



## S I N N ' S *Restaurant*

Sinn's provides a full day's culinary experience from breakfast, light meals to beautiful luncheons and dinners. In addition Sinn's incorporates the exclusive Sinnfull ice cream. Our cocktail lounge offers tapas style snacks and a wide range of classic cocktails and boutique style wines. Sinn's brings fantastic flavours for any kind of occasion whether it is a birthday to celebrate, a romantic dinner, a corporate lunch or Martinis with friends after a busy week.

Encapsulated by the glass ceiling of Wembley Square Sinn's is the perfect venue all year round.

We cater for large bookings and always deliver a memorable experience.

Visit our website [www.sinns.co.za](http://www.sinns.co.za) for more details on Set Menu's and our function offerings.

Bon ap  tit

THOMAS SINN



Please note that all tables of eight or more are charged a 10% service fee.  
Corkage at R40.00 per bottle.

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Please ask for our tapas, cocktail and breakfast menu

## **SINNS FAVOURITES**

**Oriental Chicken Breast Bruschetta** R 68  
soy glazed grilled breast served with continental salad and fries

**Chicken Breast Schnitzel** R 68  
served with a continental salad platter

**Sinn's Double Beef and Dijon Mustard Burger** R 78  
two home-made beef burger patties served with golden fries,  
fried onions mustard and red wine sauce  
add cheese R8  
add mushroom sauce R10

**Veal Bratwurst with Rösti** R 68  
grilled veal sausage with a continental salad platter,  
creamy mustard sauce and caraway jus

**Sinn's Red Thai Curry**  
in a spicy coconut broth served with basmati rice.  
Vegetable R 65  
Chicken R 74

**Black Lentil Dal** R 69  
aromatic curry served with sambals, basmati rice and pappadum

**Sirloin Steak Roll** R 85  
grilled grain fed prime Karan sirloin steak accompanied by garlic butter,  
onions and red wine, served with golden fries

**Chicken Korma** R79  
tender chicken breast pieces in a mild, aromatic curry served with  
basmati rice and pappadum

**Junior Meal** (for those under 12 years) R 45  
a choice of a beef burger, crumbed chicken, German sausages or pasta  
Bolognese and one scoop of Sinnfull ice cream to end



## **SALADS**

### **Moroccan Chicken Salad R64**

grilled Harissa coated chicken pieces on crispy lettuce, chick peas and toasted sesame dressing

### **The Sinn's Caesar Salad R 64**

a stack of crisp cos lettuce topped with bacon, smoked chicken, boiled egg and our tangy Caesar dressing

### **Sinn's Tossed Garden Salad R 57**

mixed salad leaves with olives, feta, cherry tomatoes, croutons and a boiled egg, tossed with a balsamic dressing

### **Potato and Chive Salad with Crusted Chicken Fillets R 64**

pecorino crusted chicken strips served with potato and chive salad bound in vinaigrette

### **Sinn's Tuna Salad R 64**

mixed leaves with onion, egg, olives, cherry tomatoes and topped with flaked tuna

### **Rocket Salad with Crispy Bacon and Pecorino R 64**

tossed with crispy streaky bacon, pecorino shavings and herbed croutons

### **Smoked Salmon Trout Salad R 79**

Tossed leaf salad topped with cream cheese and smoked trout crostini

### **Prawn and Avocado Salad R 85**

Tossed salad topped with grilled prawns, sliced avocado and a sweet chilli dressing



## STARTERS

**Soup of the Day** R 42

please ask your waiter about our daily soup special

**Duo of Mushroom and Cauliflower soup** R 45

topped with croutons and truffle oil

**Warm Goats Cheese wrapped in Black Forest Ham** R 74

served with a rocket salad and pumpkin seed

**Duck Liver Parfait** R 64

with green fig preserve, cashew nuts and toast

**Spicy Thai Fish Cakes** R 62

served with a potato chive salad and sweet chilli sauce

**Grilled Prawns in Chinese spoons** R65

6 shelled grilled prawns with Japanese mayo and Chilli jam

**Cold Smoked Kudu Plate** R 72

finely sliced smoked kudu served with crispy brie spring rolls

**Fillet of Beef Carpaccio** R 72

served with olive crostini and a duo of pesto

**Smoked Franschoek Salmon Trout** R 74

served on rösti with baby leaves and Japanese mayo

**Crispy Prawn and Calamari Salad** R 78

wrapped prawn spring rolls and grilled baby calamari with salad leaves and a sweet chilli dressing

