

VEGAN TASTING MENU

Siba's reimaginedvegan
Dombolo/ujeqe(tradional steamed bread)

Entrée

Beet Carpaccio, with herbed and nut coated vegan cheese balls with citrus mustard dressing

or

Seared tofu salad with baby sweetcorn, edamame beans, sugar snaps and sweet soya dressing

Palette Cleanser

Rooibos and ginger infused sorbet

Main Course

Deconstructed creamy spinach lasagne with burnt butter sage and pine nuts

or

Samp and mushroom risotto, roasted asparagus and coconut mushroom kebabs with a pesto drizzle

Samp Is a South African dried corn staple that Siba grew up eating In the Eastern Cape as a child. This is one of her favourite twists on making this 'old' staple Sibalicious

Dessert

Vegan cherry cheesecake with berry coulis

Optional Cheese Course (R200 per person)

Selection of Siba's favourite local vegan cheeses with fresh strawberries, fig preserve and vegan toast

Coffee and petit fours

R750 per person

TASTING MENU

Siba's reimagined
Dombolo/ujeqe(tradional steamed bread)

Entrée

Beef carpaccio with creamy chakalaka aioli, micro greens and citrus mustard dressing

or

Seared tuna with baby sweetcorn, edamame beans, sugar snaps and sweet soya dressing

Palette Cleanser

Rooibos and ginger infused sorbet

Main Course

Slow cooked Asian duck leg served with burnt ends broccolini, wild mushroom samp risotto and natural jus

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or

Braised beef short rib with roasted cherry tomatoes, creamy crushed baby potatoes and thyme jus

or

Sautéed garlic and chili prawns served along velvet lasagne sheets and spinach fondue

Dessert

Deconstructed Eton Mess

or

Caramel popcorn Ice-cream cake

Optional Cheese Course (R200 per person)

Selection of Siba's favourite local cheeses with fresh strawberries, fig preserve and Melba toast

Coffee and petit fours

R750 per person

VEGTARIAN TASTING MENU

Siba's reimagined
Dombolo/ujeqe(tradional steamed bread)

Entrée

Beet carpaccio, herb crusted goat cheese balls with citrus mustard dressing

Palette Cleanser

Rooibos and ginger Infused sorbet

Main Course

Deconstructed creamy spinach lasagne with burnt butter sage and pine nuts

Dessert

Deconstructed Eton Mess

or

Caramel popcorn Ice-cream cake

Optional Cheese Course (R200 per person)

Selection of Siba's favourite local cheeses with fresh strawberries, fig preserve and Melba toast

Coffee and petit fours

R700 per person