
RADISSON COLLECTION
WATERFRONT CAPE TOWN
Celebrate the
EXCEPTIONAL
A Season of Coastal Elegance
A COLLECTION OF OUR FINEST HOTELS
radissonhotels.com/collection







Welcome to the

EXCEPTIONAL

As Cape Town's festive season comes to life, we find that the rhythm of the ocean gently shapes the days here.

Whether you're joining family and friends for festive celebrations, discovering the city's seasonal experiences, strolling along the Sea Point Promenade, hopping on our complimentary shuttle to the V&A Waterfront, or settling in to watch one of our spectacular summer sunsets, we hope your stay offers exactly what you need: space to explore, time to reconnect, and moments to savour. Along the way, perhaps you'll spot dolphins playing in the bay, find yourself lingering a little longer over the view overlooking the Waterfront marina, or simply pause for a moment to breathe in that unmistakable salty Atlantic air.

This is a season of togetherness, joy, and cherished memories, and we are delighted to be part of your holiday season. From all of us, we wish you a wonderful festive season and a truly exceptional stay.





Fire & Tide

OCEAN GRILL MENU

EVERY SATURDAY LUNCH

R1,250 per person
Bookings recommended

SALDANHA BAY OYSTERS
Artisan Bread & Mezze Board a selection of freshly baked breads, whipped butters, dips and seasonal accompaniments designed for sharing

SEASONAL SALADS
Selection of vibrant, locally inspired salads served family-style

OCEAN GRILL
A live-fire seafood feast featuring the freshest catch of the day, flame-grilled shellfish and ocean favourites prepared over the coals

SHAWARMA STATION
Slow-roasted meats carved to order and served with warm flatbreads, condiments and traditional accompaniments

SELECTION OF SHARED SWEETS AND SEASONAL TREATS







Ocean

EXPLORERS CLUB

Spend the day spotting playful dolphins in the bay, meeting African penguins along the coast, discovering marine life in the rock pools, and watching the ocean sparkle beyond the marina. These unforgettable encounters make Cape Town one of the world's most exciting destinations for young explorers.

On days spent enjoying time at the hotel, young adventurers can join our Ocean Explorers Club, where every experience is inspired by the wonders of our coastline and designed to spark curiosity, creativity and discovery through ocean-inspired play and learning.

Our Ocean Explorers Club offers a programme of supervised experiences from 09h00 to 17h00, running from 20 December to 5 January (excluding Christmas Day and New Year's Day). Designed for children aged 4 to 12 years, each day is filled with opportunities to create, explore and play.

Whether creating like an otter, exploring like a penguin, or playing like a curious seal, young adventurers can look forward to a festive holiday filled with discovery, laughter and unforgettable seaside memories.







Christmas Eve

DINNER

24 DECEMBER 2026 | 18H30
HOTEL RESTAURANT

Guests are greeted with a
welcome drink on arrival,
3 course menu and live music.

Bookings Essential. Kids under 12 years eat half price.
Kids under 5 years eat with our compliments.

R1595
per person



PLATED STARTERS

Fennel Cured Salmon

Romesco whipped feta, apple chilli crisp, pickled cucumber, salmon roe, micro herb salad, sourdough melba toast

OR

Vegetarian - Salt baked heirloom beets, apple chilli crisp, pickled cucumber, balsamic pearls, micro herb salad, sourdough melba toast

BUFFET MAINS

SOUP
Cumin roasted sweet potato and butternut veloute, harissa cream, focaccia croutons

CARVERY
Roast beef sirloin, garlic rosemary jus, Yorkshire pudding, Slow roasted lamb seasoned with sumac, anchovy, garlic and herbs served with salsa verde, horseradish whipped feta and mint sauce

BUFFET
Apricot, almond and herb chicken roulade, Sicilian relish

Roasted kassler loin, honey and lemon gremolata glaze, orange and rosemary jus

Grilled kingklip, tomato, caper and tarragon butter

Roasted seasonal vegetables (V)

Cauliflower and broccoli gratin (V)

Olive oil and paprika roast potatoes (V)

Fragrant basmati rice (V)

PLATED DESSERT

Manjari chocolate and cherry delice, with tonka bean and chocolate crumble, infused amarena cherries, vanilla bean ice cream and kirsch gel.

OR

Vegan - Vegan chocolate and cherry delice with tonka bean, chocolate crumble, kirsch gel, infused amarena cherries



Christmas Day

LUNCH

25 DECEMBER 2026 | 13H00
HOTEL RESTAURANT

Guests are greeted with a welcome drink on arrival a 3 course buffet and live music on the day.

Bookings Essential. Kids under 12 years eat half price.
Kids under 5 years eat with our compliments.

