

# Easter Menu

4-COURSE TASTING MENU

R950

## 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 pâté 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