

BREAKFAST

Served until 11:30am

Mini Fry Up 94 Two eggs, bacon, sautéed mushrooms and grilled tomato.

Perfect Start 120 Two eggs, bacon, pork or beef sausage, grilled tomatoes, grilled onions, sautéed mushrooms, crispy patatas bravas

Egoli Breakfast 195 Two eggs, bacon, pork or beef sausage, 100g fillet steak, grilled tomatoes, sautéed onions, chakalaka baked beans, mushrooms and seasoned chips.

Zuca Eggs Benedict 156 Two poached eggs, layered on top of homemade sweet corn and zucchini fritters, creamed spinach and halloumi cheese. Topped with sriracha infused hollandaise sauce and crispy fried zucchini on toast of your choice.

Royal Smoked Salmon Scrambled 210 Three scrambled eggs prepared with garlic, truffle oil, mushrooms, smoked salmon, chives, avocado and cream cheese.

Breakfast Bagel Sandwich 146 Filled with creamy scrambled eggs, tomato chutney, guacamole, crispy bacon, sauteed mushrooms, grilled onions, and cherry tomatoes. Topped with a fried egg bagel nest and served with a side of grilled halloumi cheese.

Salmon & Avo Bagel 196 Filled with a cracked black pepper and lemon zest cream cheese, rocket, chives, capers, red onion, rocket, and avocado. Served with haloumi cheese on the side.

Eggs Three Ways 76 Three eggs prepared with the choice of scrambled or omelette

Spanish Scrambled 162 Three scrambled eggs prepared with garlic, chili, spicy pork chorizo sausage, mixed peppers, red onions, fresh coriander and Spanish patatas bravas.

ALL DAY FOOD FOR LIFE

Classic French Toast 115 Sweet brioche bread soaked in a vanilla, nutmeg and cinnamon egg mixture. Served with traditional syrup and whipped fresh cream.

Creamy Mushrooms on Toast (V) 109 Breakfast mushrooms sautéed with butter, parsley, garlic and a splash of cream. Served on toast of your choice.

Savory Mince on Toast 109 Beef mince prepared in a tomato napolitana sauce with mixed peppers and a hint of chili and cumin, served on toast of your choice.

Honey Pot 95 Layers of seasonal fruit, double thick Greek yoghurt, honey and a homemade seeded

Peri-Peri Chicken Liver Bowl 125 Creamy chicken livers pan fried in spicy Portuguese sauce with tomato, cumin, bay leaves, garlic, butter and onion. Served with freshly baked Portuguese Roll.

Smashed Avo on Toast 125 Fresh avocado crushed and seasoned with salt, pepper and lemon. Topped with sauce mushrooms, crumbled feta cheese, and dusted with Dukkha spice. Served on toast of your choice with cucumber and dill. *Add: Bacon 37*

Paw-Paw Crumble 130 Freshly cut papaya topped with double thick Greek yoghurt, cinnamon dusted walnuts honey and homemade granola and nut bark.

TOASTIES

Served with seasoned chips or side salad

Toasted Cheese (V) 87 Classic toasted cheese with your choice of cheddar or mozzarella.

Toasted Ham, Cheese and Tomato 111 Hickory ham and fresh tomato toasted with your choice of cheddar or mozzarella.

Chicken Mayo 125 Pulled chicken prepared with tangy mayonnaise, gherkins and parsley.

Toasted Bacon, Egg & Cheese 117 Classic toasted bacon, egg with your choice of cheddar or mozzarella cheese.

Bread options:White, Brown Seeded Low-GI, Rye, Sourdough, Kitka Brioche, Gluten Free +35



WALNUT GROVE

The history of Walnut grove is tied to Sandton City itself.
Based in the heart of South Africa's most famous shopping centre Walnut Grove has stood the test of time since 1975.
We are a rustic yet authentic boutique dining experience.
Known for our legacy as an exciting & interactive family-oriented concept.
We have captured the hearts & taste buds of south Africa for a reason.
With our vivid & inventive cuisine, welcoming staff & family-based core values.
Walnut Grove is bright yet intimate space plays host to endless options of culinary delights both sweet & savory as well as an interactive, open bakery & barista station that's allows you to get closer to the homemade in-house specialties.

