



ROYAL COURT

# DINNER MENU



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## STARTERS

### CAESAR SALAD R90

Crisp salad leaves, chicken and boiled egg croquettes, creamy anchovy dressing and parmesan shavings.

### CAPRESE NOODLE SALAD (V) R65

Fresh basil, cucumber "noodles", baby rocket, mozzarella, sun ripened baby tomatoes, and a balsamic vinaigrette.

### LINGUINE PASTA SALAD (V) R85

Basil pesto linguine with edamame beans, pickled mushroom, parmesan, and pistachio.

### PANKO CRUMBED CAMEMBERT (V) R75

Mixed salad leaves, sliced red apples and toasted walnuts, topped with cranberry jam.

### CHINESE SALT & PEPPER BABY SQUID R75

Baby squid fried in sesame oil with red chili and Sichuan pepper until crispy.

### PERI-PERI CHICKEN LIVERS R70

Pan seared chicken livers, cooked in a creamy tomato peri-peri sauce served on a garlic bruschetta.



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### MAINS

#### **BEEF FILLET TOWER R220**

Medallions of beef fillet, herb mash, French green beans, creamy leek ragout, garnished with crispy fried leeks.

#### **LAMB LOIN CHOPS R230**

Mint and Moroccan barbeque glazed lamb loin chops, pan roasted baby onions, French beans and carrots with dukkah spiced cashew nut rice.

#### **STICKY GINGER BBQ BABY CHICKEN R160**

Butterflied baby chicken grilled with sticky ginger BBQ sauce, served with shoestring fries.

#### **T-BONE STEAK (400G) R210**

Grilled T-bone topped with semi-sweet balsamic pan-fried field mushrooms served alongside parmesan mash or shoestring fries.

#### **LAMB SHANK R250**

Rosemary braised lamb shank, slow cooked on the bone, served with pan roasted vegetables set on herb mash and a rich lamb jus.

#### **THAI GREEN COCONUT CURRY (V) R120**

Summer vegetables in a green coconut and lemongrass curry, served with braised basmati rice.

#### **BUTTER CHICKEN CURRY R130**

Tandoor chicken breast fillets cooked in a creamy cashew nut sauce, served with braised basmati rice or roti.



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### SEAFOOD

#### SEAFOOD PLATTER R380

Grilled prawns, creamy baby squid in garlic sauce, hake fillet, spicy fried rice, shoestring fries and lemon garlic butter sauce.

#### GRILLED KING PRAWNS R380

Six succulent grilled king prawns are set on a bed of spicy fried rice, served with a lemon herb butter, garlic butter or peri-peri sauce.

#### LINE FISH OF THE DAY R160

Set on garlic crushed parmesan baby potatoes, creamy mustard and leek sauce with spiralized pan roasted carrots and zucchini.

### VEGETARIAN OPTIONS

#### RIGATONI PASTA (V) R120

Tubes of rigatoni tossed in a creamy parmesan, tomato and basil sauce oven baked with mozzarella.

#### QUESADILLA (V) R110

Mexican tortilla, filled with a cheesy mixture of veggies grilled and served with shoestring fries.



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### DESSERT

#### SOJI R50

Semolina pudding with burnt butter and toasted almond flakes and pomegranate drizzle.

#### BOMBAY CRUSH R40

Bombay crush falooda with, vanilla ice cream, vermicelli, rose syrup, elachi syrup and pistachio.

#### CHOCOLATE MOUSSE CAKE R105

Layered chocolate cake with a rich chocolate mousse, Oreo cookie crumble and whipped cream.

#### CHEESECAKE R70

Strawberry cheesecake with Chantilly cream and strawberry and pomegranate coulis.



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### WINE BY THE GLASS

#### SUN INTERNATIONAL CHENIN BLANC R45

A highly aromatic wine with perfumy flavours and quince, guava, apple and herbal nuances. This well-rounded palate ends in a crisp, dry finish.

#### DOUGLAS GREEN NATURAL SWEET SUNKISSED (SEMI SWEET) R45

Lemon, lime and pineapple fruit aroma flavours, laced with delicious honey and spice in this soft, sweet and fruity blend.

#### SUN INTERNATIONAL CABERNET SAUVIGNON R50

This wine has rich chocolate and mocha toastiness on the nose with a ripe blackcurrant palate. It is silky smooth, has a soft mouth-feel and lingering taste.

