



311 Vause Road, Musgrave

BISTRO YEAR END

Plated Menu Packages (2026)

Catering Options for Venue of Your Choice Also Available



068 711 0342



nouvelle.dbn@gmail.com



nouvellecuisine_



311 Vause Road, Musgrave

THE JOURNEY

Established in 2010 by Chef Basheerah, in a one room outbuilding, Nouvelle Cuisine began serving private clients and at Weekly & Monthly Markets. Since then, it has evolved into a popular, halaal, gourmet catering company.

Based in Musgrave, KZN, Nouvelle Cuisine serves the corporate and private markets with their vast range of Non Alcoholic Beverages, Canapés, Meals, Platters, Cakes & Desserts.

Regular corporate clients include Deloitte, East Coast Radio, PWC, Mr Price Home & others. Nouvelle regularly caters for a number of high profile weddings & private events across the province, whilst some clients have requested that Nouvelle cater their events in other provinces & part of the team has travelled to delight their clients & guests alike. Additionally, the business caters a Daily Menu providing delicious, good quality meals for those on the go.

Nouvelle Cuisine is NIHT Halaal Certified, Level 1 BEE Certified, Female Owned and 80% of the Nouvelle staff is female, as Chef Basheerah is passionate about female empowerment.

In 2025, due to demand from clients, Nouvelle Bistro was established. In this quaint 50 seater Bistro, clients & patrons enjoy some of the food & beverages that were previously only available as part of corporate & private orders. In just 1 year, Nouvelle Bistro has been nominated for the ever popular “Best of Durban” Readers Choice awards.

Both the Nouvelle Cuisine Prep Kitchen & Nouvelle Bistro are situated at 311 Vause Road, Musgrave, Durban, KZN, South Africa.

Chef Basheerah continues to innovate, giving her clients & patrons her very best.



VIDEO
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Nouvelle Bistro
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Videos & Pics
from Our Events
& of Our Offerings
on Instagram



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The Following Pages Offer 3 Menu Options for Your Event at Nouvelle Bistro

Pictures of Menu Items are for illustration purposes only as plating may differ

STARTERS

WATERMELON & TRUFFLE SALAD 🌿

Refreshing Watermelon Salad with Feta, Rocket & Salad Greens

ARTISANAL CHICKEN CAESAR SALAD

Chicken Caesar Salad with Croutons & Parmesan Shavings in a Cucumber Wrapping

CRUMBED FISH CAKE & LEMON AIOLI

Pan Fried Crispy Crumbed Fish Cake Served with Lemon Aioli Dip & a Side Greek Salad



MAINS

PAN-SEARED ALFREDO CHICKEN

Sliced Alfredo Chicken Served with Creamy Parmesan Gratin Stacks, Honey Basted Butternut, Carrots & Tender Green Beans

CHARRED MOROCCAN LAMB CHOPS

Tender Moroccan Chargrilled Chops Served with Garlic & Herb Roasted Potatoes & Roasted Rosa Tomatoes

SPAGHETTI ALA PARMIGIANO 🌿

Spaghetti Pasta Infused in a Creamy Garlic Parmesan Sauce with Mushrooms Topped with Sliced Panko Chicken or Parmesan Crumbed Mushrooms (Veg)



DESSERT

CREPES A LA CHANTILLY

Strawberry & Crème Filled Crepes with Nutella Sauce

ITALIAN AFFAIR

Classic Italian Tiramisu Served with a Chilled Coffee Creme & Berry Garnish

TOFFEE CROISSANT INDULGENCE

Pecan Toffee Croissant Pudding Served with a Scoop of Ice Cream



STARTERS

THAI MANGO CRUNCH

Fresh Summer Mango, Julienne Vegetables
Tossed in a Sesame Peanut Dressing

GOLDEN RISOTTO TRUFFLES

2 Crumbed Risotto Truffles on a Bed of Marina
Topped with Parmesan Cheese

CRUNCH SRIRACHA BAO BUNS

2 Bao Buns Filled with Sriracha Chicken



MAINS

GOA COCONUT CHICKEN CURRRY

Simmered in Spices, with Tomatoes & Cream,
Served with Cocktail Naan

GOA COCONUT PANEER CURRY

Simmered in Spices, with Tomatoes & Cream,
Served with Cocktail Naan

HERB-CRUSTED RACK OF LAMB

Tender Rack of Lamb on a Bed of Creamy
Herbed Mash, Served with Glazed Vegetables



DESSERT

SAN SEBASTIAN CHEESECAKE

Creamy Vanilla Slice Paired with a Shot of
Belgian Sauce, Fresh Berries & Berry Compote