R2145
per person

MEZZE TABLE

Chargrilled pita, garlic rubbed bruschetta, focaccia rolls, lavasche

Spreads – hummus, baba ganoush, basil pesto, tzatziki (V)

Chargrilled and pickled vegetables with Marinated green and Kalamata olives, feta cheese (V)

Local cheeses, biltong, droëwors with grapes, spiced nuts, marinated olives and tomato chutney

Harissa roasted salmon, whipped tahini yogurt, pickled cucumber, gremolata salad

Fried panko prawns, romesco

Marinated mussels, smoky pepper, basil and caper antiboise

Malay pickled fish, tobacco onion, coriander

Crisp fried beef tongue, honey mustard aioli, salsa verde, pecorino

Sticky harissa spiced chicken frikkadel

Spanakopita, Malay vegetable samosa, tzatziki (V)

SALADS

Selection of lettuce with balsamic and extra virgin olive oil

Grilled and marinated Greek calamari salad

Lemon potato, green beans, peppadew, radish, salsa verde (V)

Dukkah roasted aubergine, artichoke, confit tomato, pickled red onion, feta, romesco (V)

Summer watermelon and pickled beet salad, goat's cheese, pomegranate, minted chilli crisp (V)

CARVERY

Roast beef and lamb on the carvery, garlic rosemary jus, Yorkshire pudding, mint and horseradish sauce

MAINS

Pork kassler loin, apricot and fennel mostarda, garlic rosemary jus

Malay chicken curry, sambal, poppadum

Grilled kingklip, lemon, tomato and caper sauce

Honey roasted butternut and sweet potato (V)

Cauliflower and broccoli gratin (V)

Tallow and herb roast potatoes

Fragrant basmati rice (V)

FESTIVE SWEETIE TABLE

Assorted cupcakes

Black forest yule log, milk chocolate mousse, maraschino cherries

Amarula milk tart with vanilla crème

Fynbos honey cheesecake with white chocolate Chantilly

Mini miso sticky toffee pudding with homemade custard

Peppermint crisp verrines with chocolate shavings

Chocolate and cherry delice with kirsch gel

Mini dusted mince pies

Rolled vanilla truffles

Ice cream and sweetie station

A Mediterranean

NEW YEAR'S EVE CELEBRATION

31 DECEMBER 2026 | 19H00
HOTEL RESTAURANT

Celebrate New Year's Eve beneath the stars. Inspired by the sun-drenched Mediterranean resorts, the evening by the ocean blends coastal elegance, authentic cuisine, and warm summer energy. Enjoy a welcome drink and live music before settling in for a curated coastal dining experience designed to be shared and savoured. Toast to new beginnings with a glass of sparkling wine as the clock strikes midnight, then witness a dazzling fireworks display lighting the sky over the Atlantic.

Kids under 12 eat half price. Kids under 2 years eat with our compliments.

Bookings Essential.

Inspired by the Mediterranean Summers, guests are invited to wear white and light colours.

R4800
per person





GRAZING TABLE

Chargrilled pita, garlic rubbed bruschetta, focaccia rolls, lavasche (V)

Spreads – hummus, baba ganoush, basil pesto, muhammara (V)

Charcuterie – prosciutto, salami, chorizo, Italian pickles

Artisanal local cheese, nuts, grapes, fig preserve, tomato chutney (V)

Chargrilled vegetables with marinated green and Kalamata olives, feta cheese (V)

TAPAS

Rare beef carpaccio, truffle mayonnaise, salsa verde, parmesan crackling

Harissa spiced sticky lamb frikkadel

Crisp chicken pot stickers, tzatziki, chilli crisp

Baby spinach and cos lettuce with bagna couda, crisp pancetta, pickled onion and garlic croutons.

Mediterranean potato and artichoke salad with sun-dried tomato, fried capers and fennel (V)

Chickpea, roasted carrot and balsamic beets, dill lemon yogurt (V)

Summer Caprese - Watermelon, heirloom tomato confit, bocconcini, balsamic reduction, rocket

SEAFOOD

Oysters naturelle, limoncello mignonette, lemon, tabasco

Salt cured salmon, citrus chilli crisp, fried capers, herb gremolata

Steamed prawn cocktail, romesco mayonnaise

Grilled and marinated Greek calamari salad

Seared tuna crudo, smoky pepper, basil and caper antiboise

Mussels à la Grecque

TERRACE GRILL

Chargrilled tiger prawns and crayfish

Garlic, parsley and lemon butter basting

Harissa butter

MAINS

Slow braised beef short rib, potato and garlic skordalia, pickled red onion, braising jus

Grilled lamb lollipops, minted gremolata

Roast chicken roulade, apricot and fennel mostarda, butterscotch carrot, garlic rosemary jus

Crisp fried potato pave, truffled mushroom puree, pecorino

Baby vegetable medley in rosemary olive oil (V)

SWEETS

Croquembouche with vanilla and orange blossom crème

Naartjie and mascarpone Crème-filled Pavlova

Raspberry panna cotta with champagne jelly verrine

Passionfruit crème and curd macaron pyramid

Milk chocolate and pistachio squares

Baked chocolate tartlets with whipped milk chocolate Chantilly

Pecan nut flan with vanilla crème

Blueberry cheesecake with vanilla cream

Sliced seasonal fruit platters

Ice cream and sweetie station

Treat Yourself With

AMANI SPA AND WELLNESS

OUR WELLNESS FACILITIES, SIGNATURE SPA TREATMENTS, PREMIUM PRODUCTS AND PROFESSIONAL THERAPISTS PROMISE AN EXPERIENCE THAT CONSIDERS EVERY ASPECT OF YOUR WELLBEING.

As hotel guests, you are invited to enjoy the vitality pool, surrounding relaxation deck, sauna and gym. For the comfort and wellbeing of our guests, access to the indoor vitality pool is available to guests aged 16 years and older. Bookings are recommended for treatments and facilities.

Operational hours are Monday to Sunday from 08h00 to 20h00 (except Christmas Day).

On 25 December 2026, the spa will be operational between 08h00 and 17h00.







RADISSON COLLECTION

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