La Pentola

Captain's VIP Menu

Starters

A menagerie of fresh salad ingredients marinated olives and cheese lightly dressed.
OR
Hot baby marrow Carpaccio gratinated with cheese, lemon, chili and coriander.
OR
Fresh mussels in a sauce of Provencal herbs and whole peeled Italian tomato, celery and carrot sauce.
OR
Thin slices of smoked springbok topped with fresh rocket, Kalamata olives, red onions, cherry tomatoes and shavings of parmesan. Drizzled with olive oil.

All served with freshly baked mushroom and caper bread rolls.

Main Course

Fresh line Fish grilled to perfection and served in a delicious lemon herb butter sauce.
OR
Tender beef sirloin topped with a sauce of button mushrooms, garlic, fresh basil, black pepper, vintage port and cream. Served with potato croquettes.
OR
A delicious thick haloumi cheese slice grilled and topped with a sun-dried tomato, basil, almond, chili and white wine sauce. (Vegetarian)
OR
Tender slices of chicken breast in a chardonnay, oregano, lemon, fresh cream sauce. Dusted with feta cheese and roasted almonds.

All main courses are served with fresh seasonal vegetables and potato croquettes or basmati rice, where applicable.

Dessert

Tropical Pavlova
A meringue served on a bed of custard, topped with a scoop of berry sorbet and then topped with whipped cream and decorated with seasonal fruit.

Pricing

WHALE SEASON

1 July 2025 - 15 November 2025: R 595 + 12.5% Service Charge

HIGH SEASON

15 November 2025 - 30 April 2026: R 640 + 12.5% Service Charge

OFF PEAK

1 May 2026 - 30 June 2026: R 640 + 12.5% Service Charge

WHALE SEASON

1 July 2026 - 15 November 2026: R 690 + 12.5% Service Charge

We reserve the right to change price point should there be any unexpected rise in food prices.