

PRE-STARTER

TATA'S GARDEN

Seared Wagyu Beef on roasted cauliflower purée, plantain chip, crispy bone marrow
Beet cannelloni with goat's cheese, pistachio nuts, citrus and mustard dressing
Siba's polenta mfino bites, Cape Malay chakalaka emulsion, smoked snoek p ã té and shards

BREAD COURSE

THE DOMBOLO DANCE

Fluffy mini dombolo buns (Traditional Xhosa inspired steamed buns), Siba's flavoured butters and chimichurri kick

STARTER

AFRO-ASIAN

Sesame seed crusted and seared tuna with charred baby corn, edamame beans, compressed cucumber with sweet soy dressing

PALATE CLEANSER

Ginger and rooibos berry infused sorbet

MAIN COURSE

GLOCAL IS LEKKER

Asian cured duck breast with creamy samp and mushroom risotto

OR

Slow braised beef short rib with potato
pave' and seasonal veggies

DESSERT

SWEET AND SALTY

Siba's salted caramel and popcorn ice cream cake on a nutty praline, chocolate, berry coulis, fresh berries, topped with a spun sugar Twirl

AFTER DESSERT

Optional coffee or tea