



SINN

J O H A N N E S B U R G

Menu

Starters

OYSTERS & CAVIAR

228

2 plain & 2 spicy.

OYSTER BATH

650

12 oysters on ice. Served plain & spicy.

WOODFIRED SALMON PÂTÉ

168

Roasted salmon folded into a lemon cream cheese, topped with capers, radish & spring onion. Served with charred bruschetta.

GRILLED CALAMARI

170

Grilled calamari in a butter lemon parsley sauce. Served with woodfired bread.

PEAR & PANCETTA

150

Sliced pear, crispy pancetta, blue cheese crumb & roasted hazelnuts. Drizzled with mint & garlic vinaigrette.

(V) MARINATED OLIVES & ARTICHOKES

175

Marinated artichokes, olives & sundried tomatoes. Served with woodfired breads.

CREAMY MUSSELS

165

Mussels steamed in a creamy Chardonnay sauce with lemon & parsley. Served with roasted cherry tomatoes & woodfired bread.

(V) TOMATO CHILLI STRACCIATELLA

150

Stracciatella with blistered tomatoes, basil, citrus hot honey, cranberries, toasted sesame pistachio crumb & grilled ciabatta.

BEEF CARPACCIO

185

Sliced seared Chalmar beef fillet. Served with a pecorino & feta cream, crispy capers, parmesan crumb & caper berries.

SINNER WINGS

150

Crispy fried chicken wings tossed in SINN spices. Served with arrabiatta sauce

CHILLI CHORIZO PRAWNS

205

Chilli butter pan-fried prawns with baby marrow mousse, salsa & chorizo crumb.



Salads

CHICKEN CAESAR

190

Baby gem lettuce & grilled chicken breast topped with parmesan dressing, croutons & a camomile infused egg.
(Available in a pizza woodfired bread basket + 15)

(V) CAPRESE

258

Burrata, marinated tomatoes, garlic & basil extra virgin olive oil & parmesan bruschetta.

(V) ARTICHOKE & FETA

168

Marinated artichokes & olives, shaved mange tout, tenderstem broccoli, spring onion, radishes, crispy feta & rocket. Dressed with garlic, oil & hot chilli pepper battuto.

(V) ROASTED BUTTERNUT

168

Roasted butternut, baby spinach, rocket, cranberry & toasted almond stracciatella. Drizzled with a citrus vinaigrette.

Open Flame



Served with Italian roasted potatoes, charred seasonal vegetables & burnt onion purée.

FILLET 250g	410
RUMP 400g	450
RIBEYE 500g	600
T-BONE 600g	500

TOMHAWK 800g	900
WAGYU SIRLOIN 250g	990
WAGYU RIBEYE 350g	1450
LAMB CHOPS	440

Hot Pots

BUTTER BASTED GRILLED CHICKEN

250

6hr Sous vide half chicken with creamy herbed butter.
Served with parmesan risotto OR roasted potatoes.

LAMB SHANK HOT POT

430

Lamb shank braised with Merlot for 5hrs. Served on
roasted butternut risotto & topped with feta.

SEARED SALMON

398

Pan seared salmon on roasted potatoes & charred
broccoli. Served with a lemon dill cream.

COGNAC SHORTRIB

400

Martell Blue Swift 5hr slow roasted shortrib with
parmesan mashed potatoes & baby carrots.

LOBSTER SEAFOOD HOTPOT

900

Woodfired skillet with butter poached lobster, prawns,
mussels & calamari in a lemon garlic cream. Served
with roasted potatoes & ciabatta.

SEARED SEABASS

398

Pan seared seabass on roasted potatoes & charred
broccoli. Served with lemon dill cream.

Sides

(V) ROAST POTATOES | 55

(V) TRUFFLE POTATOES | 70

(V) BUTTER MASH | 70

(V) SIDE SALAD | 70

(V) HOT HONEY BUTTERNUT | 70

(V) CHARRED BROCCOLI | 70

(V) PARMESAN RISOTTO | 70

(V) BUTTERNUT RISOTTO | 70

(V) HONEYED BABY CARROTS | 70

(V) PARMESAN BABY MARROW | 70

Pasta



(V) BURRATA NAPOLETANA GNOCCHI

330

Handmade gnocchi in a rich tomato & basil sauce. Topped with burrata cheese, basil pesto & crispy basil.

(V) WILD MUSHROOM RISOTTO

270

Wild mushroom, garlic & truffle risotto. Topped with crisp parmesan, truffle shavings & salsa.