GOURMET SANDWICH

Prego Roll (150g)

Fillet **194** | Rump **180** | Chicken **162**
Prepared in a mild Prego sauce with mixed peppers.
Served on a homemade Portuguese roll.
Add: spicy Pork Chorizo sausage 37.

Southern Fried Chicken 166 Crumbed chicken breast served on a Portuguese roll with cabbage and apple slaw.

Greek Pita Pockets Pita bread filled with homemade tzatziki sauce, lettuce, diced cherry tomatoes, red onion and parsley. Dusted with smoked paprika and served with hand cut fries.
Chicken **161** |Beef **181** | Falafel (V) **151**

SOCIAL DINING & APPETIZERS

Rustic Nachos (V) 152 Sweet chili corn chips oven baked in an edible tortilla bowl with melted mozzarella and cheddar cheese. Topped with sliced jalapeño, tomato salsa, fresh guacamole smashed avocado and sour cream.

Quesadillas Mexicana 173 3 layer stacked spicy beef mince, mixed Cajun grilled peppers, cream cheese, cheddar cheese and jalapenos with shredded lettuce, red onions and fresh corianders leaves. Toasted in a soft flour tortilla and served with a trio of sour cream, guacamole and tomato salsa.

Sticky Finger Board A selection of premium BBQ pork or beef ribs, sticky chicken wings, parmesan almond chicken strips, onion rings, seasoned chips, corn on the cob and assorted dips.
For one **340** | For two **598**

Parmesan Almond Chicken Strips 117 Parmesan and almond crusted chicken strips lightly fried in fresh herbed crumbs and served with three cheese fondue sauce.

Halloumi Fries (V) 117 Fried halloumi fingers topped with fresh mint, za'atar spice with a sweet chili aioli drizzle.

Zucchini Fries (VEGAN) 89 Fried crumbed zucchini fingers dusted with organum and served with a basil pesto vegan aioli.

Bang-Bang Shrimp 129 Crispy Prawn meat fried in corn starch, tossed in a sriracha sweet chili mayo and spring onion.

Meze Board (V) 196 A Sharing selection of Mediterranean delicacies consisting of grilled halloumi cheese, feta, falafels, zucchini fries, pita bread, cherry tomatoes, cucumber, kalamata olives, homemade tzatziki and hummus

Sundried Calamari Starter (SF) 125 Falkland calamari tubes and heads flash fried with lemon zest and sundried tomato pesto with cracked black pepper, served with a basil pesto mayo on the side.

TACOS

Louisiana Cajun Steak Taco 180 Rump steak prepared with a Cajun rub and served in a hard corn tortilla shell. Filled with a Mexican salsa, lettuce, and grilled corn. Served with a side of guacamole, sour cream, and jalapeños.

Teriyaki Pulled Pork Taco 170 Slow cooked pork prepared with a sweet teriyaki marinade and served in a hard corn tortilla shell. Filled with Mexican salsa, lettuce, and grilled corn. Served with a side of guacamole, sour cream, and jalapeños.

Sticky Sesame Chicken Taco 160 Tender panko crumbed chicken strips dunked in a sweet soya sauce and coated in sesame seeds, prepared on a hard corn taco shell with lettuce, Mexican salsa, and grilled corn. Served with a side of guacamole, sour cream, and jalapeños.

OUR FAMOUS SALADS

Dressing served on the side.

Chicken Ceasar 181 Grilled chicken breast served on a bed of mixed lettuce, crispy bacon bits, homemade sourdough croutons, parmesan shavings tossed in a creamy Caesar dressing.

Casablanca (V) 179 Grilled halloumi cheese with cous-cous, avocado, roast butternut, grilled peppers, red onions, cucumber, carrots, cherry tomatoes, sunflower seeds and almonds with mixed lettuce Served with a pomegranate vinaigrette dressing.

Cosa Nostra 179 Tender Mediterranean chicken breasts served with crumbled feta, bocconcini mozzarella balls, avocado, Kalamata olives, barley, rosa tomatoes, red onions, cucumber, carrots and grilled mixed vegetables. Served with mixed lettuce and topped with sourdough croutons and served with a creamy Italian herb dressing.

Sticky Sesame Chicken 179 Tender chicken breast grilled in a sticky sweet chili marinade, coated in mixed sesame seeds and served on a bed of mixed greens, cherry tomatoes, cucumber, carrots and red onions. Tossed with fine Asian noodles and served with a mild chili peanut satay dressing.