### CHAMPAGNE

#### MÖET & CHANDON BRUT IMPÉRIAL R1250

Generous and tasty, with white fruit notes including pear, white peach white and apple unfurl on the palate, in the company of fine, light bubbles.

### CAP CLASSIQUE

#### L'ORMARINS BRUT CLASSIQUE ROSÉ R550

Charming raspberry and strawberry aromas with red berry flavours, crisp acidity and toasted biscuit.

### SPARKLING WINES

#### J.C. LE ROUX LA CHANSON R195

This lively, ruby-red sparkling wine reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum.

#### J.C. LE ROUX LE DOMAINE R195

Refreshing and youthful, this fun sparkling wine offers an abundance of fresh fruit with a lingering clean finish.

#### ROBERTSON ALCOHOL FREE PINK R175

Aromas of Turkish Delight, cinnamon and hints of strawberry. Refreshingly fun, decidedly fruity and finishes with a cheeky sparkle.



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### WHITE WINES

#### **PROTEA SAUVIGNON BLANC BY ANTHONIJ RUPERT R195**

Good complexity shines through with a fruit medley combined with hints of asparagus and fresh cut grass.

#### **LA MOTTE SAUVIGNON BLANC R260**

Engaging gooseberry followed by pineapple, lime and wild grass well balanced by a moderate acidity.

#### **SPRINGFIELD LIFE FROM STONE SAUVIGNON BLANC R325**

A wonderful nose of gooseberry, passion fruit, grass, guava, asparagus, lime and kiwi.

#### **PETIT CHENIN BLANC BY KEN FORRESTER R175**

The freshness of quince, pear drops, crunchy green apple with grapefruit flavours.

#### **SUN INTERNATIONAL CHENIN BLANC R140**

A highly aromatic wine with perfumy flavours and quince, guava, apple with herbal nuances. This well-rounded palate ends in a crisp, dry finish.

#### **LEOPARD'S LEAP CHARDONNAY R175**

The palate reveals flavours of ripe grapefruit and lemon zest, accompanied by lovely biscuit nuances that leave a lingering aftertaste.

#### **DOUGLAS GREEN NATURAL SWEET SUNKISSED (SEMI SWEET) R140**

Lemon, lime and pineapple fruit aroma flavours laced with delicious honey and spice in this soft, sweet and fruity blend.

### ROSÉ

#### **HAUTE CABRIÈRE PINOT NOIR R220**

An elegant, dry entry with fresh strawberries and melons with flavours of crisp red apples and rose petals.

#### **NEDERBURG R150**

Aromas of candy floss, cherries and strawberries with hints of blackcurrant.



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### RED WINES

#### **SUN INTERNATIONAL CABERNET SAUVIGNON R170**

This wine has rich chocolate and mocha toastiness on the nose with a ripe blackcurrant palate. It is silky smooth, has a soft mouthfeel and lingering taste.

#### **WARWICK THE FIRST LADY CABERNET SAUVIGNON R275**

Deep dark fruits dominate with blackberry compote and black plum, complemented with spicy aromatics of clove and cinnamon, and a lovely hint of dried herb.

#### **PROTEA MERLOT BY ANTHONIJ RUPERT R190**

Succulent dark fruits, plum and black cherry, come to the fore on the palate, with a light tobacco leaf edge and notes of cocoa and spice.

#### **TALL HORSE MERLOT R155**

A smooth lush entry, with lashings of black cherry, mulberry and plum fruit flavours are well incorporated with deft oak notes.

#### **LEOPARD'S LEAP SHIRAZ R190**

Fruit driven with lively, ripe red and blue pastille character etched with pepper and spice.

#### **DARLING CELLARS CHOCOHOLIC PINOTAGE R145**

Enticing aromas of Turkish delight, chocolate, red and black cherries, vanilla with red plum. These follow through to the palate with an added hint of butterscotch and smooth, supple tannins.

#### **RUPERT & ROTHSCHILD CLASSIQUE R525**

Aromas of red plums, raspberries, and cherries are prominent, layered with forest floor and oak spice expressed as toasted caramel and walnut.

#### **MEERLUST RUBICON R975**

Exotic aromas of plum, sandalwood and a touch of creamy vanilla with cassis and mulberry flavours.



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