CLOS MALVERNE
STELLENBOSCH

Gourmet Evening
R790 per person

WELCOME DRINK 7pm

Clos Malverne Sauvignon Blanc Sparkling Brut

FIRST COURSE

LINE FISH

Laid on a bed of egg noodles. Served with a medley of mixed baby vegetables and served with a fragrant fish broth.
Paired with a Clos Malverne Sauvignon Blanc 2025

SECOND COURSE

HERBED POTATO GNOCCHI

Served with a mixture of exotic mushrooms with a creamy spring onion and truffle-oil sauce, garnished with sweet potato crisps.

Paired with Nuiba Fifth Post Chenin Blanc 2025

THIRD COURSE

PALETTE CLEANSER

Refreshing homemade blueberry sorbet.

FOURTH COURSE

OVEN ROASTED PORK BELLY

Served with a sweet plum & soy sauce with Hasselback round potato and baby Pak-choi with a sesame dressing and garnished with baby apple.

Paired with Clos Malverne Pinotage Reserve 2024

FIFTH COURSE

OREO CHEESECAKE

Served with a mixed berry coulis and garnished with a tempered chocolate shard.

Paired with Clos Malverne Le Café Pinotage 2024

Please note: a discretionary 12.5% gratuity will be added to tables of six or more.
We regret that split bills are not permitted.
Please inform us in advance of any dietary requirements or allergies.