Smoked Salmon Ceviche Salad (SF) 230 Norwegian wood smoked salmon, marinated in fresh lime juice with olive oil, soya sauce, chili flakes and cracked black pepper, coriander and dill with orange wedges and avocado. Served on a bed of greens, cucumber, cherry tomatoes and onions. Served with crispy tortilla and mixed sesame seeds.

ALLERGEN AND OTHER WARNINGS

Our kitchen offers products which may contain peanuts, tree nuts, soy, milk, seeds, eggs, wheat, sugar and any other industry related additives.
Our kitchen does prepare pork dishes. While we take all possible steps to minimize the risk of cross contamination, we cannot 100% guarantee any of our products against allergies, dietary, medical or religious preferences or specifications.
Kindly level any compliments or complaints directly to management on duty, who will escalate to the owners.
We recommend all meat to be cooked medium, we take no responsibility for dry meat when ordered well done.

SUSHI MENU

CLASSIC SUSHI

Edamame 80 Green soya beans served with Maldon Salt

Salmon Roses (6 pieces) **172**

Tempura Prawns (6 pieces) **153**

Fashion Sandwich (8 pieces)
Salmon **147** | Prawn **140** | Vegetarian **100**

California Roll (8 pieces)
Salmon **129** | Prawn **123** | Vegetarian **100**

Rock Shrimp Tempura (6 pieces) **163** Spicy Tuna California rolls topped with rock shrimp tempura, cucumber dressed in creamy mayo & sesame seeds.

Philadelphia Roll (6 pieces) **175** Smoked Salmon, cream cheese & avocado wrapped with Salmon topped with crab salad and sesame seeds.

Dragon Roll (6 pieces) **154** Tempura prawn & avocado California roll, topped with a crab salad, avocado, caviar and spicy mayo dressed with unagi sauce.

Fantastic Crispy Roll (6 pieces) **163** Crispy Californian rolls filled with options of salmon, tuna or tempura prawn with avocado & cream cheese topped with kewpie mayo, sweet chili & crispy shallots.

4 by 4 No.1 (8 pieces) **173** 4-piece Rainbow Reloaded & 4-piece spicy Salmon California topped with creamy shrimp tempura.

4 by 4 No.2 (8 pieces) **171** 4-piece Salmon Roses & 4-piece Rainbow Rolls.

Rainbow Reloaded (6 pieces) **153** Salmon or tempura prawn and avocado, cucumber on the inside. Salmon and tuna rainbow on the outside. Dressed with teriyaki, sesame oil, kewpie mayo, 7 spice, spring onion.

Classic Style Sashimi Salmon (4 pieces) **168** Freshly sliced Salmon Sashimi.

Salmon Grenades (6 pieces) **242** Salmon roses topped with chopped salmon and tempura crunch, spring onion, teriyaki and spicy mayo.

Konnichiwa (24 pieces) **425** 6 Salmon Roses, 6 Fashion Sandwich 6 California Rolls, 6 Tempura Prawns.

SUSHI BOWL

Salmon **171** | Tuna **171** | Vegetarian **136**

Spicy 190 Salmon, rice, seaweed, sriracha, ponzu sauce, spring onion, sesame seeds, peanuts, garlic flakes, avocado & spicy mayo.

WRAPS

Served with chips or a side salad

Gluten free wrap +35

Sweet Chili Sesame Chicken 173 Chicken breast cooked in a sweet chili sauce and coated with sesame seeds. Wrapped in a soft flour tortilla wrap with avocado, carrots, cucumber, coriander and lettuce.

Hummus Halloumi Veg Wrap (V) 162 Soft flour tortilla wrap filled with hummus, grilled halloumi cheese, oven roasted vegetables, feta cheese, olives, avocado and rocket.

Mexican Fajita Wrap 175 Cajun chicken breast, roasted mixed peppers, cheddar cheese, shredded lettuce, jalapeño peppers and fresh cilantro. Prepared in a soft flour tortilla wrap with tomato salsa and smashed avocado guacamole.

Greek Beef Fillet Gyro – 180 Tender beef fillet strips prepared in olive oil, lemon, organum, rosemary and garlic. Wrapped in pita bread with tzatziki, lettuce, red onion and tomato. Served with onion rings and side of your choice.

