

Starters

Mojo Prawns

4 prawns crumbed with pow-wow and served with soya, coriander, and chili and lemon sauce

R80

Thai Fish Cake

Golden fish cake made with a hint of chili and coriander served with a sweet chili sauce, and mixed salad leaves.

R70

Soup of the Day

Speak to your waitron - served with freshly baked bread

SQ

Chili Baby Squid

Grilled baby squid grilled with chili, garlic, finished with cream and fresh herbs
Served with freshly baked focaccia bread

R75

Steamed Mussels

Fresh mussels poached in a white wine and parmesan emulsion with onion, roasted garlic served with homemade focaccia.

R75

Portabella Mushroom

Stuffed portabella mushrooms with camembert cheese and crumbed on fried, served with cranberry jus

R70

Fresh Wild Oysters

Served on a bed of crushed ice, with fresh lemon wedges, tabasco sauce and fresh pepper.

SQ



Sun
Sibaya

Supports sustainable seafood

Salads

Cajun Chicken Salad

Grilled Cajun chicken breast toss together
on a bed of mixed salad leaves
Top with an herbed yoghurt dressing
R60

Seafood Salad

Mixed seafood food salad marinated in a chilli and
lime dressing, set on a bed of mixed salad leaves.
R85

Greek Salad

Classic Greek salad mixed lettuce leaves, Feta,
olives, onion, tomato and cucumber,
Drizzled with a homemade Greek dressing.
R60



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Specialty Dishes

Aqua Chicken and Prawn Curry

Masala spiced chicken & prawn curry, cooked in coconut cream and ginger curry sauce, Fresh coriander served with basmati rice & pickles.

R185

Seafood Platter to Share

2 crayfish grilled with lemon butter with a zest of lime and a hint of chili, 6 grilled prawns, 4 langoustines, 2 grilled fish and grilled calamari and 8 mussels served with rice, and three side sauces.

R1200

Prawn Curry

Masala, garlic, and ginger marinated prawns, pan fried and simmered in a tamarind Tomato base curry sauce served with basmati rice and pickles

R210

Grilled Prawns

Succulent grilled prawns seasoned in Cajun, served with a choice of sauce (lemon, garlic or peri-peri) and savory rice

R215

Fish Main

Hake and Calamari

Hake fillet pan-fried with grilled calamari finished with herb and garlic sauce, Served with savory rice.

R175

Line Fish Bretton

Cajun spiced line fish grilled, served with quenelle mash and finished with a shrimp, Mushroom and lemon sauce

R175

Pan Fried Sole

Grilled fillet of sole, served with pommes puree and a lemon sauce.

R220

Norwegian Salmon

Grilled Salmon served with a honey, soya, lemon and chili sauce on noodles

R235

Herb Crusted Hake Fillet

Fresh fillet of Hake coated with fresh herbs, garlic and a hint of chilli grilled, Served with beurre blanc sauce and chips

R150



Meat & Poultry

Aged Beef Fillet

Medallion of beef fillet with parsley creamy mash, and creamed spinach
Served with black pepper corn sauce
R195

Grilled Lamb Cutlets

Lamb chops accompanied with halved baby potatoes with parsley and
Sautéed mushroom served with lamb jus
R180

Baby Chicken

Prepare in either lemon & herb or peri-peri sauce served with chips.
R170

Vegetarian Mains

Penne Pasta

Penne tossed with garlic, olives, tomatoes and
parmesan cheese and finished with coriander pesto.
R80

Crepe Forester

Mushrooms and seasonal vegetables pan fried in thyme & garlic, wrapped in an
herbed crepe topped with a vegetable volute and sun dried tomato pesto.
R95

Sides

Roti x2	R12
Creamy Mash Potato	R25
French Fries	R22
Stir Fried Vegetables	R25
Savory/Plain Rice	R25
Side Greek Salad	R45
Crayfish Large	R385
Crayfish Small	R255
Prawns 16/20	R40 each
Prawns 21/25	R30 each
Lango's	R60 each

Sauces

Mushroom Sauce	R28
Lemon or Garlic Butter	R22
Peri-Peri	R25
Pepper Corn Sauce	R28
Hollandaise Sauce	R28
Thermidor Sauce	R45



Desserts

Black Forrest

Layered with cherries, chocolate and fresh cream and topped with fine Chocolate shavings and strawberries.

R55

Chocolate Volcano

A rich chocolate soufflé baked to perfection, coated with chocolate sauce and pouring custard.

R70

Red Velvet

Chocolate cake layered with a smooth and delicious cream cheese frosting and Garnished with passion fruit sauce and baby pear

R60

Tart Apple Crumble

Granny Smith apples skewed and tossed with lemon rind and mixed spices, layered Over a crumbed biscuit base and served with a custard sauce.

