



**EARN AND SPEND  
YOUR LIFESTYLE RANDS**

**HERE**

**OR**

**at any one of over**

**200**

**BRAND PARTNERS**

**DAVINCI**  
HOTEL AND SUITES  
ON NELSON MANDELA SQUARE



[www.LEGACYLIFESTYLE.CO.ZA](http://www.LEGACYLIFESTYLE.CO.ZA)



## Discover our Grands Crus



### RISTRETTO



Full-bodied and persistent  
*Intensity 9*

Pure and dark-roasted South and Central American Arabicas make Ristretto a coffee with a dense body and distinct cocoa notes.



### ESPRESSO LEGGERO



Light and refreshing  
*Intensity 6*

A delicious blend of South American Arabicas and Robusta, Espresso Leggero adds smooth cocoa and cereal notes to a well-balanced body.



### LUNGO FORTE



Elegant and roasted  
*Intensity 4*

A complex blend of South and Central American Arabicas, Lungo Forte holds intense roasted notes with a subtle hint of fruit.



### ESPRESSO DECAFFEINATO



Dense and powerful  
*Intensity 7*

Dark-roasted South American Arabicas with a touch of Robusta bring out the subtle cocoa and roasted cereal notes of this full-bodied decaffeinated espresso.



25 ml



40 ml



110 ml

## Hot recipes

### Ristretto

R22



### Espresso

R22



### Double espresso

R24



### Lungo

R24



### Espresso Macchiato

Your favourite *Nespresso* Grand Cru, topped with a touch of exquisite hot milk froth

R23



### Cappuccino

Your favourite *Nespresso* Grand Cru with steamed milk and topped with a delightful milk froth

R24



### Latte Macchiato

A smooth blend of steamed and frothed milk, with a *Nespresso* espresso coffee shot

R25



## Gourmet Recipes

### Thai Iced Coffee

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Treat yourself to a unique sensorial experience as the fragrance of cardamom and almond linger on the palate when you enjoy this refreshingly creamy iced coffee fusion



### Creamy Iced Vanilla Coffee

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Discover layers of rich caramel, creamy coffee and subtle vanilla in this cold and smooth delight



### White Chocolate Latte

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Enchanting white chocolate romances a full bodied espresso in this sleek elegant dessert drink



### Hot Buttered Toffee Coffee

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Decadent mocha ice cream finds itself immersed in a freshly brewed macchiato infused with almond liqueur and drizzled with butterscotch topping



### Steaming Mocha Cocoa

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An all-time favourite, chocolate and coffee come together in this creamy delight



### Mexican Coffee

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Enjoy a powerful taste sensation in this sultry blend as chocolate, cinnamon, cloves and a rich espresso are tempered by velvety Kahlua and (not sure how to describe- vintage/full bodied/ smooth) brandy



### Sweet Treat

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Discover layers of intense chocolate, velvety coffee and sweet condensed milk in this overtly delivious drink



## Continental Breakfast Buffet

(Served from 06h30 to 10h30 weekly, Sundays and Public holidays from 06h30 to 11h00.

Enjoy our unique, tasteful and self- service spread of fresh fruit, yoghurts, cereals and cheeses)

### A la Carte Breakfast

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Freshly baked croissants filled with Cream Cheese  
**R70**

Scrambled egg and bacon  
**R55**

Gypsy ham and mature cheddar  
**R55**

### Omelettes

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Complemented with choice of three fillings:

Peppadew<sup>TH</sup>, Field Mushrooms, sautéed onions, cherry tomatoes, freshly chopped chillies, smoked salmon, marinated chicken or your choice of cheese  
**R55**

### Eggs Benedict

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Toasted English Muffin with 2 soft poached eggs on Gypsy ham and topped with Hollandaise sauce  
**R65**

### Eggs Royal

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2 soft poached eggs served with smoked salmon and complemented with home baked blinis and spinach gratinated with Mornay sauce  
**R75**

### Chefs Fritta

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Scrambled eggs made the Spanish style served with pita bread and crispy bacon  
**R55**

# Gourmet Recipes

## Gourmet Burgers

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### Da Vinci gourmet burger

Home-made lean beef burger cooked to perfection with tomato, bacon, fried egg, sautéed onions served with French fries

**R115**

### Mona Lisa gourmet burger

Flame grilled chicken breast, roasted red pepper relish, sliced avocado, served with Cajun spiced French fries

**R105**

### Grilled rump picanha

Rump steak served with potato battonets and seasonal vegetables topped with café de Paris butter

**R155**

### Cape style fish and chips

Served with tartar sauce and rocket side salad

**R145**

### Smoked salmon and rocket salad

**R145**

### Traditional Greek/ French salad

**R85**

## Gourmet Sandwiches

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Served on a choice of white, brown, whole wheat, gluten free and rye bread

### Slow roasted chicken and basil mayo

served with potato battonets

**R75**

### Traditional gypsy ham and a duo of mozzarella and cheddar cheese

served with butternut and chilli crisps

**R85**

### Caprese sandwich

with marinated cherry tomato and buffalo mozzarella topped with balsamic reduction served with beetroot and butternut crisps infused with fresh basil

**R95**

# Da Vinci Foccacia's and Platters

## Gourmet Foccacia

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Smoked salmon wild rocket and cream cheese topped with capers and confit cherry tomatoes

**R115**

### Grilled fillet steak

with onion marmalade, tomato relish and crème fraiche on baby greens

**R105**

### Seared tuna with wasabi mayo

and grilled asparagus, pickled radish and wild greens

**R110**

## Design your own platters

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All platters served with home made jams, relishes and sauces

### Trio of chicken wings

lemon and herb, bbq, and peri peri

(6 per portion)

**R75**

### 200g De-boned Pork Ribs

spiced with Cajun topped with home made barbeque sauce

**R85**

### Rissoles

a choice of jalapeno and cheese, shrimp or chicken & mushroom (3 per portion)

**R55**

### Halloumi

100g of grilled halloumi

(3 per portion)

**R45**

### Samoosas

choice of lamb, sweetcorn or potato

(3 per portion)

**R60**

### Shoestring fries

**R40**

### Signature crisps and chip bowls

**R55**