



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 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 R35.00 per bottle.



BREAKFASTS

available from 9 am until 12 pm

Scrambled Eggs on Toast R 32

three free range eggs with chives on toasted Ciabatta

Mini Monty R 36

two eggs, bacon and toast

Bacon and Syrup Crumpets R 43

freshly baked, drizzled with golden syrup and topped with bacon

Muesli Martini R 45

layers of muesli, yoghurt and fresh fruit served with a glass of fruit juice

Three Egg Omelette R 54

served with toast and butter with the following choices:

gypsy ham and mozzarella

creamed spinach and feta cheese

smoked kudu and brie

Sinn's Open Omelette R 54

vegetarian omelette with mushrooms, peppers and tomato gratinated with mozzarella

Sinn's Full Monty Breakfast R 65

two eggs, bacon, German sausage, tomato, rösti and mushrooms

Smoked Salmon Trout and Scrambled Egg Timbale R 65

scrambled eggs wrapped in smoked salmon with toast and salad



LIGHT MEALS

Roast Beef on Rye R 55
with gherkins, Dijon mayo, small salad and fries

Oriental Chicken breast Bruschetta R 54
spicy marinated grilled breast served with salad and fries

Chicken Breast Schnitzel R 54
served with a continental salad platter

Sinn's Beef and Dijon Mustard Burger R 59
home-made beef burger served with pommes frites

Veal Bratwurst with Rösti R 58
grilled veal sausage with a continental salad platter,
mustard sauce and caraway jus

Sinn's Thai Curry
in a spicy coconut broth served with basmati rice.
choose from either green or red
Vegetable R 59
Chicken R 65

Black Lentil Dal R 59
aromatic curry served with sambals, basmati rice and pappadum

Sirloin Steak Roll R 68
grilled sirloin steak accompanied by garlic butter, onions and red wine

Tikka Chicken Marsala R 68
Tender chicken breast pieces in an aromatic spicy curry served with
sambals,
basmati rice and pappadum

Junior Meal (for those under 12 years) R 39
a choice of a beef burger, crumbed chicken, German sausages or pasta
Bolognese and one scoop of Sinnfull ice cream to end



SALADS

Continental Salad Variation R 49

variation of cucumber, potato, bean, carrot and beetroot salads garnished with cherry tomatoes

The Sinn's Caesar Salad R 54

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

Curried Chicken Salad R 54

delicious tender chicken breast bound in a mild curry mayonnaise served on mixed salad leaves

Sinn's Tossed Garden Salad R 54

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 54

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

Sinn's Tuna Salad R 55

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

Rocket Salad with Crispy Bacon and Pecorino R 58

tossed with crispy streaky bacon, pecorino shavings and herbed croutons

Smoked Chicken and Rocket Salad R 59

garnished with croutons, pecorino shavings and a honey-mustard dressing

Smoked Salmon Trout Salad R 72

Tossed leaf salad topped with cream cheese and smoked trout crostini

Prawn and Avocado Salad R 79

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



STARTERS

Soup of the Day R 38

please ask your waiter about our daily soup special

Duo of Mushroom and Cauliflower soup R 43

topped with croutons and truffle oil

Warm Goats Cheese wrapped in Black Forest Ham R 54

served with a rocket salad and pumpkin seed

Duck Liver Parfait R 54

with green fig preserve, cashew nuts and toast

Spicy Thai Fish Cakes R 54

served with a potato chive salad with a sweet chilli sauce

Beetroot Carpaccio R 54

served with warm sesame coated goats cheese
and a red onion and roast pecan nut relish

Cold Smoked Kudu Plate R 58

finely sliced smoked kudu served with crispy brie spring rolls

Fillet of Beef Carpaccio R 58

served with olive crostini and a duo of pesto

Gravad Lax Franschoek Salmon Trout R 65

Home cured and served with rösti and a truffled Japanese mayo

Crispy Prawn and Calamari Salad R 69

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

Prawn and Mussel Pot au Feu R 75

four grilled prawns and fresh mussels served in a luxurious prawn bisque



SEAFOOD

Sinn's Line Fish and Chips R 65
in a spicy batter with crispy fries and tartar sauce