ITALIAN TRAMEZZINI

Served with seasoned chips or a side salad.

Three Cheese & Sundried Tomato (V) 131 Traditional Italian flat tramezzini bread toasted with mozzarella, cheddar and cracked black pepper cream cheese. Filled with sundried tomatoes, caramelized onions and sundried tomato pesto.

Sriracha Chicken Mayo 145 Pulled chicken infused with spicy sriracha sauce and tangy mayonnaise. Prepared with gherkins and parsley and toasted in an Italian tramezzini with melted mozzarella cheese and rocket.

Grilled Cheese Bacon and Avo 145 Melted mozzarella cheese toasted in an Italian tramezzini bread with bacon and fresh avocado.

Spanakopita (V) 145 Mediterranean flavors of spinach, feta, kalamata olives, artichokes and sundried tomato pesto, toasted with melted mozzarella cheese in an Italian tramezzini.

RUSTIC PIZZAS

Gluten Free Base +37

Focaccia 90 Thin plain base pizza oven baked with rosemary, garlic, olive oil, Origanum, olive oil and coarse salt.

Classic Margherita (V) 131 Thin based pizza oven baked with a tomato napolitana sauce with Italian herbs and melted mozzarella.

Mamma Mia (V) 169 Mediterranean flavors of spinach, feta, olives and artichokes prepared on a thin pizza base with a tomato napolitana sauce and melted mozzarella. Drizzled with an Italian aged balsamic reduction.

Carne 189 Meat lovers' option of bacon, hickory ham and spicy pork chorizo sausage, oven baked on a thin pizza base with a tomato napolitana sauce and melted mozzarella, topped with mixed peppers.

Pollo 166 Thin based pizza topped with a tomato napolitana sauce, Italian herbs, melted mozzarella cheese, chicken, mixed peppers and mushrooms.

LUNCH | DINNER

Asian Veg Stir Fry (V) 180 An oriental dish using carrots, mushrooms, mixed peppers, rainbow cabbage, zucchini and broccoli. Sautéed with olive oil and garlic, in an Asian sweet soya wok sauce. Topped with crushed peanuts and mixed sesame seeds served with a side of mild peanut satay sauce. Add: Chicken Breast 52, Beef Fillet Strips 101.

South African Rump Steak 290 300g of rump steak prepared in a Shisanyama rub, cooked on an open flame with a chutney infused BBQ glaze. Served with avocado, beef biltong and a spicy African chakalaka sauce on the side. Served with crispy onion rings

Signature Fillet Steak 308 250g of tender beef fillet, flame grilled with olive oil, coarse salt and cracked black pepper. Served with a choice of signature sauce and a side. Sauce Options: Chakalaka, Three Cheese fondue sauce or creamy mushroom truffle sauce.

Pan Seared T-Bone Steak 276 Beef T-Bone steak, flame grilled with olive oil, coarse salt and cracked black pepper. Served with a choice of signature sauce and a side. Sauce Options: Chakalaka, Three Cheese fondue sauce or creamy mushroom truffle sauce.

Shisanyama 270 Boerewors, junior T-bone, chicken wings, beef kebab, sautéed spinach and spicy chakalaka served with a side of your choice

BBQ Sticky Ribs 333 Beef **358** 500g premium quality ribs marinated in a sticky BBQ basting and served with onion rings, corn on the cob and a side of your choice.

Chakalaka Hot Wings 189 Spicy African style chicken wings marinated in chakalaka sauce and served with onion rings, corn on the cob.

Rosemary Lamb Chops 335 Lamb loin chops grilled on an open flame with olive oil, lemon, garlic, Origanum, coarse salt and rosemary. Served on a bed of Greek roast potatoes and tzatziki sauce.

Mediterranean Chicken Breasts 202 | Parmesan Almond Crusted 222 Chicken breasts grilled with olive oil, organum, salt, cracked black pepper and lemon. Served on a bed of Mediterranean grilled vegetables with tzatziki sauce.

British Fish and Chips (SF) 190 Grilled in a creamy lemon zest, butter and garlic sauce or fried in a crispy batter served with tartar dip.

Garlic Butter Kingklip (SF) 300 Pan grilled kingklip prepared in a creamy lemon butter and garlic sauce. Served with wild rice, tartar sauce.

