Breakfast

COMMUNAL FEASTING MENU

R195 per adult R85 per child. Served to the table of 8 Guests

Jug of juice and mint infused water per table

STARTERS

PASTRY SELECTION
Served communally to the table
Croissants, Danish Pastries, Muffins served with butter, cheese and preserves.

MOYO SALUTE
Individual servings
Layered granola and plain yoghurt and topped with berry compote

MAIN COURSE
Served in Tagines to the table and enjoyed family feasting style

SCRAMBLED EGGS
STREAKY BACON
BEEF SAUSAGES

SIDES

SAUTÉED MUSHROOMS WITH THYME AND GARLIC
HOMEMADE HASHBROWNS
MOYO CHAKALAKA BAKED BEANS
MOYO HOMEMADE PUMPKIN AND SEEDED BREAD TOAST

BEVERAGE STATION
FILTER COFFEE
ROOIBOS TEA
CEYLON TEA

Strict adherence to COVID protocols | Gate entry is not included | Email: kirstenbosch@moyo.com
Tel: 021 762 9585 | Menu subject to change
R275 per person
Minimum of 8 guests | Menu substitutions not allowed

STARTERS
Served communally to the table

FREE STATE SWEET POTATO SOUP (V) – INDIVIDUALLY PLATED
Creamy sweet potato soup garnished with sweet potato crisps and served with cocktail pumpkin rolls.

HOUSE SALAD (V) – SERVED AS TABLE SALAD
Baby spinach leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds with mustard herb dressing.

MAIN COURSES
Served plated or in tagines

BEEF DOMBOLO
Beef braised in a rich beef stock with onions, carrots and tomato, served with traditional dumplings.

SENEGALESE LINE FISH
Fresh line fish grilled and topped with a creamy coconut, mango and bell pepper base sauce infused with ground nut and ginger, topped with sliced olives.

SIDES (V)
Moroccan rice, African spinach and Nhopi dovi (Zimbabwean style pumpkin and peanut purée)

DESSERT
Cape malva pudding
Drizzled with custard, served with vanilla ice cream.

Vegetarian dietary requirements main course option on request.

LENTIL CURRY WRAP (V)
A toasted butter brushed cumin wrap filled with a Malay style assorted lentil and sugar been curry served with sambals, carrot salad and raita.

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R345 per person
Minimum of 8 guests | Menu substitutions not allowed

STARTERS
Served communally to the table

FREE STATE SWEET POTATO SOUP (V) – INDIVIDUALLY PLATED
Creamy sweet potato soup garnished with sweet potato crisps and served with cocktail pumpkin rolls.

SAMOOSA’S – INDIVIDUALLY PLATED
Two deep fried triangular pastry pockets filled with mild curried beef mince and cheese & spring onion. Served with a side salad.

MAIN COURSES
Served plated or in tagines

MAPUTO PERI PERI CHICKEN
Made famous in Mozambique – flamed grilled chicken breast in a peri peri sauce.

SEARED CALAMARI
Seared calamari sautéed with olives, broccoli and garlic drizzled with lemony harissa butter

SIDES (V)
Moroccan rice, African spinach and Nhopi dovi
(Zimbabwean style pumpkin and peanut puree)

DESSERT (V)
MOYO CHOCOLATE BROWNIES
moyo’s cross between a cake and cookie drizzled with custard and chocolate sauce, served with vanilla ice-cream.
(Contains Walnuts)
Vegetarian dietary requirements main course option on request.

LENTIL CURRY WRAP (V)
A toasted butter brushed cumin wrap filled with a Malay style assorted lentil and sugar been curry served with sambals, carrot salad and raita.

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