



ROYAL COURT

DINNER MENU

Sun

Sibaya



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STARTERS

CAESAR SALAD R90

Crisp salad leaves, chicken and boiled egg croquettes, creamy anchovy dressing and parmesan shavings.

CAPRESE NOODLE SALAD (V) R65

Fresh basil, cucumber "noodles", baby rocket, mozzarella, sun ripened baby tomatoes, and a balsamic vinaigrette.

LINGUINE PASTA SALAD (V) R85

Basil pesto linguine with edamame beans, pickled mushroom, parmesan, and pistachio.

PANKO CRUMBED CAMEMBERT (V) R75

Mixed salad leaves, sliced red apples and toasted walnuts, topped with cranberry jam.

CHINESE SALT & PEPPER BABY SQUID R75

Baby squid fried in sesame oil with red chili and Sichuan pepper until crispy.

PERI-PERI CHICKEN LIVERS R70

Pan seared chicken livers, cooked in a creamy tomato peri-peri sauce served on a garlic bruschetta.



ROYAL COURT

MAINS

BEEF FILLET TOWER R220

Medallions of beef fillet, herb mash, French green beans, creamy leek ragout, garnished with crispy fried leeks.

LAMB LOIN CHOPS R230

Mint and Moroccan barbeque glazed lamb loin chops, pan roasted baby onions, French beans and carrots with dukkah spiced cashew nut rice.

STICKY GINGER BBQ BABY CHICKEN R160

Butterflied baby chicken grilled with sticky ginger BBQ sauce, served with shoestring fries.

T-BONE STEAK (400G) R210

Grilled T-bone topped with semi-sweet balsamic pan-fried field mushrooms served alongside parmesan mash or shoestring fries.

LAMB SHANK R250

Rosemary braised lamb shank, slow cooked on the bone, served with pan roasted vegetables set on herb mash and a rich lamb jus.

THAI GREEN COCONUT CURRY (V) R120

Summer vegetables in a green coconut and lemongrass curry, served with braised basmati rice.

BUTTER CHICKEN CURRY R130

Tandoor chicken breast fillets cooked in a creamy cashew nut sauce, served with braised basmati rice or roti.



ROYAL COURT

SEAFOOD

SEAFOOD PLATTER R380

Grilled prawns, creamy baby squid in garlic sauce, hake fillet, spicy fried rice, shoestring fries and lemon garlic butter sauce.

GRILLED KING PRAWNS R380

Six succulent grilled king prawns are set on a bed of spicy fried rice, served with a lemon herb butter, garlic butter or peri-peri sauce.

LINE FISH OF THE DAY R160

Set on garlic crushed parmesan baby potatoes, creamy mustard and leek sauce with spiralized pan roasted carrots and zucchini.

VEGETARIAN OPTIONS

RIGATONI PASTA (V) R120

Tubes of rigatoni tossed in a creamy parmesan, tomato and basil sauce oven baked with mozzarella.

QUESADILLA (V) R110

Mexican tortilla, filled with a cheesy mixture of veggies grilled and served with shoestring fries.



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DESSERT

SOJI R50

Semolina pudding with burnt butter and toasted almond flakes and pomegranate drizzle.

BOMBAY CRUSH R40

Bombay crush falooda with, vanilla ice cream, vermicelli, rose syrup, elachi syrup and pistachio.

CHOCOLATE MOUSSE CAKE R105

Layered chocolate cake with a rich chocolate mousse, Oreo cookie crumble and whipped cream.

CHEESECAKE R70

Strawberry cheesecake with Chantilly cream and strawberry and pomegranate coulis.



ROYAL COURT

WINE BY THE GLASS

SUN INTERNATIONAL CHENIN BLANC R45

A highly aromatic wine with perfumy flavours and quince, guava, apple and herbal nuances. This well-rounded palate ends in a crisp, dry finish.

DOUGLAS GREEN NATURAL SWEET SUNKISSED (SEMI SWEET) R45

Lemon, lime and pineapple fruit aroma flavours, laced with delicious honey and spice in this soft, sweet and fruity blend.

