SINN

JOHANNESBURG

3 Course Experience

Restaurant Week

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Starters

Choose one

BEEF CARPACCIO
Sliced beef fillet topped with peppered feta cream, pickle salsa & balsamic reduction.

SALMON CANNOLI
Crisp cannoli filled with salmon pâté & lemon cream cheese.

ROASTED BUTTERNUT & FETA ARANCHINI (V)
With basil pesto & crispy basil.

3 Courses R395

Mains

Choose one

ARTICHOKE RAVIOLI (V)
House made ravioli filled with artichokes & mascarpone. Served on parmesan vellutata & lemon pangrattato.

WOOD-FIRED SHORTRIB
Overnight braised shortrib with crushed potatoes & baby onions.

SEAFOOD PIZZA
72 hour fermented dough topped with steamed mussels, calamari, prawns, Napoletana, mozzarella & parmesan.

CREAMY GRILLED CHICKEN
Sous vide chicken grilled & tossed in a creamy garlic & rosemary sauce. Served on parmesan risotto & topped with roasted corn salsa.

Desserts

Choose one

FROZEN ETON MESS
Meringue nest filled with vanilla bean gelato, berry coulis & fresh berries.

CLASSIC TIRAMISU
Coffee soaked boudoir biscuits topped with a mascarpone cream & cocoa.

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