

THE MENU

8-COURSE STANDARD TASTING MENU

R1, 495.00

AMUSE BOUCHE

Tatas Garden

Siba's polenta mfino bite, Cape Malay
Chakalaka emulsion and smoked snoek pâté & tempura nori crisp
Beet cannelloni with goat's cheese, pistachio nuts and citrus
mustard dressing
and
Seared Wagyu beef, cauliflower purée, mini bone marrow
croquette on a plantain crisp

BREAD COURSE

THE DOMBOLO DANCE

Mini fluffy dombolo or traditional 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 velouté

STARTER

Sesame seed crusted, seared tuna with garlic and chili prawn,
charred baby corn, edamame beans and sweet soy dressing

PALATE CLEANSER

Bubbly ginger and rooibos infused berry mouth tickler

MAIN COURSE

Sustainable line fish with thai green curry sauce, sugar snap peas,
amasi labneh

AND

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

OR

Slow braised beef short rib with potato pavé, seared broccolini,
asparagus, pea purée jus

CHEESE DESSERT

Chef's Surprise

DESSERT

Siba's caramel and popcorn ice cream bombe, chocolate mousse,
berries and caramel

AFTER DESSERT

Optional coffee or tea

PLEASE NOTE:
WE ALSO CATER FOR VEGETARIAN, PESCATERIAN AND VEGAN DIETS
THANK YOU FOR YOUR PATRONAGE.
WE ENJOYED HOSTING YOU AND WE LOOK FORWARD
TO SEEING YOU NEXT TIME!