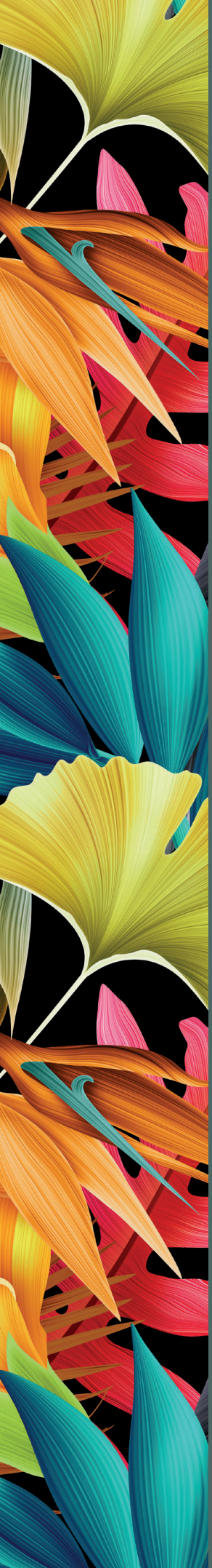


Eclipse

RESTAURANT

LUNCH MENU



SIGNATURE TOASTIES AND SANDWICHES

Served with crisps and side salad

THE SANDTON CLUB R175
Grilled chicken, crispy bacon, avocado, tomato, lettuce, herb aioli

STEAK & CHIMICHURRI CIABATTA R190
Sliced Chalmar beef, rocket, caramelised onion, chimichurri

DURBAN CHICKEN MAYO TOASTIE R140
Curried chicken mayo, cucumber pickle, cheddar

SMOKED SALMON BAGEL R160
Cream cheese, capers, pickled onion, dill

PEPPERED BEEF OPEN SANDWICH R130
with sweet mustard and rocket on panini

CORIANDER PESTO LAMB OPEN SANDWICH R145
with lime and chilli mayo on panini

HALLOUMI OPEN SANDWICH R120
with roasted vegetables and basil pesto on panini

GARDEN OF THE SKY FRESHLY CRAFTED SALADS

MIXED GREENS R110
with cucumber ribbons, heirloom tomato, pepper, carrot, red onion, avocado with a creamy dressing

ECLIPSE CAESAR SALAD R140
cos, grilled chicken, croutons, poached egg, parmesan and anchovy dressing

BURRATA AND GRILLED PEACH R155
with heirloom tomatoes, basil oil, served with crusty bread

ROCKET AND CARAMELIZED PEAR R125
with blue cheese and walnuts

THE SKYLINE BURGER COLLECTION

All burgers served on artisan brioche with truffle parmesan skin-on fries and Asian slaw

ECLIPSE SIGNATURE BURGER R195
200g Chalmar beef patty, mature cheddar, onion marmalade, pickles and burger sauce

THE SKY HIGH BURGER R245
Double beef patties, cheddar, bacon, fried egg and truffle aioli

DURBAN FIRE CHICKEN BURGER R180
Grilled peri-peri chicken, coriander, avocado and chilli mayo

CRISPY CHICKEN BURGER R180
Buttermilk chicken, lettuce, pickles, smoked aioli

PLANT-BASED BURGER R170
tomato relish, avocado and rocket

FLATBREADS AND PIZZETTAS

TANDOORI CHICKEN FLATBREAD R170
with mint yoghurt, pickled onions and rocket

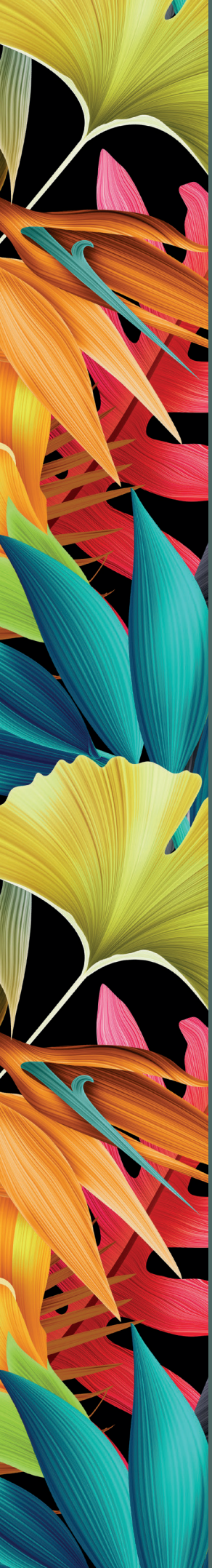
KAROO LAMB FLATBREAD R185
with whipped feta, olives and pomegranatei