Fresh Line Fish on Creamed Spinach R 95
with a herb and garlic butter

Fresh Line Fish on Risotto R 95
served on a rocket and parmesan Italian style risotto

Grilled Line Fish with Crispy Bacon R 99
on smokey lentils with rösti and a red wine sauce

Grilled Prawns R 109
eight grilled prawns served with a light garlic sauce and curried basmati rice

Thai Seafood Curry R 109
grilled seafood in a spicy red curry served with basmati rice

Sinn's Cape Bouillabaisse R 109
a seafood extravaganza of prawns, mussels, line fish and calamari
in a stunning saffron consommé

Fillet of Norwegian Salmon R 119
grilled and served on a whole grain mustard mash and Hollandaise sauce



MEAT AND POULTRY

Springbok and Brie Burger R 75

served with a Brie sauce, onion relish and French fries

Ostrich Bobotie R 75

ground ostrich with aromatic Malay spices baked in the oven
served with basmati rice, chutney, cucumber and tomato relish

Stuffed Chicken Breast R 79

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

Roasted Pork Belly R 89

with a potato purée and Dijon mustard sauce

Warthog Piccata R 95

thin slices of Warthog loin coated with crispy pecorino served
with creamed wild mushrooms and rösti

Crispy Pekin Duck Leg Confit R 99

on cumin infused mash and honey sauce

Cape Malay Beef Curry R 99

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

Fillet of Karan Beef R 119

or **Prime Aged Beef Sirloin** R 99

with an onion variation, choice of rösti or French fries and
a selection of these sauces:
creamy wild mushroom, Dijon mustard, garlic butter or red wine

Ostrich Fillet with a Cashew Nut Crust R 125

served with mash and a shallot-red wine sauce

Oven Roasted Lamb Rump R 125

set on creamy leeks and served with a potato gratin

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

French fries or potato rösti	R 18
fresh vegetables	R 20
curried or plain basmati rice	R 18



side salad R 25

PASTAS

Vegetarian Fried Rice Noodles R 54
tossed with tatsoi leaves, cashew nuts and vegetables

Marinated Fillet of Beef with Stir-Fried Noodles R 68
oriental egg noodles with stir fried vegetables and
enhanced with marinated beef fillet

Bahmi Goreng R 85
Indonesian fried noodles tossed with chicken and topped with
three prawns and fried egg

Home-Made Napolitana Sauce R 54
made with Italian plum tomatoes and fresh organic herbs served over
fettuccine

Sinn's Meaty Bolognese R 58
pure beef Bolognese sauce served on fettuccine sprinkled with grated
parmesan

Black Mussel and Prawn Fettuccine R 75
fresh black mussels and three prawns in a creamy white wine sauce
tossed with pasta

Chicken Lentil Pasta R 56
chicken and lentils in an aromatic curry sauce tossed with fettuccine

Beef Lasagne R 58
served with a beetroot and cucumber salad

Mushroom Ravioli R 67
delicious mushroom ravioli tossed in a creamy porcini sauce



DESSERTS

Sinn's Lemon Meringue Pie R 38
served with Sinnfull ice cream

Chocolate and Banana Spring Rolls R 38
served with toasted coconut ice cream

Vanilla Crème Brulée R 38
served with black cherry ice cream

Trio of Sinnfull Ice Creams or Sorbets R 38
served with a fruit filled tuile basket and berry coulis

Warm Malva Pudding with 'Out of Africa' Ice Cream R 39
served with a vanilla pod custard and Amarula and Koeksuster ice cream

Dark Chocolate Fondant R 42
baked chocolate fondant with a soft centre served with a honeycomb ice cream

Trio of Nuts R 42
pecan pie, almond brulée with hazelnut ice cream

Dark and White Belgian Chocolate Mousse R 44
on a home made butter scotch sauce

Decadent Dessert "Medley" R 54
comprised of chocolate mousse,
crème brulée, ice cream, sorbet, cake and sliced fruit