

THE MENU STANDARD

4-COURSE TASTING MENU R795
WINE PAIRING R450

PRE-STARTER

Siba's polenta mfino bites with Cape Malay
chakalaka emulsion and smoked snoek

PRE-STARTER

THE DOMBOLO DANCE

Fluffy mini dombolo buns (traditionally steamed), chimichurri,
natural and pesto butters

STARTER

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

MAIN COURSE

Asian cured duck breast with creamy samp
and mushroom risotto

OR

Slow braised beef short rib with potato pave'

PALATE CLEANSER

Ginger and rooibos berry infused sorbet

DESSERT

Siba's Eton Mess
Meringue coated cream, berry coulee and fresh berries

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!