SHORTRIB LINGUINE

280

Pulled shortrib in a mushroom & Martell jus tossed with linguine pasta. Topped with roasted pearl onions.

LAMB RAVIOLI

330

Handmade ravioli filled with slow roasted pulled lamb & burnt onion. Served with a smokey tomato sugo, herb pangrattato & parmesan crisp.

SEAFOOD LINGUINE

380

Lingunie tossed with Tiger prawns, mussels, calamari & butter poached prawns in a pomodoro cremoso.

(V) BASIL PESTO GNOCCHI

220

Handmade gnocchi coated in pesto burnt butter. Topped with herbed stracciatella, broccoli, mange tout & spring onion.

CHICKEN MEZZI PASTA

250

Mezzi rigatoni tossed with roasted chicken, sundried tomatoes, crema di pomodoro & baby spinach. Topped with parmesan & blistered cherry tomatoes.

LOBSTER 'MAC' & CHEESE

850

Mezzi rigatoni tossed in a creamy cheese sauce. Topped with lemon pangrattato & a butter confit lobster tail.

(V) ARTICHOKE & TRUFFLE RAVIOLI

270

Handmade ravioli filled with marinated artichokes & truffle. Served on a parmesan vellutata drizzled with truffle oil.

CREAMY CHICKEN GNOCCHI

250

Handmade gnocchi tossed in a garlic, pancetta, chicken & parsley cream. Topped with sticky pancetta.



Woodfired Pizza

All pizzas available with your choice of passata OR cream base.

(V) MARGHERITA

160

Oregano mozzarella, cherry tomatoes & basil.
(Add burrata +120)

SEAFOOD

350

Deshelled prawns, mussels, calamari, parsley drizzle & roasted cherry tomatoes.

MUSHROOM & PARMA HAM

275

Mushrooms, Parma Ham & rocket.

MARINATED CHICKEN

195

Sundried tomato marinated chicken & parmesan.

(V) FOUR CHEESE

225

Mozzarella, feta, blue cheese & parmesan.

MEDITERRANEAN

250

Olives, artichokes, mushrooms & Pancetta.

PEPPERONI

200

Pepperoni & chilli oil.

FILLET & ONION

240

Beef carpaccio, caramelised onion & capers.

(V) TRUFFLE MUSHROOM

195

Wild mushroom, feta cream & truffle.

MEATY BASTARD

245

Salami, Parma Ham, Pancetta & Pepperoni.

(V) THREE CHEESE CALZONE

200

Folded pizza, stuffed with mozzarella, feta & parmesan.

MEATY CALZONE

235

Folded pizza, stuffed with mozzarella, salami, pepperoni & Pancetta.

Spirits

TEQUILA

1800 Coconut
1800 Cristalino
1800 Reposado
1800 Silver
Casamigos Blanco
Casamigos Reposado
Cincoro Blanco
Cincoro Reposado
Clase Azul Reposado
Código Anejo
Código Reposado
Código Rosa
Don Julio 1942
Don Julio Blanco
Don Julio Reposado
El Jimador Blanco
El Jimador Reposado
Herradura Reposado
Jose Cuervo Tradicional Blanco
Jose Cuervo Tradicional
Reposado
Kah Reposado
Mijenta Reposado
Ocho Plata
Ocho Repasado
Patrón Reposado
Solento Organic Tequila Anejo
Solento Organic Tequila
Reposado
Volcan Christilino

GIN

Amarula Gin
Bloedlemoen
Bloedlemoen Amber
Cruxland
Hendrick's
Inverroche Amber
Inverroche Classic
Inverroche Verdant
Ki No Bi
Malfy Con Arancia
Malfy Con Limone
Monkey 47
Roku
Tanqueray 10
Tanqueray Blackcurrent
Tanqueray LD
Tanqueray Sevilla
The Botanist

VODKA

Absolut
Belvedere
Cîroc
Cruz
Cruz Passionfruit
Grey Goose
Ketel One

RUM

Bumbu Rum Original
Bumbu Rum XO
Germana Cachaca
Hampden Estate 8
Havana Club 3
Malibu
Papalin 7
The Kraken Black Spice

BRANDY

Klipdrift Premium
KWV 10
KWV 12
KWV 15
KWV 20
KWV VS
Van Ryn's 12YO

LIQUEURS

Amarula
Chambord
Cointreau
Disaronno
Drambuie
Jägermeister
Jägermeister Orange
Kahlua
Stroh
Tia Maria