MARGHERITA ECLIPSE R155
Buffalo mozzarella, basil and roasted tomato

CHILLI PRAWN R190
Prawn meat, chilli, rocket and avocado

B&B R180
cream cheese, mozzarella, bacon bits, brie and cranberry





SIGNATURE MAIN COURSE

CATCH OF THE DAY SQ
with wilted greens, mashed potato, slow roasted tomatoes and a lemon-herb butter

OXTAIL ROYALE R380
braised oxtail, parmesan creamed samp and roasted root vegetables

DEBONED CHICKEN THIGHS R280
grilled and cooked in Eclipse's creamy peri peri sauce served with sweet corn and baby potato

AROMATIC THAI VEGETABLE CURRY R210
served with jasmine rice, raita, tomato and onion sambals

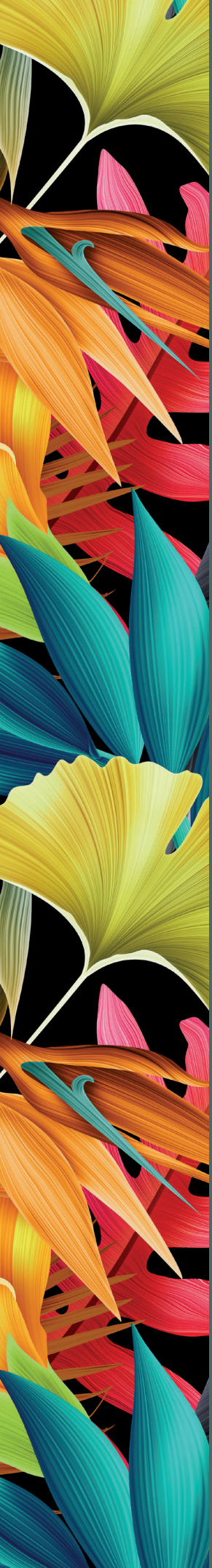
SOMETHING SWEET

CAKE SLICE OF THE DAY R110

HOMEMADE SCONES R70
Served with butter, strawberry jam, cream and cheddar

FRESHLY BAKED HOMEMADE MUFFIN R60

CROISSANT R90
Served with butter, strawberry jam, cream and cheddar

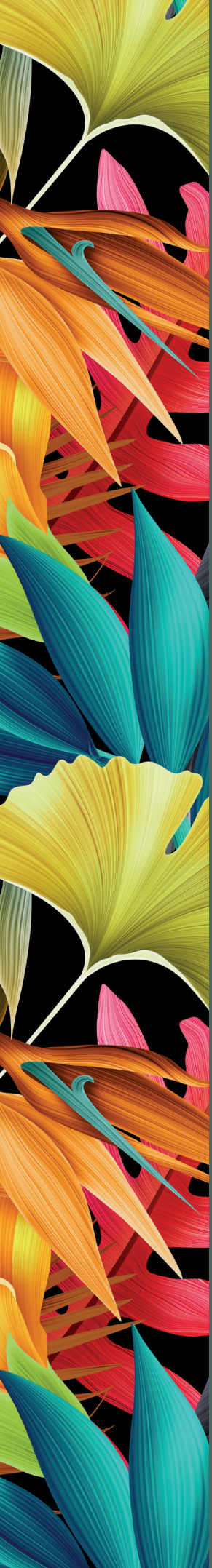


Eclipse

RESTAURANT

DINNER MENU





WELCOME TO ECLIPSE

"Every city has a skyline. Every chef has a story. Eclipse brings them together." Curated by Coo Pillay, Eclipse presents a collection of dishes inspired by the landscapes, cultures and flavours of South Africa, interpreted through a contemporary lens. Each plate celebrates a place, a memory, a producer or a tradition.

At **Eclipse**, we invite you to embark on a culinary journey where every dish is thoughtfully crafted. Here, we bring together the finest ingredients and flavours, harmoniously placed to deliver a dining experience like no other.

Allow us to take you through our **Taste of Hotel Sky Sandton**, a selection of dishes inspired by continental flavours. With every bite, you'll experience the spirit of adventure, blending unique tastes from across the globe, all thoughtfully brought together on your plate.

We are excited to share this journey of discovery with you. Relax, savour, and enjoy the well-placed flavours of Eclipse. Your adventure in taste begins here.

