



LOUISVALE

Tasting Menu

Welcome Drink

1st Course

(V) Spring Salad

Cucumber, Edamame Beans, Pickled Beetroot, Red Onion, Whipped Feta,
Sesame Crackers & Mint Dressing
Louisvale Sauvignon Blanc

2nd Course

Grilled Hake

Garlic New Potatoes, Spinach, Peas, Baby Carrots, Pickled Onion,
Caper & Dill Garlic Cream
Louisvale Chavant

3rd Course

Chicken & Leek Pie

Spring Pea Hummus, Broccoli, Sweet Potato, Pickled Onions & Truffle Oil
Louisvale Chardonnay

4th Course

Peach Bakewell

Caramel Sauce, Roasted Peaches, Vanilla Bean Ice Cream
Louisvale Cap Classique Brut Chardonnay

R400 per person without Wine

R650 per person with Wine

Please inform your service ambassador if you have any dietary
requirements that the kitchen needs to be informed of

Due to time constraints, it is essential that all parties at the table
order the Tasting Menu

To ensure prompt service and quality

Last order for our Tasting Menu is 13H45

Please note we are a CASHLESS facility



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A p p e t i s e r s

(V) Spring Salad R110

Cucumber, Edamame Beans, Pickled Beetroot, Red Onion, Whipped Feta, Sesame Crackers & Mint Dressing

Potato Gnocchi R130 | R200

Spicy Beef Mince, Grilled Baby Marrow, Corn, Avo Puree & Crème Fraiche

Calamari Strips R130

Sesame Crumb, Miso Mayo, Spring Onion, Cucumber & Lemon

Mussels R120

Creamy White Wine Sauce, Dill, Carrots, Celery, Lemon & Toasted Bread

M a i n s

Prawn & Mussel Curry R250

Basmati Rice, Red Pepper, Spinach, Pineapple Salsa, Coconut & Lime

Grilled Fish of the Day SQ

Garlic New Potatoes, Spinach, Peas, Baby Carrots, Pickled Onion, Caper & Dill Garlic Cream

Sous Vide Lamb Rump R290

Mint Thyme Garlic Butter, Honey Carrots, Potato Gnocchi, Peas, Baby Marrow & Merlot Jus

Chicken & Leek Pie R220

Spring Pea Hummus, Broccoli, Sweet Potato, Pickled Onions & Truffle Oil

Pork Neck Steak R230

New Potatoes, Honey Carrots, Garlic Beans, Spiced Apple & Creamy Mustard Sauce

Beef Sirloin R290

Hand Cut Chips, Garlic Beans, Onions Rings & Creamy Pepper Sauce

(V) Spring Gnocchi R100 | R190

Spinach, Peas, Baby Marrow, Tomatoes, Herb Pesto, Toasted Peanuts & Pecorino

Add Chicken | Bacon R50

D e s s e r t s

Coffee Cake R100

Roasted White Chocolate Ganache, Citrus Anglaise & Citrus Curd

Vanilla Bean Crème Brûlée R100

Gooseberry Compote, Meringue Drops & Lemon Crumble

Peach Bakewell R100

Caramel Sauce, Roasted Peaches, Vanilla Bean Ice Cream

Ice Cream or Sorbet Trio R90

Please ask your service ambassador for the flavour of the day

Cheese Platter R140

Selection of Three Cheeses, Preserves & Toasted Bread