



8 COURSE TASTING MENU R1 495.00

PREMIUM WINE PAIRING R895.00

CHEF'S BITES AND GIFTS

Siba's polenta mfino bites, Cape Malay chakalaka emulsion and smoked snoek
Beetroot cannelloni with goat's cheese, pistachio nuts and citrus dressing
Seared Wagyu beef, plantain crisp, bone marrow croquette, roasted
cauliflower puree

THE DOMBOLO DANCE

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

PRE-STARTER

Pumpkin and miso with Cremalat gorgonzola mousse, pumpkin
seed crisps, pumpkin fritters with roasted pumpkin velouté

STARTER

A Touch of Home: Creamy "bhisto" inspired sauce with cheese stuffed boerewors balls,
topped with shimeji mushrooms

OR

Afro-Asian: Grilled sea-bass with Thai inspired green curry sauce, avocado mousse, caviar

PALLETE CLEANSER

Spiced berry and rooibos infused mouth tickler

MAIN COURSE: 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

CHEESE COURSE

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

DESSERT: PUT A RING ON IT

Deconstructed granadilla cheesecake: lemon curd, berry coulis, homemade vanilla ice-cream, biscuit sand, petit meringues

OR

Double chocolate mousse: homemade vanilla ice-cream, cocoa sand, sesame seed shortbread shard, orange gel, raspberry

Please Note: As a fine dining restaurant, we accommodate for allergies and special dietary requirements, and require 48 hour notice. Whilst we do our utmost to ensure allergies are accommodated for, however, we cannot guarantee this or accept liability as nuts, milk, and other allergens are in use in our kitchen.

A 12.5% Gratuity will be included on your final bill.