COGNAC

Hennessy VS
Hennessy VSOP
Hennessy XO
Remy Martin VS
Remy Martin VSOP
Remy Martin 1738
Remy Martin XO
Remy Martin Louis XIII
Martell VS
Martell Blue Swift
Martell XO

AMERICAN WHISKEY

Blantons
Buffalo Trace
Bulleit
Gentleman Jack
Jack Daniel's
Tennessee Whiskey®
Gentleman Jack Whiskey®
Single Barrel Select Whiskey®
Jack Daniel's Tennessee
Honey®
Jack Daniel's Tennessee
Apple®
Jim Beam
Makers Mark
Sazerac Rye
Woodford Reserve
1792 Small Batch Kentucky
Bourbon

IRISH WHISKY

Bushmills Malts 10yr
Bushmills Malts 14yr
Bushmills Malts 16yr
Bushmills Original
Jameson
Jameson Select Reserve
Red Breast 12
Red Breast 15
Spot Whiskies Green
Spot Whiskies Red
Spot Whiskies Yellow
Tullamore D.E.W
Tullamore D.E.W XO
Shanky's Whip

JAPANESE WHISKEY

Hibiki
Toki

SCOTCH WHISKEY

Aberlour 12
Aberlour 16
Ardberg 10yr
Bain's Whisky
Balvenie 12yr
Balvenie 14yr
Balvenie 21yr
Benriach 12yr
Bruichladdich Classic Laddie
Bruichladdich Port Charlotte
Chivas Regal 12
Chivas Regal 18
Compass Box Nectarosity
The Dalmore 12yr
The Dalmore Cigar Malt
The Dalmore Highland Single
Malt
Dewars 12
Dewars 15
Glenfiddich 12yr
Glenfiddich 15yr
Glenfiddich 18yr
Glenfiddich 21yr
Glenfiddich 23yr
Glenfiddich 26yr
Glenfiddich Single Malt
Glenmorangie Triple Cask
Reserve
Glenmorangie The Original 12yo
Glenmorangie The Quinta
Ruban 14yo
Glenmorangie The Nectar 16yo
Glenmorangie The Infinita 18yo
Glenmorangie Signet
Grants Triple Wood 12yr
Johnnie Walker 18
Johnnie Walker Black
Johnnie Walker Blonde
Johnnie Walker Blue
Johnnie Walker Gold
Johnnie Walker Green
Lagavulin 16
Laphroaig Select
Monkey Shoulder
Naked Grouse
The Singleton 12
The Singleton 15
Talisker 10
The Glenlivet 12
The Glenlivet 15
The Glenlivet 18
The Glenlivet 21
The Glenlivet 25
The Glenlivet Founders Reserve
The Glenlivet Fusion Cask

Drinks

WATER

Acqua Panna Mineral Water
S.Pellegrino Mineral Water

SODAS

Coke
Coke Zero
Sprite Zero
Grapetiser
Appletiser

FITCH & LEEDES MIXERS

Club Soda
Dry Lemon
Ginger Ale
Indian Tonic
Indian Tonic Sugar Free
Lemonade
Pink Tonic
Pink Tonic Sugar Free

SANPELLEGRINO ITALIAN SPARKLING DRINKS

Aranciata Rossa (*Blood Orange*)
Melograno & Arancia (*Pomegranate & Orange*)
Pompelmo (*Grapefruit*)

OTHER

Red Bull
Red Bull Sugar Free
Steelworks
Rock Shandy
Cordials

NON ALCOHOLIC

Ice Tropez 0.0
Heineken 0.0
Savanna 0.0
Annabelle Cuvee Rose
Annabelle Cuvee Blanche

Hot Drinks

Cappuccino
Chai Latte
Cortado
Espresso
Hot Chocolate
Latte
Red Cappuccino

TWG TEA

Chamomile
Emperor Sencha
Moroccan Mint
Uva Highlands Ceylon
Vanilla Bourbon
White Sky Tea

Beers & Ciders

Black Label
Castle Lite
Corona
Heineken
Heineken Draught
Heineken Silver
SOL
Stella Artois
Windhoek Draught
Windhoek Lager

Ice Tropez
Bernini Blush
Bernini Classsic
Hunter's Dry
Hunter's Gold
Savanna Dry
Savanna Light