

Siyalima SPRING MENU

Starter

FRENCH GNOCCHI (V)

garden peas, steamed asparagus, crispy onion, wild garlic & leek velouté

Estate Collection • White Blend 2025

Main

ROASTED LAMB SADDLE (GF)

baby marrow & parsley puree, parsnip pave, spinach, apricot & wood
sorrel lamb jus

Estate Collection • Chenin Blanc 2025

Dessert

VANILLA CUSTARD (V,N)

hibiscus poached pear, strawberry, salted almond

Cap Classique • Blanc de noir 2022

Food Only

R495 per person

with Pairing

R675 per person

GF Gluten-free V Vegetarian N Nuts

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