PLEASE NOTE:

WE ALSO CATER FOR MOST DIETARY REQUIREMENTS

12.55 DISCRETIONAR SERVICE CHARGE NOT INCLUDED

WE ENJOYED HOSTING YOU AND WE LOOK FORWARD  
TO SEEING YOU NEXT TIME!

**THE MENU**

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8-COURSE STANDARD TASTING MENU R1, 495.00

PREMIUM WINE PAIRING R 895.00

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CHEF BITES AND GIFTS  
3 of chef Siba’s special bites

Siba’s polenta mfino bites, Cape Malay  
chakalaka emulsion and smoked snoek. Beet cannelloni with goat’s cheese, pistachio nuts and citrus dressing. Seared Wagyu beef, plantain crisp, bone marrow croquette, and roasted cauliflower puree

# PRE-STARTER THE DOMBOLO DANCE

Mini fluffy dombolo or tradition steamed bread

Siba's innovative flavoured butters, with a kick of chimichurri

# PRE-STARTER

Pumpkin and miso with Cremalat gorgonzola mousse, pumpkin seed crisps, pumpkin fritters with roasted pumpkin veloute

# STARTER

Sesame seed crusted and seared tuna, garlic and chili prawns with charred baby corn, edamame beans with citrus-soy dressing

# PALLETE CLEANSER

Spiced berry and rooibos infused mouth tickler

# MAIN COURSE

Chefs fresh fish course of the day.

Followed by:

Asian cured duck breast with creamy samp  
and mushroom risotto, rainbow carrots, pickled baby onions with sweet and savory carrot cake mousse

**OR**

Slow braised beef short rib with potato pave’, seared broccolini, asparagus, peas, jus

# CHEESE DESSERT

Chef’s Surprise

SIBA’S PANNACOTTA

Coconut and vanilla pannacotta, meringues, apple sorbet, cream cheese frosting, mixed berry coulee and fresh berries.

Or

Vanilla Sponge Cake

Passion fruit and pineapple compote, plantain ice cream.

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3 of chef Siba’s special bites

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Diagram

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