La Pentola

Rotary Menu

Starters

A menagerie of fresh salad ingredients, seasonal fruits, nuts and seeds.

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Fresh Mussels in a sauce of Provencal herbs and whole peeled Italian tomato, celery and carrot sauce.

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Chicken livers in a delicious fresh basil, vintage port cream sauce.

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Thai Style Fish cakes

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Thin slices of smoked Springbok topped with Kalamata olives, red onion, cherry tomatoes & fresh lemon. Drizzled with extra virgin olive oil, lemon juice then sprinkled with a local parmesan cheese.

All served with freshly baked mushroom & caper bread rolls.

Main Course

Tender chicken breasts cubed and rolled in cajun spice grilled on the flat top then tossed through a sweet granadilla, balsamic and honey sauce decorated with slices of fresh strawberries.

Tender cubes of beef sirloin steak fire grilled and served in a mushroom brandy, fresh basil cream sauce.

Fresh hake topped with a lemon butter sauce.

All served with fresh seasonal vegetables, basmati and black sesame rice, rosemary and olive oil roast potatoes.

Dessert

Hazelnut Crème Brûlée
Rich hazelnut custard which has been prepared with free range eggs, topped with a torch-flamed sugar crust.

Starters and mains will be served in a banquet style in the center of the table.

Pricing

WHALE SEASON

1 July 2025 - 15 November 2025: R 575 + 12% Service Charge

HIGH SEASON

15 November 2025 - 30 April 2026: R 620 + 12% Service Charge

OFF PEAK

1 May 2026 - 30 June 2026: R 620 + 12% Service Charge

WHALE SEASON

1 July 2026 - 15 November 2026: R 670 + 12% Service Charge

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