



S I N N ' S  
*Restaurant*

Sinn's provides a full day's culinary experience from breakfast, light meals to beautiful luncheons and dinners. 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.



Please ask for our tapas, cocktail and breakfast menu

## **SINNS FAVOURITES**

### **Tikka Chicken Burger** R 68

spicy grilled breast served with golden fries, Chermoula mayo and fried egg

### **Oriental Chicken Breast Bruschetta** R 68

soy glazed grilled breast served with continental salad and fries

### **Chicken Viennese Schnitzel** R 68

tender crumbed breast 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 ice cream to end



## **SALADS**

### **Moroccan Chicken Salad** R64

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

### **Grilled Chicken and Avo Salad** R 64

marinated grilled chicken pieces served on a garden salad with fresh avo and honey mustard dressing  
subject to availability

### **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, cashew nuts, 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 subject to availability



## 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

Premium Karan beef fillet served with olive crostini

**Smoked Salmon Trout on Rösti** R 74

Franschhoek trout on crispy rösti and topped with 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

**'Healthy' Grilled Line Fish** R 109  
choose either fresh vegetables or a side salad

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

**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 22
fresh vegetables	R 25
steamed basmati rice	R 22
side salad	R 28



## **MEAT AND POULTRY**

### **Sinn's Butter Chicken** R 75

tender spicy chicken curry served with basmati rice and sambals  
add a roti R18

### **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

### **Sinn's Fillet 'Rossini'** R 149

Karan beef fillet served on a bed of mushrooms with grilled duck liver pate,  
rösti and a red wine and truffle sauce



## **PASTAS**

**Oriental Fried Rice** R65  
add chicken R10

**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 Italian Plum Tomato Penne** R 65  
tangy sauce finished with fresh herbs and parmesan

**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



## DESSERTS

**Sinn's Lemon Meringue** R 49  
served with fresh fruit and ice cream

**Chocolate and Banana Spring Rolls** R 49  
served with a caramel sauce and ice cream

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

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

**Warm Malva Pudding with Custard** R 49  
served with a vanilla pod custard and ice cream

**Dark Chocolate Fondant** R 54  
baked chocolate fondant with a soft centre served with poached caramel pear and ice cream

**Duo of Belgian Chocolate Mousse** R 54  
dark and white decadent chocolate mousse on a vanilla custard

**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 and Amarula

### **Kahlua Cocktail** R 40

Crème de cacao, Kahlua and vanilla ice cream

### **French Connex** R 35

Brandy and Amaretto

### **Sin after Dinner** R 35

Kahlua, Frangelico, Nachtmusik and ream

**Liqueurs:** Amarula, Amaretto, Baileys, Cointreau, Drambuie, Galliano, Grand manier, Pernod and Ramazzotti Amaro.

### **Irish Coffee** R 38

### **Espresso** R 13

### **Americano** R 13

### **Cappuccino** R 15