



SIBA'S REDUCED TASTING MENU (2 ½ hour experience)

R950.00

Chef's Bites

Siba's mfino bites, chakalaka purée and snoek pâté
Beetroot cannelloni with goat's cheese, crushed pistachio nuts and citrus dressing
Beef biltong, plantain crisp, bone marrow croquette, and cauliflower purée

Bread – The Dombolo Dance

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

Starters

A Touch of Home

Creamy "bhisto" inspired sauce with cheese stuffed boerewors meatballs, topped with shimeji
mushrooms

Or

Afro-Asian

Grilled seabass with Thai inspired green curry sauce, avocado mousse, caviar

Palate Cleanser

Ginger, cardamom and rooibos infused mixed berry sorbet

Mains

Glocal is Lekker

Beef fillet with creamy samp and mushroom risotto, greens, short-rib croquette, crispy kale,
truffle jus

Or

Seared Norwegian salmon, potato pave, rainbow carrot, round confit carrots, greens, ponzu
beurre blanc

Dessert

Put a Ring on It

Deconstructed Cheesecake

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

Or

Double Chocolate Mousse Ring 'Donut'

Homemade vanilla ice-cream, cocoa sand, thin sesame seed shortbread shard, orange gel, raspberry

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.