R50

Strawberry Cheese Cake

Strawberry cheese cake filled with strawberry pieces on a short bread crumb base, Glazed with mixed berry coulis

R58

Cookies & Cream

Chocolate cookies made with a dark roasted cocoa, chopped into a creamy White chocolate mousse, topped with fresh grapes and candied lemon peel

R60



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Sushi

Sushi is a Japanese dish consisting of cooked vinegared rice which is commonly topped with other ingredients, such as fish or other seafood, or prepared as rolls

Bean Curd Nigiri

Your filling wrapped in sushi rice and skillfully rolled with bean cured on the out side

	2 pieces	4 pieces
Prawn (spicy)	R50	R95
Salmon (spicy)	R60	R115

California Rolls

Expertly rolled rice on the outside followed by Nori and fillings on the inside, Then speckled with sesame seeds

	4 pieces	8 pieces
Vegetarian	R50	R95
Prawn	R70	R135
Salmon	R75	R145
Crab	R45	R85
Spicy Salmon	R85	R155

Prawn Tempura Roll 8 pcs

Expertly rolled rice on the outside followed by Nori and tempura prawn filling on the Inside then speckled with crumbed tempura

Prawn **R155**



Nigiri

Sushi rice topped with a delectable choice from below

	3 piece	6 piece
Salmon	R60	R115
Crab	R50	R90
Prawn	R75	R145

Sashimi

Freshly sliced, cuts Salmon

3 piece	R45
6 piece	R80
9 piece	R115

Salmon Roses

A roll avocado, sushi rice, thinly sliced fresh salmon topped with Japanese Mayonnaise and caviar

3 piece	R75
6 piece	R145

Maki 6 pieces

Your filling wrapped in sushi rice and skillfully rolled with Nori on the outside

Vegetarian	R55
Prawn	R90
Salmon	R75
Crab	R60



Hand Rolls Each

Nori sheets rolled into a corn with your filling, stripes of cucumber, avocado, Lettuce, sesame seeds and Japanese mayonnaise

Prawn	R65
Salmon	R70
Veg	R50

Salads

Set on a bed of lettuce with avocado, Japanese's ginger & mayonnaise, sesame seeds all chopped and mixed together.

Prawn	R80
Salmon	R85
Sushi salad (prawn/salmon)	R90

Prawn Square

Double layer of prawns & avocado, in- between sheets of Nori & sushi rice, Top with Japanese Mayonnaise
9 pieces **R125**

Salmon Square

Double layer of Salmon & avocado, in- between sheets of Nori & sushi rice, Top with Japanese Mayonnaise
9 pieces **R135**

Bamboo Rolls

Crunchy tempura prawn wrapped in rice and thinly sliced cucumber, Topped with Japanese mayonnaise & caviar.

3 pieces	R65
6 pieces	R125



Rainbow Rolls

Similar to a California Roll, but topped with your choice of your filling and avocado

	4 piece	8 piece
Salmon	R70	R130
Prawn	R65	R120
Vegetarian	R50	R90

Futomaki

A roll with Nori on the outside, then rice & a filling of prawn, Salmon, avocado, cucumber & radish.

5 Pieces **R 95**

Fashion Sandwich

Sushi rice & Nori fashioned into a sandwich with a filling of your choice.

4 piece

Vegetarian	R60
Prawn	R80
Salmon	R85

Sushi Platters

14 Piece Platter

- 3 piece prawn maki
- 4 piece salmon California roll
- 3 piece salmon sashimi
- 2 piece prawn nigiri
- 2 piece salmon nigiri

R275

14 Piece Vegetarian Platter

- 6 piece vegetarian maki
- 4 piece vegetarian California roll
- 4 piece futomaki

R185



Rainbow Rolls

Similar to a California Roll, but topped with your choice of your filling and avocado

	4 piece	8 piece
Salmon	R70	R130
Prawn	R65	R120
Vegetarian	R50	R90

Futomaki

A roll with Nori on the outside, then rice & a filling of prawn, Salmon, avocado, cucumber & radish.

5 Pieces **R 95**

Fashion Sandwich

Sushi rice & Nori fashioned into a sandwich with a filling of your choice.

4 piece

Vegetarian	R60
Prawn	R80
Salmon	R85

Sushi Platters

14 Piece Platter

- 3 piece prawn maki
- 4 piece salmon California roll
- 3 piece salmon sashimi
- 2 piece prawn nigiri
- 2 piece salmon nigiri
- R275**

14 Piece Vegetarian Platter

- 6 piece vegetarian maki
- 4 piece vegetarian California roll
- 4 piece futomaki
- R185**

22 Piece Platter

- 4 piece prawn fashion sandwich
- 8 piece salmon California roll
- 3 piece salmon
- 3 piece prawn maki
- 2 piece prawn nigiri
- 2 piece salmon nigiri
- R385**

