

LOUISB'S

BAR SNACKS

- SEAFOOD TAPAS** R80
fried calamari, spiced fish cake, panko crumbed prawns, lime atchar
- BUTTERMILK FRIED COCKTAIL WINGS** R80
pickled vegetables, ranch dip
- POTATO CHILI BITES** R60
with sweet chili sauce (vegetarian)
- HALOUMI FRIES** R80
with umami ketchup (vegetarian)

LIGHT MEALS

- CLASSIC CAESAR** R90
garlic croutons, cos lettuce, egg, Caesar dressing
+ add masala chicken R40
- BANTING BUDDHA BOWL** R105
mesclun, tomato, avocado, vegan cheese, cucumber, olives, charred cauliflower, sundried tomato vinaigrette
- LOCAL BILTONG AND SNOEK PLATE** R105
homemade beef biltong, pecan-brittle crusted goats' cheese, smoked snoek paté, apricot and ginger dip, pumpkin daaltjie
- PERI PERI CHICKEN LIVERS** R90
with yellow rice and roosterkoek
- MUSSEL AND POTATO CHOWDER** R80
served with Cape seed loaf
- CURRIED BUTTERNUT SOUP** R60
served with Cape seed loaf (vegetarian)

PASTAS

Choice of tagliatelle, penne, spaghetti or gluten free pasta

- TRADITIONAL HEARTY BEEF BOLOGNAISE** R110
free range beef, hearty tomato sauce
- ALFREDO** R110
mushroom and parmesan cream (vegetarian)
+ add grilled chicken R40
- VEGAN PRIMAVERA** R110
baby corn, tomato, mange tout, watercress pesto, pumpkin seeds, olives, toasted walnuts served with courgette spaghetti (vegan, gluten free)

FLAT BREADS

- SOUTH AFRICAN SIGNATURE** R120
with beef biltong, spinach, feta and peppadew smoor
- TRUFFLE AND MUSHROOM** R120
with herbed cream cheese, pickled red onion, parmesan, fresh rocket (vegetarian)

BURGERS / SANDWICHES

Accompanied with your choice of a garden salad or rustic chips

- WESTIN PURE BEEF BURGER** R150
tomato, dill cucumber, lettuce, caramelized onion, cheddar cheese, sesame baked roll
- SOUTHERN FRIED CHICKEN BURGER** R140
cabbage slaw, crushed avocado, chipotle mayo, brioche roll
- CLUB SANDWICH** R140
served on white or low GI bread
grilled chicken, lettuce, tomato, mature cheddar, avocado, bacon, egg
- WESTIN HEALTH SANDWICH ON LOW GI** R120
cucumber, vegan mozerella, basil and walnut pesto, grilled baby marrow, rocket and guacamole (vegetarian)

MAIN MEALS

FLAME GRILLS

All served with our signature smoked tomato chutney and your choice of side salad or rustic chips

- BEEF FILLET (200gr)** R225
BEEF RIB-EYE (300gr) R265
SKINNY KAROO LAMB CHOPS (250gr) R225
- MALAY CHICKEN CURRY** R160
with rice, roti and traditional condiments
- SPRINGBOK BOBOTIE** R225
masala braised shank, saffron samp risotto, roasted vegetables finished with coriander salsa verde and cucumber raita
- CALAMARI & CHIPS** R160
zesty tartar sauce, lemon
- HAKE & CHIPS** R160
zesty tartar sauce, lemon
- SWEET POTATO AND CHICK PEA CURRY** R120
with rice, roti and traditional condiments

DESSERTS

- MILK TART CHEESECAKE** R60
berries, cinnamon crumble
- VANILLA CRÈME BRÛLÉE** R60
- FLOURLESS CHOCOLATE BROWNIE** R60
burnt marshmallow, anglaise and short bread biscuit
- STICKY DATE PUDDING** R60
crème anglaise
- CHEF-INSPIRED PAVLOVA** R60
- LOCAL CHEESE BOARD** R130
homemade almond fig preserve and crackers

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

BUTTERNUT AND QUINOA SALAD

Half R80 | Full R140

honey roasted butternut, pecan nuts, vegan cheese, avocado, tomatoes, quinoa, blue berry vinaigrette (vegan)

GRILLED HALLOUMI

Half R90 | Full R160

fine beans, roasted tomatoes, broccoli, herb oil, pine apple salsa (vegetarian)

CHICKEN SPINACH WRAP

Full R140

Marinated chicken breast, spinach, peppers, goat's cheese, side salad (not available in half portion)

FRANSCHOEK SALMON TROUT

Half R105 | Full R190

steamed green beans, mango salsa, radish and ginger dressing, asian slaw

PRAWN AND SWEET POTATO CURRY

Half R95 | Full R165

basmati rice and aubergine atchar

GRILLED OSTRICH

Half R125 | Full R215

grilled ostrich filet, sorghum warm salad, walnuts, edamame beans and tsumi glaze

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

THE WESTIN
CAPE TOWN

