Set Menu 1

R325
Served communally to the table

ARRIVAL
Bread selection

STARTERS

U-M
Roasted sweet potato, pomegranate, aubergine crisps, beans, chickpeas, herbs, baby spinach, chilli chickpea dressing

Samosa
Cheese, green chutney, chutney salad

MAIN S

Beef Short Rib
Slow braised charred short rib, roast leeks, baby apples, fragrant jus

Chicken
Turmeric yoghurt marinated deboned chicken thighs, masala gravy, aloo poppadum, green chutney

SIDES
Creamed maize & roasted carrot salad

DESSERT
Individually plated

Amarula
Pedro yoghurt popsicle, banana fritters, butterscotch sauce, caramelised banana, nuttikrust

Vegetarian and vegan dietary requirement main course option on request

Root & Tip
Charred chermoula cauliflower steak, poached muscadel pears, shaved cauliflower, apple puree, pine nuts, lemon cream

T’s & C’s
Valid from the 1 September 2023 - 15 December 2024
Price excludes gate entry into Kirstenbosch National Botanical Garden.
We reserve the right to charge a 10% service charge to the final bill.
Some food items have traces of nuts, sesame seeds and egg.
Photography is for illustrative purposes only and presentation may vary.
Certain ingredients in this menu are seasonal and are subject to availability

www.moyo.com
tel: +27 21 762 9585
kirstenbosch@moyo.com
(Minimum 10 guests)
SET MENU 2

R395
Served communally to the table

ARRIVAL
Bread selection

STARTERS

Chicken Wings
Twice cooked Tunisian chicken wings, melon, guava dipping sauce, feta

Venison
Charred cold pressed venison carpaccio, pepper crust, avo mousse, parmesan crisps, smoked bacon, caper mayo

MAINS

Lamb Rump
Moroccan spice rubbed lamb rump, pomegranate & nut salsa, aubergine, yoghurt dressing

Fish
Flamed dukkah line fish, herb salad, radish, grilled mango, harissa lemon butter

SIDES
White bean hummus & turmeric cauli-mash

DESSERT
Individually plated

Chocolate
Spiced chocolate mousse, double chocolate brownie, berry coulis, fresh berries, caramelised white chocolate

Vegetarian and vegan dietary requirement main course option on request

Root & Tip
Charred chermoula cauliflower steak, poached muscadel pears, shaved cauliflower, apple puree, pine nuts, lemon cream

T’s & C’s
Valid from the 1 September 2023 - 15 December 2024
Price excludes gate entry into Kirstenbosch National Botanical Garden.
We reserve the right to charge a 10% service charge to the final bill.
Some food items have traces of nuts, sesame seeds and egg.
Photography is for illustrative purposes only and presentation may vary.
Certain ingredients in this menu are seasonal and are subject to availability
SET MENU 3

R585
Served communally to the table

ARRIVAL
Bread selection

STARTERS
Calamari
Seared calamari, deep fried squid heads, harissa pickled squid, tomato salsa

Chicken Livers
Coconut-based peri peri sauce, creamy maize

U-M
Roasted sweet potato, pomegranate, aubergine crisps, beans, chickpeas, herbs, baby spinach, chili chickpea dressing

MAINS
Potjie
Slow braised oxtail, charred pearl onions, white bean puree, aubergine crisps

Game
Grilled venison, bacon jam, Huguenot cheese melt, potato crisps

Tigers
Grilled, shellfish butter, deep fried squid, mussels, cherry tomato

SIDES
Grilled greens and jollof rice

DESSERT
Individually plated

Gin & Tonic
G & T cheesecake, dark chocolate biscuit crumb, exotic sorbet, ganache drops, Cape gooseberries

Vegetarian and vegan dietary requirement main course option on request

Root & Tip
Charred chermoula cauliflower steak, poached muscadel pears, shaved cauliflower, apple puree, pine nuts, lemon cream

T’s & C’s
Valid from the 1 September 2023 - 15 December 2024
Price excludes gate entry into Kirstenbosch National Botanical Garden. We reserve the right to charge a 10% service charge to the final bill. Some food items have traces of nuts, sesame seeds and egg. Photography is for illustrative purposes only and presentation may vary. Certain ingredients in this menu are seasonal and are subject to availability