéed brussel sprouts and turkey bacon.

R295

Pan-fried Salmon Fillet

Pan-fried salmon steak cooked to your choice of temperature. Served with grilled vegetables and a roasted red pepper sauce.

R300

Seafood Pasta

Crayfish tail, calamari, line fish, mussels, and prawns cooked in a white wine, olive oil, garlic, chilli, cherry tomato and basil sauce and mixed with a light cream and pappardelle pasta (Gluten free pasta available)

R350

Whole Fish

Whole fish of the day, spicy bean rice, tender stem broccoli, blistered heirloom tomatoes and garlic lemon butter.

R395

Steak Diane

250g Rump pan fried with onions, garlic, mushrooms, brandy & cream. Served with tender stem broccoli, roasted parmesan onions and blistered heirloom tomatoes.

R300

Harissa Style Half Chicken

Chicken grilled with harissa butter. Served with leek & crushed baby potatoes & roasted butternut.

R280

MAINS

Lamb Curry

Home-style lamb curry with coconut milk, jasmine rice, roti, raita and tomato and served with onion salsa.

R385

Ribeye on the bone

500g Ribeye on the bone, sweet corn ribs and sweet potato fries. Served with your choice of mushroom or green peppercorn sauce.

R400

Oxtail

Slow Cooked Oxtail on the bone, served with celery and lime cauliflower rice, tender stem broccoli, sweet corn, roasted sweet potatoes & baby onions.

R395

Butter Chicken

Creamy butter chicken fillets cubed & served with jasmine rice and a roti.

R200

Lamb Chops

Herbed Karoo lamb chops with spicy beans & rice, blistered heirloom tomatoes and chimichurri.

R385

Beef Fillet

300g Beef fillet served with pumpkin fritters, roasted parmesan onions and grilled vegetables. Served with your choice of mushroom or green peppercorn sauce.

R350

Lamb Shank

Braised lamb shank served with a vegetable & samp mix.

R395

Pulled Duck & Caprese Risotto

Pulled duck & wild mushroom risotto topped with parmesan, cherry tomatoes, bocconcini and basil pesto.

R350

Roasted Red Pepper Tagliatelle (Vegan)

Tagliatelle in a roasted red pepper sauce with tofu, wild mushrooms, bok choy and crispy kale.
(Gluten free pasta available)

R240

Tofu Tikka Masala (Vegan)

Coconut tikka masala with tofu, marrows, brussel sprouts, potatoes, jasmine rice, tomato and onion salsa and a roti.

R260

Loaded Hummus (Vegan)

Hummus topped with grilled vegetables, lentils, falafel & chimichurri.

R230

DESSERTS

Riboville Mess Our take on an Eton Mess, whipped cream, black cherries, honey comb, vegan sherry soaked sponge and chocolate sauce.	R120
Crème Brule Cheesecake	R120
Malva Pudding Served with Crème Anglaise	R100
Fudgy Hazelnut Brownie (Contains nuts)	R100
Chocolate Fondant (Vegan)	R120
Baklava (Contains nuts)	R120
Cake Slice (Red velvet, bar one, or carrot)	R95
Freshly Baked Scones	R35
Ice Cream Sorbet Scoop	R35





BRAAI

Available on Saturdays, Sundays and Public holidays.

Please allow 45min+ cooking time for grills over 500g from Medium to Well-Done temperatures.

Choice of Meats

Sirloin 300g	R290
Rump 250g	R280
Fillet 300g	R360
Braai Lamb Chops 400g	R380
Beef Boerewors	R260
Peri-Peri Chicken Half Chicken	R310
Ribeye on the Bone 500g	R410
Mixed Grill (Serves 2-4) 200g Lamb Chops, 200g Chuck Slices, Chicken Quarter, 200g Sirloin Steak, 180g Beef Boerewors	R630

Sides Available

Pap
Murogo
Chakalaka
Atchar
Salad

