PLEASE NOTE:

WE ALSO CATER FOR MOST DIETARY REQUIREMENTS

12.55 DISCRETIONAR SERVICE CHARGE NOT INCLUDED

WE ENJOYED HOSTING YOU AND WE LOOK FORWARD
TO SEEING YOU NEXT TIME!

**THE MENU**

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4-COURSE STANDARD TASTING MENU R950.00

CLASSIC WINE PAIRING OPTION R650.00

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CLASSIC WINE PAIRING OPTION R650.00

# CHEF BITES AND GIFTS3 of chef Siba’s special bites

# Siba’s polenta mfino bites, Cape Malaychakalaka emulsion and smoked snoek. Beet cannelloni with goat’s cheese, pistachio nuts and citrus dressing. Seared Wagyu beef, plantain crisp, bone marrow croquette, and roasted cauliflower puree

# PRE-STARTERTHE DOMBOLO DANCE

# Mini fluffy dombolo or tradition steamed bread

# Siba's innovative flavoured butters, with a kick of chimichurri

# 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

# ORSlow braised beef short rib with potato pave’ and seasonal veggies

# DESSERT

# SIBA’S PANNACOTTA

# Coconut and vanilla pannacotta, meringues, apple sorbet, cream cheese frosting, mixed berry coulee and fresh berries.

# Or

# Vanilla Sponge Cake

# Passion fruit and pineapple compote, plantain ice cream

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