KIRSTENBOSCH YEAR END - SET MENU 1
Available until 18th December 2021

Breakfast

R239 per person
Includes gate entry into Kirstenbosch National Botanical Garden. Jug of juice and mint infused water per table.

STARTERS

PAstry Selection
(Served communally to the table)
Croissants, Danish Pastries and muffins served with butter, cheese and preserves.

MOYO SALUTE
(Individual cups)
Layered granola with plain yoghurt and topped with berry compote.

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

SCRAMBLED EGGS
STREAKY BACON
BEEF SAUSAGES

SIDES

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

BEVERAGE STATION
FILTER COFFEE | ROOIBOS TEA | CEYLON TEA

Strict adherence to COVID protocols | Menu items are subject to availability and will be replaced with a suitable option when required | Menu excludes gratuity which will be added to the final bill. Menu pricing subject to change.
KIRSTENBOSCH YEAR END - SET MENU 2
Available until 18th December 2021

Umoja

R385 per person
Includes gate entry into Kirstenbosch National Botanical Garden. Bottle of Zevenwacht Red and White wine per table.

STARTERS
(Served communally to the table)

FREE STATE SWEET POTATO SOUP
Creamy sweet potato soup garnished with sweet potato crisps and served with cocktail pumpkin rolls.

HOUSE SALAD
(Served as a table salad)
Mixed greens, 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 to the table in tagines and enjoyed feasting style. Additional tagines offerings are available at an extra charge.)

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 stuffed olives.

SIDES
MOROCCAN RICE, AFRICAN SPINACH AND NHOPI DOVI (Zimbabwean style pumpkin and peanut puree)

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 bean curry served with sambals, carrot salad and raita.

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KIRSTENBOSCH YEAR END - SET MENU 3
Available until 18th December 2021

Esibayeni

R460 per person
Includes gate entry into Kirstenbosch National Botanical Garden. Bottle of Zevenwacht Red and White wine per table

STARTERS
(Served communally to the table)
FREE STATE SWEET POTATO SOUP
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 to the table in tagines and enjoyed feasting style. Additional tagines offerings are available at an extra charge)

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
MOROCCAN RICE, AFRICAN SPINACH AND
NHOPI DOVI (Zimbabwean style pumpkin and peanut puree)

DESSERT
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 bean curry served with sambals, carrot salad and raita.

Strict adherence to COVID protocols | Menu items are subject to availability and will be replaced with a suitable option when required | Menu excludes gratuity which will be added to the final bill. Menu pricing subject to change.
KIRSTENBOSCH YEAR END - SET MENU 4
Available until 18th December 2021

7 Colours Buffet

(Minimum 50 guests)

R489 per person
Includes gate entry into Kirstenbosch National Botanical Garden. Bottle of Zevenwacht Red and White wine per table.

STARTERS
(Served deli style at the buffet)

HOUSE SALAD
Mixed greens, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds, with a mustard & herb dressing

CREAMY POTATO SALAD
Potatoes, spring onions, fresh parsley, creamy mayonnaise

TRICOLOUR PASTA SALAD
Pasta with green, red and yellow peppers drizzled in a Parmesan vinaigrette dressing

TOMATO & BEETROOT SALAD
Tomato, beetroot, cucumber and red onion.

COLESLAW
Shredded red & white cabbage with carrot in a creamy mayonnaise dressing.

BLACK EYE BEAN SALAD
Tomato, red onion, peppers, jalapeño, parsley and black-eyed beans

MAINS
(Served deli style at the buffet)

CURRIED BUTTERNUT & SPINACH LASAGNE
Baked lasagne layered with curried butternut, peppers, spinach and infused with a nutmeg bechamel sauce.

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MAINS CONTINUED

WHOLE BAKED CURRIED LIME FISH
Stuffed with apricot, onion and coconut

DURBAN LAMB CURRY
Cubed lamb on the bone, prepared in a perfect blend of masala & whole spices with peas.

ROASTED INKHUKU
Shisa nyama styled chicken

CARVERY
(Served deli style at the buffet)

RED PEPPER ROASTED BRISKET
Oven roasted beef brisket with smoked paprika, red peppers and onions.

STICKY SHORT RIBS
Beef short ribs prepared in a sticky tomato, cola and chutney glaze.

SIDES
(Served deli style at the buffet)

BUTTERNUT

CREAMY SPINACH
Classic side prepared in the traditional South African way.

SAMP
Prepared in a creamy sauce. Samp with a twist!

SEVEN COLOURS RICE
A light, bright and hearty rice dish prepared with a variety of seven vegetables.

DESSERTS
(Served deli style at the buffet)

MALVA PUDDING
Sweet pudding of South African origin with a spongy caramelized texture served hot with custard.

WAFFLES
Belgian buttermilk waffles with our gourmet toppings.

PEPPERMINT CRISP CUPS
Creamy, rich fridge cheesecake served with butterscotch sauce and chocolate drizzle.

ICE CREAM SCOOPY RANGE
Assortment of premium ice cream & sorbet
KIRSTENBOSCH YEAR END – SET MENU 5
Available until 18th December 2021

Picnics
(Minimum 50 guests)

R350 per person
Includes gate entry into Kirstenbosch National Botanical Garden.

STANDARD PICNIC OFFERING FOR ONE

PERI PERI SPICY ROASTED MIXED NUTS
MEDLEY OF LOCAL DRIED FRUIT
FRESH SEASONAL WHOLE FRUIT

EGYPTIAN VEGETARIAN SALAD
Marinated olives, cucumber, cherry tomato with cumin dressing, feta, mutabbal (brinjal dip) tabbouleh, chilli spiked hummus, served with pita bread

CRUMBED CHICKEN AND CHAKALAKA SANDWICH OR WRAP
(Our decadent sandwich is prepared with your choice of homemade seeded bread or cumin wrap)
Crumbed chicken breast with lettuce, avocado, sliced cheddar and chakalaka

DECADENT CHOCOLATE BROWNIE SQUARE
moyo’s cross between a cake and cookie with walnuts drizzled with custard and chocolate sauce.

POTATO CRISPS
500ML STILL WATER

Packaged in: our eco-friendly kraft bag. Includes: wooden cutlery set, serviette and seasoning
Picnics

(Minimum 50 guests)

R350 per person
Includes gate entry into Kirstenbosch National Botanical Garden.

STANDARD VEGETARIAN PICNIC OFFERING FOR ONE

PERI PERI SPICY ROASTED MIXED NUTS
MEDLEY OF LOCAL DRIED FRUIT
FRESH SEASONAL WHOLE FRUIT

EGYPTIAN VEGETARIAN SALAD
Marinated olives, cucumber, cherry tomato with cumin dressing, feta, mutabbal (brinjal dip) tabbouleh, chilli spiked hummus, served with pita bread.

SIMPLE VEGETARIAN SANDWICH OR WRAP
(Our decadent sandwich is prepared with your choice of homemade seeded bread or cumin wrap)
Feta, cream cheese, avocado, lettuce, piquanté peppers, marinated tomato and a chickpea chilli spread.

DECADENT CHOCOLATE BROWNIE SQUARE
moyo’s cross between a cake and cookie with walnuts drizzled with custard and chocolate sauce.

POTATO CRISPS
500ML STILL WATER

Includes: wooden cutlery set, serviette and seasoning

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