La Pentola

Vegetarian Harvest Table

Starters

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

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Thick cut of Cypriot goats' cheese, grilled and served with fresh grapes, macerated in sugar and olive oil with lemon and fresh mint.

All starters are served with an accompaniment of freshly baked bread.

Main Course

Red braised onions pan fried in olive oil and butter with strips of grilled halloumi, black peppercorns, sun dried tomatoes and fresh basil. Doused with white wine, bound with cream. Tossed through with penne and dusted with local parmesan cheese.

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Fresh vegetables pan fried with ginger, lemon grass, chili, garlic and green curry Thai paste bound with coconut cream, served with rice noodles.

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Lentils pan fried in olive oil and butter, braised onions, mixed peppers, mixed curry powder, ginger, cumin seeds, flavoured with garlic and bound with cream and whole peeled Italian tomatoes. Served with basmati rice.

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

Dessert

Fruit sorbet and vanilla ice cream sundae.

Pricing

WHALE SEASON

1 July 2025 - 15 November 2025: R 415 + 12% Service Charge

HIGH SEASON

15 November 2025 - 30 April 2026: R 450 + 12% Service Charge

OFF PEAK

1 May 2026 - 30 June 2026: R 450 + 12% Service Charge

WHALE SEASON

1 July 2026 - 15 November 2026: R 485 + 12% Service Charge

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