



**SIBA'S NEW SUNDAY LUNCH MENU**

**R950.00**

**Bread course**

**Siba's Famous Traditional Bread with a Twist – Dombolo Dance**

Siba's traditional Xhosa steamed buns with innovative flavoured butters and chimichurri

**Starter**

**Pretty in Pink – Salmon Roulade**

Crusted sustainably sourced Norwegian farmed salmon, citrus and ponzu infused beurre blanc, beet puree, carrot puree, salmon caviar, coconut froth

**Or**

**Starter**

**A Touch of Home**

Creamy "Bhisto" inspired sauce with cheese stuffed boerewors meatballs, topped with shimeji mushrooms, herbed green oil

**Main course**

**Mains, sides and veggies**

Beef fillet

Chicken roulade

Savoury lentil rice

Miso pumpkin with pumpkin fritters

Creamy spinach

Sauteed veggies

Beetroot carpaccio, pistachio nuts, citrus dressing

Braaiied coconut corn

Siba's famous chakalaka

**Desserts**

**Vanilla Pannacotta**

Madagascan bean vanilla coconut pannacotta, apple sorbet, lemon curd, crem cheese frosting, honey comb dry meringue, fresh berries, mixed berry coulee, gold dust

**Or**

**Put a Ring on It**

**Deconstructed Cheesecake**

Granadilla (passion fruit) cheesecake, lemon curd, berry coulis, homemade vanilla ice-cream, biscuit sand, petit meringues

**Or**

**Cheese Ring**

A delectable selection of mixed milk cheeses, seeded crackers resting in a three-cheese sauce

**Please Note:** As a fine dining restaurant, we accommodate for allergies and special dietary requirements, and require 48 hour notice preferably. Please note, nuts, milk, and other allergens are in use in our kitchen, and we do our utmost to ensure allergies are accommodated for, however, we cannot guarantee this or accept liability. A 12.5% Gratuity is included.