Grilled Salmon (SF) 321 200g of fresh Norwegian Salmon grilled and served on a bed of savory couscous. Topped with a fresh avocado and Peppadew salsa made with sweet chili, lime, and coriander.

Butterflied Prawns (SF) 199 10 Queen prawns butterflied and grilled in a lemon butter garlic sauce and served on a bed of savory wild rice and tartar dip.

Sole & Calamari Duo (SF) 299 Grilled to perfection, this delectable dish is infused with the delightful aroma of lemon zest, butter, and garlic, creating a symphony of flavors. Alternatively, it can be prepared in a crispy batter, ensuring a delightful crunch on every bite. Served with tartar dip.

EXTRA OPTIONS

Cheddar **35** | Mozzarella **35** | Feta **35** | Halloumi **35** | Avocado **35** | Olives **30** | Egg **15** | Cream **20** | Bacon **39** | Macon **39** | Ham **39** | Beef Patty (200g) **58** | Pork or Beef Sausage **37** | Savory Mince **51** | Beef Fillet (150g) **113** | Chicken Breast **57** | Smoked Salmon (100g) **110** | Plate of Chips **50** | Fruit Salad **66** | Side Greek Salad **67** | Tomatoes **15** | Mushrooms **33** | Prawns (each) **36** | Pap **28**

SAUCE OPTIONS Spicy Chakalaka | Mushroom | Cheese | Pepper | Lemon Butter **35**

WINTER WARMERS

Lamb Shank 389 Slow cooked prepared with red wine reduction and served on garlic infused mash

Soul Warming Curry Beef **198** | Chicken **191** | Prawn **236**
Our homemade curries are served medium with rice, poppadom and relishes

Thai Green Curry Chicken **182** | Beef Fillet **198** | Prawn **255** | Chicken & Prawn Combo **289**
Prepared with coconut milk, snow peas, sugar snaps and baby marrow served with jasmine Thai rice

Soup Du Jour 109 Ask your waiter for the options of the day prepared by chefs.

Chilli Con Carne Bowl 95 A hearty bowl of savory beef mince prepared in a napolitana tomato sauce with mixed peppers and chili. Served with wild rice and patatas bravas. Topped with cream cheese, fresh coriander and sweet chili tortilla crisps.

BURGER BAR

Served with seasoned chips or a side salad.

Signature BBQ Burger 168 Homemade beef patty flame grilled and glazed in a Smokey BBQ marinade served on a seeded burger bun with lettuce, tomato, red onions and gherkins.

Three Cheese Fondue Burger 192 Homemade beef patty flame grilled and glazed in a Smokey BBQ marinade served on a seeded burger bun with melted cheddar cheese and drenched in a creamy three cheese fondue sauce and caramelized onions. Layered with lettuce, tomato, red onions and gherkins.

Mushroom Truffle Melt 192 Homemade beef patty, flame grilled and glazed in a Smokey BBQ marinade, served on a seeded burger bun with melted mozzarella and a creamy mushroom truffle sauce with bacon. Layered with lettuce, tomato, red onions and gherkins.

Peppadew Chicken Burger 180 Grilled chicken breast layered with avocado, feta cheese, peppadews and a Peppadew pesto sauce. Served on a seeded burger bun with lettuce, tomato, red onions and gherkins.

Plant Based Burger (VEGAN) 195 Flame grilled patty with a smoky BBQ sauce served on a seeded bun with lettuce, tomato, red onions, gherkins, guacamole, sautéed garlic mushrooms and a basil pesto vegan aioli.

Naked Burger 163 A carb conscious option, prepared with a beef patty served on a bed of rocket with a sweet potato and butternut fritter topped with a sesame seeded avocado bun with onion and tomato. Served with a side of steamed marinated broccoli.

HOMEMADE PASTA

Pasta options: Penne, Fettuccine, Gnocchi, Zucchini Noodles (Vegan)

Napolitana (VEGAN) 149 Tomato based napolitana sauce prepared with garlic and Italian herbs with rosa tomatoes and black olives.

Butternut & Sage Pasta (V) 178 Butternut and onion sautéed in a sage and garlic infused butter with a splash of fresh cream. Topped with crumbled feta and cashew nuts. Prepared with pasta of your choice. (The chef recommends Gnocchi)

Carbonara Walnut Truffle 189 A homemade creamy garlic sauce with crispy bacon bits, mushrooms, crushed walnuts, parmesan cheese and truffle oil.