VELVET TRES LECHE

Saffron Infused Tres Leche
Served with a Chilled Cream

CRISPY BAKLAVA NOODLE & MANGO GELATO

Crispy Fried Phyllo Strips Drizzled with a Baklava
Sauce, Served with a Pistachio Garnish & Vanilla
Mango Gelato



AMUSE BOUCHE

CHARCUTERIE

Complimentary Bite-Sized Appetiser Served Before Your Meal
Includes Cheese, Seasonal Fruits, Nuts & Crackers



STARTERS

THAI MANGO CRUNCH

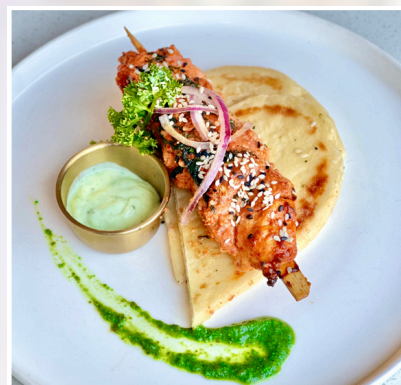
Fresh Summer Mango, Julienne Vegetables,
Tossed in a Sesame Peanut Dressing

GOLDEN RISOTTO TRUFFLES

2 Crumbed Risotto Truffles on a Bed of Marina
Topped with Parmesan Cheese

SHISH TAOUK

Shish Taouk on a Cocktail Naan with Tzatziki
on a Bed of Salsa



MAINS

TENDER LAMB SHANK

Slow Cooked Lamb Shank Served on a Bed of
Creamy Herb Mash, Crispy Onion Rings, Blistered
Cherry Tomatoes, Garnished with Thyme

HERB CRUSTED STEAK

200g Steak Madallion with Roasted Vine Tomato,
Rustic Glazed Carrots, Mange Tout & Potato Pave

CRUSTED GOLDEN HALLOUMI CIGARS

Halloumi Cigars with Potato Pave, Charred
Rustic Carrots & Fine French Green Beans



DESSERT

SUMMER MANGO AVALANCHE

Cascading Desserts with Layers of Vanilla Sponge,
Ice Cream, Mango Creme & Lotus Crumb

SLEEPING BEAR MOUSSE

Decadent Belgian Chocolate Bear Shaped Mousse
Set on a Belgian Brownie Bed & Topped with a
Blanket of Milkybar or Nutella Sauce

HAZELNUT & BELGIAN CHOCOLATE CIGARS

Phyllo Pastry Cigars Filled with Nutella & Hazelnut,
Served with Molded Ice-Cream & Berry Garnish





311 Vause Road, Musgrave

2026 BISTRO BOOKINGS

To Ensure an Optimal & Memorable Experience, Kindly Note:

1. GUEST SEATING & CAPACITY: (4-45 Guests)

Seating Location Per Number of Guests:

- 4-10: Choice of Deck, Tiled Area or Bistro Side (Subject to Availability)
- 20-25: Exclusive Reservation of The Deck
- 30-45: Exclusive Reservation of Both The Deck & Tiled Area

2. TIMES:

- Weekday Lunch: From 12PM (4 Hour Limit - Bistro Closes at 4:30PM)
- Weekday Dinner: From 6PM (4 Hour Limit - Bistro Closes at 10PM)
- Weekends: Contact Us Directly to Check Availability on Peak Days

3. DECOR & STYLING:

You Are Welcome to Supply Your Own Floral Arrangements & Table Décor
Preferred Decor Service Provider Details is Available Upon Request.
(Styling Services are Not Included in Package Rates)

4. BEVERAGES:

Excluded From Package Rates. Complete Beverage Menu is Available Ahead of Time & Will Be Available For Guests To Order On The Day.

5. CUSTOM MENUS:

For Custom Year End Function Menus & Specific Dietary Requirements,
Please Call & Speak to Ayesha.

6. DEPOSIT & PAYMENTS:

A R1,000 Deposit is Required to Secure Your Reservation, Deductible from Your Bill on the Day of Your Booking.
Balance to be Paid at the End of Your Booking.

7. AMENDMENTS & CANCELLATIONS:

Should You Wish to Make an Amendment to Your Booking, Kindly Inform Us a Minimum of 3 Working Days Prior to Your Event.
Cancellations Require a Minimum of 3 Working Days Prior to Booking Date.
Regrettably, Cancellations Made Less than 3 Working Days Prior to The Booking Will Forfeit the Deposit.

We Look Forward to Hosting You & Contributing to the Success of YOUR Event!

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