THE JOURNEY BEGINS...
ECLIPSE SIGNATURE BREAD SERVICE

Homemade bread with curry leaf butter, whipped feta and smoked tomato jam

THE SKYLINE COLLECTION
SIGNATURE SMALL PLATES

OYSTERS SERVED THREE WAYS R185
Pickled mango mignonette | curry leaf granita | smoked tomato sambal

KAROO LAMB RIBLETS R170
Sticky rooibos BBQ glaze, pickled cucumber, sesame

BOBOTIE CIGARS R140
with biltong dust aioli

TEMPURA PRAWNS R170
served on a soft-shell taco with pickled cabbage and coriander crema

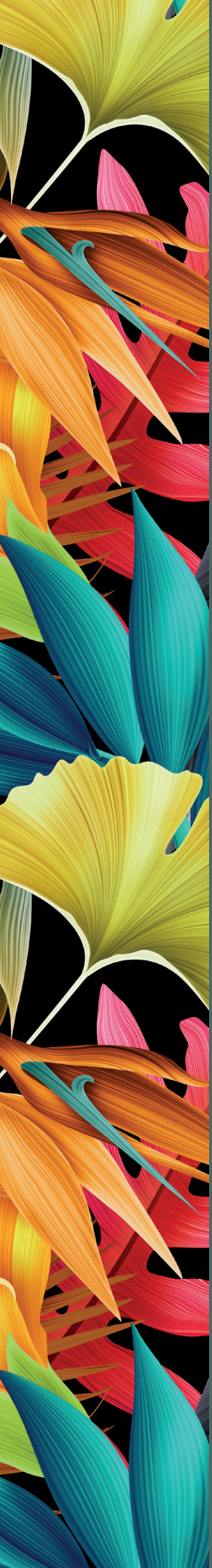
STICKY KOREAN FRIED CHICKEN R155
Gochujang glaze and sesame

SLOW COOKED OXTAIL CROQUETTES R165
Parmesan crumb, marrow aioli and red wine reduction

CHARRED SWEETCORN RIBS R140
Lime butter, chilli salt

MEDITERRANEAN MEZZE BOARD R160
Hummus, smoked olive tapenade, roasted pepper pesto and herbed pita





GARDEN OF THE SKY FRESHLY CRAFTED SALADS

MIXED GREENS R110
with cucumber ribbons, heirloom tomato, pepper, carrot, red onion, avocado with a creamy dressing

ECLIPSE CAESAR SALAD R140
cos, grilled chicken, croutons, poached egg, parmesan and anchovy dressing

BURRATA AND GRILLED PEACH R155
with heirloom tomatoes, basil oil, served with crusty bread

ROASTED BEETROOT AND BUTTERNUT R135
with quinoa, goats cheese, red cabbage and corn

ROCKET AND CARAMELIZED PEAR R125
with blue cheese and walnuts

STARTERS

PERI PERI CHICKEN LIVERS R145
flamed with aged brandy served with grilled sourdough topped with crispy onion rings

SPRINGBOK CARPACCIO R160
with olive oil, blue cheese, melon, sundried tomato, parmesan shavings and rocket

SLOW COOKED BEEF BRISKET CROQUETTE R170
with pickled carrot salad, yoghurt dressing, curry oil and fried baby spinach

MUSSELS AND CLAMS R160
in a garlic and saffron coconut broth served with toasted sourdough

MACARONI CHEESE ARANCHINI R130
Set on napolitana sauce with rocket and parmesan shavings

SOUP

BUTTERNUT AND ORANGE SOUP R95
with coriander gremolata

SLOW-ROASTED TOMATO R95
topped with basil pesto ice cream

CANNELLINI BEAN R95
served cappuccino style with
onion tobacco and a pastry straw

THE OCEAN CHAPTER
FISH WITH A STORY

Sourced through Fish With A Story, every catch on your plate is fully traceable, responsibly harvested, and supports small-scale fishing communities along our coast. Using low-impact methods, these fishers work in harmony with the ocean, ensuring what we enjoy today is protected for tomorrow. Each dish celebrates not just flavour, but provenance. Scan the story, meet the fisher, and discover where your fish was caught, how it was sourced, and the journey it took to reach your table. It's conscious dining, done the Eclipse way, vibrant, honest, and full of meaning.

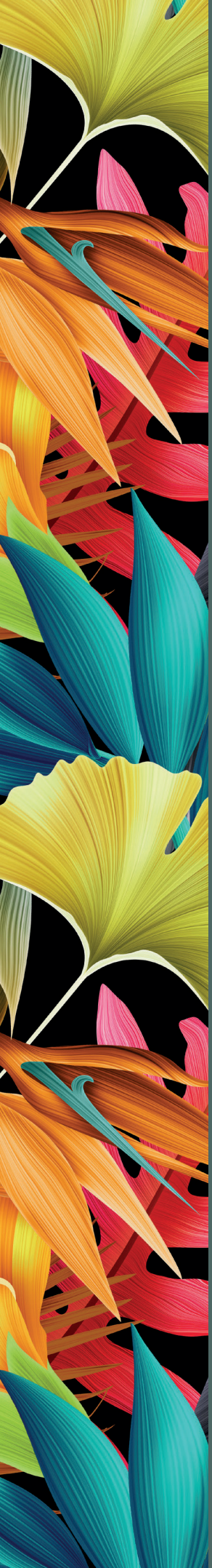
CATCH OF THE DAY SQ
with wilted greens,
mashed potato, slow roasted
tomatoes and a lemon-herb butter