Pasta Scampi (SF) 199 Deshelled queen prawns prepared in a tomato based napolitana sauce with a splash of lemon and citrus cream cheese infused with garlic, baby marrow, carrots, parmesan cheese and fresh basil leaves.

Classic Bolognese 179 Our homemade recipe with savory beef mince prepared with garlic, mixed peppers and a hint of chili with a tomato based napolitana sauce.

Creamy Basil Pesto Pasta Beef **199** | Chicken **179** Choice of meat in a creamy basil pesto sauce with garlic, onions, parmesan cheese. Topped with heirloom tomatoes and broccoli and fresh basil

Spinach & Ricotta Ravioli 190 Served in a choice of homemade creamy spinach and white sauce, or our famous Neapolitan sauce garnished with fresh herbs and grated parmesan.

PATISSIERIE

World Famous Cakes

Standard slice **88** Cheesecake combo slice **98**
Full Cakes from **1051** Combo Cakes from **1300*** *Subject to availability*

Please view our display table to see availability

Sicilian Cannoli 93 Portion of two traditional Italian dessert made from crispy pastry shells filled with a creamy vanilla custard. One coated in chocolate chips and the other in pistachio nuts.

Assorted Cupcakes 45 Handcrafted gourmet cupcakes.

All Butter Croissants 54 Served with butter and preserves.
Add: Cheddar Cheese 30.

Muffin 63 Ask your waiter what flavors have been freshly baked for the day. Served with preserves and butter. Add: Cheddar Cheese 30.

English Scones 72 Two traditional English scones served with butter, cream and preserves.

Nutella and Almond Croissant 68 All butter French croissant topped with rich Nutella chocolate and almond flakes.

Traditional Italian Gelato (per Scoop) **48**
Vanilla Bean | Ferrero Rocher | Pistachio | Strawberry Fragola Sorbet (Vegan)

Gourmet Sauces **35** Dark Chocolate | Chocolate Hazelnut | Caramel

HOT ARTISAN COFFEES

Milk Options: Full Cream | Fat Free |Soya Milk Almond Milk | Coconut Milk (Vegan) + 12

We use our very own blend of exclusively roasted Premium 100% Arabica beans.

Americano **37** | Cappuccino **40** | Cafe Latte **42** | Espresso **30** | Double Espresso **37**
Con Pana **45** | Flat White **43** | Cortado **36** | Sinful Cappuccino **56**
Dirty Chai Latte **56** | Nutella Cappuccino **56**

IRISH & LIQUOR COFFEES

Jamason **89** | Kahlua **89** | Cape Velvet **89**

TEA BOUTIQUE

Traditional **34** | Rooibos **34** | Vanilla Chai **40** | Earl Grey **40** | Chamomile **40**
Green Tea **40** | Fresh Peppermint **40** | Red Cappuccino **55**

GOURMET HOT DRINKS

Milo **45** | Turkish Delight **55** | Nutella Hot Chocolate **55** | Latte **55** | Spiced Chai | Vanilla | Hazelnut | Caramel Toasted Marshmallow | Matcha |Strawberry Iced Macha
Turmeric Golden Latte **63**
Tangerine Hot Chocolate **55**
Caribbean Mocha Hot Chocolate **55**

GOURMET MILKSHAKES

Using real Italian Gelato Ice Cream

Milk Tart 82 Traditional South African flavors of cinnamon, biscuit and condensed milk blended with creamy vanilla gelato.

Chocoholic 82 A life changing combination of Nutella and Ferrero Rocher, blended with creamy vanilla gelato.

Snowball 82 White chocolate and coconut blended with creamy vanilla gelato, topped with Raffaello chocolate.

Iced Coffee Gelato 85 Made with our signature espresso coffee blend and creamy vanilla gelato.

Peppermint Crisp Shake 85 Monin Dark Chocolate sauce and green mint blended with creamy vanilla and milk.

RIGHT OF ADMISSION RESERVED

Walnut Grove is a fully licensed restaurant.

No alcohol will be served to persons under the age of 18 | ID documentation may be requested.

This is a non-smoking establishment | Use of e-cigarettes or vapes is prohibited.

All items are subject to availability | All prices include VAT | Service charge not included.