

Hot Starters

Thai Salmon Fish Cakes

Golden fish cakes made with a hint of chilli and coriander served with a sweet chilli sauce, and fresh leaf garnish

R62

Steamed Mussel Pot

Fresh Saldhana mussels poached in sea water and a white wine reduction infused with roasted garlic and parmesan emulsion

R66

Chilli Baby Squid 🌶️

Grilled baby squid, chilli, garlic, finished with butter, cream, and fresh micro herbs, served with freshly baked focaccia

R45

Spicy Langoustine Bisque

Poached langoustine shavings in a creamy broth with fresh Asian spices and lemon thyme oil, freshly baked focaccia

R66

Freshly Hand Picked Wild Oysters *SQ*

 Vegetarian

 Chilli



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Cold Starters

Smoked Salmon Carpaccio

Fresh slivers of smoked Norwegian salmon served with rocket, capers, apple and horse radish dressing

R77

Prawn & Avocado Cocktail

Succulent prawns in a tomato & garlic mayonnaise, stacked with ripened avocados, and marinated tomatoes

R65

Salmon & Ginger Tartar

Brunoise of Fresh Norwegian salmon, ginger, chives, sweet red onions, capers and a tartar sauce served with a soft poached egg

R66

Vegetarian Starters

Butternut & sweet corn

savoury Butternut and sweet corn fritter, on a chilli essence, cilantro pesto and parmesan shavings

R50

“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.”

Luciano Pavarotti (1935-2007)



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Salads

Baby Beetroot, Apple and Feta Salad

Soft baby beetroot in a sweet vinegar dressing,
apples and rocket leaves, herbed Danish feta

R45

Avocado and Prawn Salad

Aqua salad, avocado, prawn tails
and a mustard garlic mayonnaise, with herbed
garlic croutons

R75

Grilled Squid Salad

Grilled baby squid, lemon and herbs, Cajun spice,
peppery rocket, tomatoes, avocado served with a
chilli mayonnaise

R45

“One cannot think well, love well, sleep well, if one has not dined well.”

Virginia Woolf (1882- 1941) British Novelist

**Winner of the SAGA Durban Prawn Festival, 2009*



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Fish Mains

Fresh Herb Crusted Hake Fillet

Fresh Fillet of hake marinated in red chillies,
with a herbed crust, garlic, parsley
and lemon, served on honey glazed vegetables,
minted pea pommes puree

R110

Pan Grilled Line Fish

Fresh fish of the day, marinated in lemon and
dill, served with minted peas, herbed mash potato,
with a caper and white wine sauce

R148

Masala Spiced Line Fish 🌶️

Fried masala Line fish of the day, served on a bed of lentils
and almond basmati rice, served with a pea dhal

R154

Pan Fried Sole

Grilled fillet of sole, served with a pommes puree,
fish velouté and chef's salad

R158

Norwegian Salmon

Pan seared salmon, on a potato dauphinoise, red
pepper coulis, and grilled cherry tomatoes, with an anchovy,
garlic, and sweet red onion vinaigrette

R185



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Speciality Dishes

Pan Seared Tuna

Cajun spiced Medallions of fresh tuna, set on a creamy wasabi mash, roasted cherry tomatoes, and herbed lemon butter sauce

R122

Crayfish Thermidor

With oyster, button, mushrooms, miso paste, parmesan cheese and a potato and spring onion salad tossed in olive oil

R410

Aqua deck platter for one

1 Cajun dusted crayfish, 3 grilled prawns,
2 langoustines, line fish and fish cake

R440

Seafood to share

2 crayfish grilled with lemon or garlic butter flavoured with a zest of lime and a hint of chilli,
6 grilled prawns, 4 langoustines, 2 grilled fish,
grilled calamari, served with rice, chips and three side sauces

R880

Grilled prawns

Succulent grilled prawns prepared with a choice of sauces and served with a cool rocket and cherry tomato salad

R165



Grills Meats

Grilled Lamb Cutlets

Lamb loin cutlets, served with parmesan and savoury mealie meal, and mamma's home-made chakalaka

R155

Fillet béarnaise

Medallions of aged fillet of beef, on a spring onion puree de pommes, Trio of herbed mushrooms, béarnaise sauce

R165

Curries

Island style chicken & prawn curry

Masala spiced chicken and prawn curry, in a coconut cream and ginger curry sauce, fresh coriander served with basmati rice and pickles

R165

Prawn curry 🌶️

Masala, garlic and ginger marinated prawns, pan fried and simmered in a mild tomato base curry sauce, infused with fresh cilantro, served with basmati rice, roti and pickles

R185



Meat and Poultry

Confit Duck Breast

Confit Duck breast marinated in orange juice, thyme and garlic with braised red cabbage cardamom sweet potato, black cherries, honey jus

R145

Vegetarian Mains

Ribbons Vegetable Pasta **V**

Ribbons of vegetables, carrot, baby marrow, butternuts, Tagliatelle pasta, red chillies, grated parmesan cheese, olive oil, cilantro pesto

R85

Crepe Forester **V**

Trio of mushrooms, shitake, button, oyster, pan fried in thyme and garlic, wrapped in an herbed crepe, topped with a vegetable veloute, sun dried tomato pesto

