

Sinnfully delicious

By  Riccardo Spagni

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Restaurant reviews are a tricky trade. It's impossible not to arrange a review in advance unless you are some ridiculously famous reviewer, which I am not. At the same time, restaurants have a tendency to bring their "A game" when a reviewer is in the building. By an incredible stroke of fortune, however, my dinner at Sinns went unnoticed until the end. The manager and staff had no idea which person in the restaurant was the reviewer until long after I'd eaten and drank to my heart's content. The upshot is that this may be the most unbiased review I've written for a while.



Sinns is set in the foyer of the rather upmarket Wembley Square. Since both Wembley Square and Sinns are less than five years old, the venue is appropriately modern and well lit. It is one of those venues that works equally well for a business dinner or a quiet night out with the girlfriend/wife/significant other. There is a separate bar area that makes for a great pre-dinner drinks area, or just for some after-work chitchat on a Friday. Price-wise, Sinns is not the cheapest restaurant, but the ambience, service and food put it in a league where they are able to command a higher price. Notably, their main courses are not over-inflated, so if you skip starters you could easily eat at Sinns on the same budget

as, say, a meal at Primi.

For starters, I opted for the Glazed Confit Pork Belly (R52), as I knew I would be trying something different for mains. It was fantastic and everything I had hoped for. My appropriately fussy friend, Raymond, who I convinced to accompany me, had the Crispy Prawn and Calamari Salad (R69), which he raved about for days after - so it must be amazing. Although neither of us tried it, Sinns is well known for its Cape Bouillabaisse, something to try if you're in the mood for a bit of French fusion. Instead, I opted for the Fillet of Karan Beef (R119). It was done to perfection and exactly as per my specifications. Raymond went with the Warthog Piccata (R89), which was sumptuous for a meat that is often too stringy and tough.



The dessert choice was a tough one, but Sinns has the indecisive covered (not that Raymond is indecisive, but he went for this option) with a Dessert Medley (R54) that allows you to try the chocolate mousse, crème brûlée, ice cream, sorbet, cake and sliced fruit. It's a bit of excess all rolled into one glorious package! Being something of a traditionalist, and preferring to stick to items I can compare across restaurants, I tentatively tried the Vanilla Crème Brûlée. Thankfully it was not overly hard on top, and the texture was consistent throughout.

On a final note, the service at Sinns was really exceptional. Our waiter (also Raymond!) was efficient, attentive and informative. He was there when we needed him without needing to be called. There are tell-tale signs of good service, and Sinns has them all. This is a great upmarket dining experience that is priced a lot lower than it could be and is accessible and diverse enough for repeat visits. Whilst it is not a restaurant sporting a view of the mountain or the sea or some such, it makes up for it with a fantastic, intimate ambience.

ABOUT RICCARDO SPAGNI

After serving his time in Namibia, Riccardo got bored of Johannesburg and moved to Cape Town to become one with the mountain. He spends his days trawling biscuit factories hoping to discover the Next Big Cookie Flavour and writing reviews for the BizLounge that he traditionally delivers four or five days after deadline.

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