SUN INTERNATIONAL CABERNET SAUVIGNON R50

This wine has rich chocolate and mocha toastiness on the nose with a ripe blackcurrant palate. It is silky smooth, has a soft mouth-feel and lingering taste.

CHAMPAGNE

MÖET & CHANDON BRUT IMPÉRIAL R1250

Generous and tasty, with white fruit notes including pear, white peach white and apple unfurl on the palate, in the company of fine, light bubbles.

CAP CLASSIQUE

L'ORMARINS BRUT CLASSIQUE ROSÉ R550

Charming raspberry and strawberry aromas with red berry flavours, crisp acidity and toasted biscuit.

SPARKLING WINES

J.C. LE ROUX LA CHANSON R195

This lively, ruby-red sparkling wine reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum.

J.C. LE ROUX LE DOMAINE R195

Refreshing and youthful, this fun sparkling wine offers an abundance of fresh fruit with a lingering clean finish.

ROBERTSON ALCOHOL FREE PINK R175

Aromas of Turkish Delight, cinnamon and hints of strawberry. Refreshingly fun, decidedly fruity and finishes with a cheeky sparkle.



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WHITE WINES

PROTEA SAUVIGNON BLANC BY ANTHONIJ RUPERT R195

Good complexity shines through with a fruit medley combined with hints of asparagus and fresh cut grass.

LA MOTTE SAUVIGNON BLANC R260

Engaging gooseberry followed by pineapple, lime and wild grass well balanced by a moderate acidity.

SPRINGFIELD LIFE FROM STONE SAUVIGNON BLANC R325

A wonderful nose of gooseberry, passion fruit, grass, guava, asparagus, lime and kiwi.

PETIT CHENIN BLANC BY KEN FORRESTER R175

The freshness of quince, pear drops, crunchy green apple with grapefruit flavours.

SUN INTERNATIONAL CHENIN BLANC R140

A highly aromatic wine with perfumy flavours and quince, guava, apple with herbal nuances. This well-rounded palate ends in a crisp, dry finish.

LEOPARD'S LEAP CHARDONNAY R175

The palate reveals flavours of ripe grapefruit and lemon zest, accompanied by lovely biscuit nuances that leave a lingering aftertaste.

DOUGLAS GREEN NATURAL SWEET SUNKISSED (SEMI SWEET) R140

Lemon, lime and pineapple fruit aroma flavours laced with delicious honey and spice in this soft, sweet and fruity blend.

ROSÉ

HAUTE CABRIÈRE PINOT NOIR R220

An elegant, dry entry with fresh strawberries and melons with flavours of crisp red apples and rose petals.

NEDERBURG R150

Aromas of candy floss, cherries and strawberries with hints of blackcurrant.



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RED WINES

SUN INTERNATIONAL CABERNET SAUVIGNON R170

This wine has rich chocolate and mocha toastiness on the nose with a ripe blackcurrant palate. It is silky smooth, has a soft mouthfeel and lingering taste.

WARWICK THE FIRST LADY CABERNET SAUVIGNON R275

Deep dark fruits dominate with blackberry compote and black plum, complemented with spicy aromatics of clove and cinnamon, and a lovely hint of dried herb.

PROTEA MERLOT BY ANTHONIJ RUPERT R190

Succulent dark fruits, plum and black cherry, come to the fore on the palate, with a light tobacco leaf edge and notes of cocoa and spice.

TALL HORSE MERLOT R155

A smooth lush entry, with lashings of black cherry, mulberry and plum fruit flavours are well incorporated with deft oak notes.

LEOPARD'S LEAP SHIRAZ R190

Fruit driven with lively, ripe red and blue pastille character etched with pepper and spice.

DARLING CELLARS CHOCOHOLIC PINOTAGE R145

Enticing aromas of Turkish delight, chocolate, red and black cherries, vanilla with red plum. These follow through to the palate with an added hint of butterscotch and smooth, supple tannins.

RUPERT & ROTHSCHILD CLASSIQUE R525

Aromas of red plums, raspberries, and cherries are prominent, layered with forest floor and oak spice expressed as toasted caramel and walnut.

MEERLUST RUBICON R975

Exotic aromas of plum, sandalwood and a touch of creamy vanilla with cassis and mulberry flavours.