R72



Desserts

Palette of sorbets and ice creams

Selection of our four home-made ice creams
and sorbets with a seasonal fruit mix

R55

Chocolate fondant

Warm chocolate volcano, served with
an Amarula crème anglaise,
vanilla ice cream, chocolate sauce

R66

Trio of Brulees

Granadilla, lavender and vanilla flavours with a
ginger flavoured short bread biscuit

R67

Baked Passion fruit cheese cake

Passion fruit cheese cake with a mango
coulis and caramelised baby apples

R66

Chocolate Tiramisu

An Italian dessert with coffee and liquer-soaked lady
finger biscuits, mascarpone cheese, whipped cream,
chocolate shavings

R82

Assiette

Chef's platter of recommended desserts (serves 4)

R188



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Sides

• Roti	R 11.00
• Creamed mash potato	R 16.50
• Roasted baby carrot	R 22.00
• Wok fried stir fried vegetables	R 25.00
• Shoestring fries	R 22.00
• Egg fried rice	R 33.00
• Chinese egg noodles	R 33.00
• Aqua rice	R 22.00
• Aqua savoury rice	R 33.00
• Aqua Greek salad (small)	R 22.00
• Aqua Greek salad (large)	R 44.00
• Crayfish large	R385.00
• Crayfish small	R275.00
• Prawn 13/15	R 49.50
• Prawn 16/20	R 38.50
• Prawn 21/25	R 27.50
• Lango's	R 60.50

Sauces

• Mushroom sauce	R 22.00
• Thermidor	R 27.50
• Mornay sauce	R 27.50
• Hollandaise	R 22.00
• Beurre blanc	R 22.00
• Alfredo sauce	R 22.00
• Peri-peri	R 22.00



Teppanyaki Menu

Vegetarian

Bok Choi, bean sprouts, bamboo shoots,
water chestnuts, spring onion and oyster mushrooms

R90

Chicken

Chicken fillet, peanuts, bean sprouts, miso paste,
shitake mushrooms, spring onions, red and green peppers

R130

Chicken and prawn egg fried rice

Grilled medium prawns, with chicken fillet,
shitake mushrooms, spring onion, bok choy, plum sauce,
hondashi flakes, soy sauce, tossed in egg fried rice

R170

Teriyaki Beef

Beef fillet, cubed and tossed in a teriyaki sauce,
oyster mushrooms, onion, cashew nuts, dark soy
and hoisin sauce

R180

Lamb

Lamb loin, red pepper, garlic, bean sprouts,
bamboo shoots and spring onion,
in black bean and soy sauce

R140





Chilli Prawns

Prawns tossed in garlic, chinees spice, with soy sauce, spring onions, shitake mushrooms, green chillies served with egg fried rice or noodles

R160

Seafood

Prawns, line fish, calamari, garlic ginger, bok choi, shitake mushrooms and soy sauce

R190



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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.

Maki Pieces

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

Vegetarian V	R36
Crab	R50
Prawn	R68
Salmon	R58
Tuna	R56
Smoked Salmon	R80

California Rolls

Expertly rolled rice on the outside, followed by Nori and filling on the inside, then speckled with sesame seeds.

	4 pieces	8 pieces
Vegetarian V	R40	R70
Prawn	R60	R110
Salmon	R70	R130
Tuna	R60	R110

Tempura California rolls

Expertly rolled rice on the outside followed by Nori and tempura prawn filling on the inside, then speckled with sesame seeds.

8 pieces R125



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Nigiri

Sushi rice topped with a delectable choice from below.

	3 pieces	7 pieces
Crab	R50	R95
Salmon	R45	R85
Tuna	R45	R85
Prawn	R60	R115

Sashimi

Freshly sliced, thin cuts of Tuna or Salmon.

	Salmon	Tuna
3 Pieces	R65	R55
6 Pieces	R125	R100
9 Pieces	R185	R145

Salmon Roses

A roll of avocado, sushi rice, thinly sliced fresh Salmon topped with Japanese Mayonnaise and caviar.

3 pieces	R60
6 pieces	R110



Speciality Sushi

Prawn Salad

Chopped prawn mixed with avocado, tossed with mayonnaise and sprinkled with sesame seeds.
R90

Prawn Square

9 pieces
R95

Salmon Square

9 pieces
R95

14 Piece Platter

3 piece prawn maki
4 piece salmon California roll
3 piece salmon sashimi
2 piece prawn nigiri
2 piece salmon nigiri
R260

Platter 22 Piece

4 piece prawn fashion sandwich
8 piece salmon California roll
3 piece sashimi
3 piece prawn maki
2 piece prawn nigiri
2 piece salmon nigiri
R375



Bamboo Rolls

Crunchy Tempura prawn wrapped in rice and thinly sliced cucumber, topped with Japanese Mayonnaise and caviar.

3 pieces	R50
6 pieces	R95

Rainbow Rolls

Similar to a California Roll, but topped with your choice of either avocado, salmon, tuna or prawn.

	Salmon	Prawn	Tuna
4 pieces	R70	R70	R60
8 pieces	R140	R120	R110

Futomaki

A roll with Nori on the outside, then rice and a filling of tuna, prawn, salmon, avocado, cucumber and radish.

5 pieces	R95
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Fashion Sandwich

Sushi rice and Nori fashioned into a sandwich with a filling of your choice. Either prawn, salmon, tuna or crab.

	Crab	Prawn	Tuna	Salmon
4 pieces	R65	R70	R55	R55