PAN-ROASTED SALMON R380
with honey, ginger and soy,
served on mustard seed sweet
potato mash charred broccolini,
wasabi beurre blanc

PRAWN THERMIDOR ECLIPSE R390
with 10 queen prawns baked
in a creamy cheese and
mushroom sauce served with
fragrant basmati rice

SEAFOOD LINGUINE R295
prawns, mussels, calamari
and white wine bisque





THE GRILL EXPERIENCE

CORIANDER-RUBBED LAMB CUTLETS R410
with asparagus, fondant potato and gremolata

OSTRICH FILLET ROSSINI R360
foie gras butter, potato and zucchini rosti and berry reduction

SPECIALTY CHALMAR BEEF STEAKS

Indulge in the rich, tender flavor of Chalmer Beef, renowned for its superior marbling and exceptional quality. Sourced from carefully selected, sustainably raised cattle, Perfectly aged
to enhance its natural tenderness and depth of flavor, this premium beef is a true culinary delight for those who appreciate the finest cuts.

Grilled to your specification, with an Eclipse meat rub, served with mielie pap chips, confit cherry tomato and jus - Medium to well and well done meat temperature choices can take up to 30 minutes to prepare

500G CHALMAR WING RIB STEAK R480

350G CHALMAR RIB EYE R480

700G CHALMAR TOMAHAWK STEAK R790

250G FILLET OF BEEF R320

300G BEEF RUMP R290

CHEF'S SIGNATURE MAIN COURSE

ECLIPSE CHICKEN AND PRAWN CURRY R380
a special blend of spices simmered in a curry sauce with cream, cooked to your liking of mild, medium or hot served with basmati rice, poppadum & sambals

OXTAIL ROYALE R380
braised oxtail, parmesan creamed samp and roasted root vegetables

LAMB SHANK ROGAN R395
12-hour braised lamb shank with subtle Kashmiri spice, served on coriander mashed potato with minted yoghurt

DEBONED CHICKEN THIGHS R310
grilled and cooked in Eclipse's creamy peri peri sauce served with sweet corn and baby potato

PORK BELLY R320
slow roasted, crispy crackling, pommes fondant, braised red cabbage and rich soy glaze

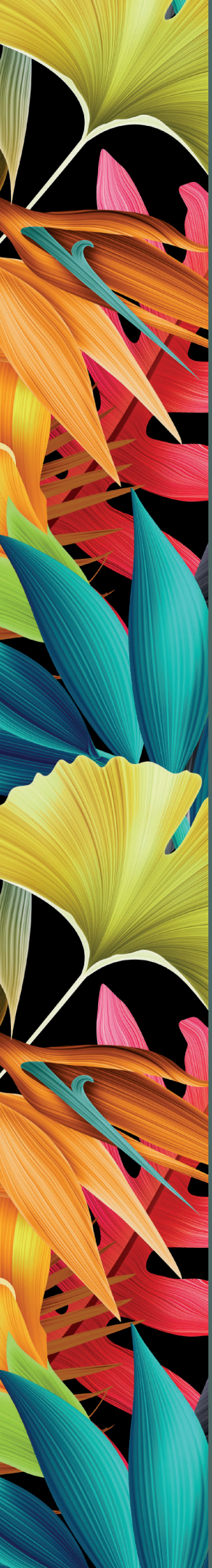
THE VEGETARIAN CHAPTER

GOCHUJANG GLAZED CAULIFLOWER STEAK R225
with sautéed mushrooms, baby carrots, toasted chickpeas, parmesan mash and tomato marinara

ROASTED TOMATO PENNE R190
olive oil, parmesan and rocket

AROMATIC THAI VEGETABLE CURRY R210
served with jasmine rice, raita, tomato and onion sambals





SIDE DISHES R55
Homemade truffle parmesan fries
Baked potato with sour cream
Basmati rice
Roasted vegetables
Seasonal garden salad
Battered onion rings
Sweet potato fries
Mielie pap stick fries

HOMEMADE SAUCE SELECTION R45
Green peppercorn and brandy
Classic black pepper
Mushroom and rosemary
Béarnaise
Mature cheddar and mustard
Sriracha butter

THE SWEET FINALE

BAKED VANILLA CHEESECAKE R130
with honeycomb, white chocolate mousse and blueberry compote

SALTED CARAMEL CHOCOLATE FONDANT R105
with Turkish delight ice cream

MILK TART CRÈME BRÛLÉE R125
vanilla bean custard, cinnamon sugar crust served with stewed dried fruit

BAKED BRIE R120
served with caramelised pears, roasted nuts and citrus and apricot jam

FLOURLESS LEMON AND ALMOND TORTE R95
with vanilla ice cream, honey and toasted almonds