**Duck Spring Rolls** R 65

crispy duck rolls served on a bed of black lentil dal and honey sauce



## SEAFOOD

**Sinn's Line Fish and Chips** R 75  
in a spicy batter with crispy fries and tartar sauce

**Fresh Line Fish on Creamed Spinach** R 109  
with a herb and garlic butter

**Fresh Line Fish on Risotto** R 109  
served on a rocket and parmesan Italian style risotto

**Grilled Line Fish with Crispy Bacon** R 109  
on smokey lentils with rösti and a red wine sauce

**Asian Crusted Prawns** R 109  
crispy panko coated prawns served with a Thai style salad

**Thai Seafood Curry** R 115  
grilled seafood in a spicy red curry served with basmati rice

**Sinn's Cape Bouillabaisse** R 119  
a seafood extravaganza of prawns, mussels, line fish and calamari  
in a stunning saffron consommé

**Grilled Norwegian Salmon** R 139  
served on a wasabi mash and fried wok greens

choose from the following **SIDE ORDERS** for your mains

French fries or potato rösti	R 20
fresh vegetables	R 25
steamed basmati rice	R 20
side salad	R 28



## **MEAT AND POULTRY**

### **Harissa Chicken Burger** R 79

spicy chicken breast fillet served with a Chermoula mayo and Cajun spiced French fries

### **Glazed Oriental Pork Belly** R 99

marinated grilled slices served on a wasabi mash, garlic sauce and caraway jus

### **Stuffed Chicken Breast** R 89

crumbed chicken breast with smoked venison and mozzarella stuffing served on creamy mushrooms with a truffle sauce

### **Roasted Pork Belly** R 99

with a potato purée and creamy Dijon mustard sauce

### **Warthog Piccata** R 99

thin slices of Warthog loin topped with Black Forest Ham and Mozzarella served with creamed wild mushrooms and rösti

### **Cape Malay Beef Curry** R 99

tender pieces in a mildly spiced curry sauce with sambals and basmati rice

### **Karoo Lamb Chops** R 99

grilled and served on potato mash with ratatouille, creamed spinach and grilled baby marrow

### **Fillet of Karan Beef** R 129

or **Prime Aged Beef Sirloin** R 115

with an onion variation, choice of rösti or French fries and a selection of these sauces:

creamy mushroom, Dijon mustard, creamy black and green pepper, garlic butter or red wine

### **Ostrich Fillet with a Cashew Nut Crust** R 149

served with mash and a shallot-red wine sauce



## **PASTAS**

**Fried Chicken Noodles** R 72  
stir fried egg noodles with vegetables, cashew nuts,  
bean sprouts and soy.

**Marinated Beef Noodles** R 79  
oriental egg noodles with stir fried vegetables and  
enhanced with marinated Karan beef

**Exotic Mushroom Risotto** R 85  
creamy Italian style mushroom risotto topped  
with grilled mushroom, rocket and truffle oil

**Bahmi Goreng** R 95  
Indonesian fried noodles tossed with chicken and topped with  
three prawns and fried egg

**Roast Vegetable Penne** R 65  
made with Italian plum tomatoes roasted vegetables. Finished with  
parmesan, herbs and a touch of cream.

**Sinn's Meaty Bolognese** R 65  
pure beef Bolognese sauce served on fettuccine or penne sprinkled with  
grated parmesan

**Black Mussel and Prawn Fettuccine** R 79  
fresh black mussels and three prawns in a creamy white wine sauce  
tossed with pasta

**Chicken Lentil Pasta** R 65  
chicken and lentils in an aromatic Malay curry sauce tossed with fettuccine

**Beef Lasagne** R 74  
served with a continental side salad

**Mushroom Ravioli** R 85  
delicious mushroom ravioli tossed in a creamy porcini sauce



## DESSERTS

**Sinn's Lemon Tart** R 49  
served with a Lemon Meringue ice cream

**Chocolate and Banana Spring Rolls** R 49  
served with toasted coconut ice cream

**Vanilla Crème Brulée** R 49  
served with Sinnfull ice cream

**Trio of Sinnfull Ice Creams or Sorbets** R 49  
served with a fruit filled tuile basket and berry coulis

**Warm Malva Pudding with 'Out of Africa' Ice Cream** R 49  
served with a vanilla pod custard and Amarula and Koeksuster ice cream

**Dark Chocolate Fondant** R 54  
baked chocolate fondant with a soft centre served with a honeycomb ice cream

**Trio of Belgian Chocolate** R 54  
dark and white mousse, rich chocolate tart  
and triple chocolate ice cream

**Decadent Dessert "Medley"** R 65  
comprised of chocolate mousse,  
crème brulée, ice cream, sorbet, cake and sliced fruit



## **AFTER DINNER TREATS**

### **Don Pedro's** R 36

Choose from:

Whiskey

Kahlua

Peppermint

Frangelico

Amarula

### **Irish Coffee** R 38

### **Espresso** R 13

### **Americano** R 13

### **Cappuccino** R 15

### **Kahlua Cocktail** R 35

Crème de cacao, Kahlua and vanilla ice cream

### **Nutty Irishman** R 38

Baileys, Frangelico and black coffee

### **Caramel Cream** R 38

Crème de cacao, caramel liqueur and fresh cream