SUNDAY BUFFET
R385 per person | R215 per child
between 6 – 12 years
Served on a Sunday
between 12pm - 4pm

SALADS

Green
Baby gem, deep fried avo, roast radish, grilled spring onion, chermoula dressing

Tomato
Grilled heirloom tomato, marinated assorted vine tomatoes, onion, olives, pickled cucumber, lemon herb crumb

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

STARTERS

Harissa Olives
Assorted olives, harissa, lemon

Onion Petals
Deep fried crumbed onion, smoked mayo, blue cheese dip

Mielie Ribs
Corn on the cob, peri-naise

Mussels
West Coast, grilled lemon, salsa verde oil, milho frito, ginger chilli broth

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

Beetroot
Beetroot carpaccio, roast baby beets, mint feta cream, rocket hummus, pine nuts, orange vinaigrette

SIDES

Creamed Maize |
Grilled Greens | Jollof Rice |
Baby Carrots | Aloo Potato | Cauli-mash

MAINS

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

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

Fish
Flamed dukkah line fish, turmeric cauli-mash, radish, grilled mango, harissa lemon butter

TAGINES

Tagine
Ras-el-hanout spiced slow cooked lamb, rich Moroccan gravy, preserved lemon

Springbok Shank
Braised springbok shank, confit vine tomatoes, kale crisps

DESSERTS

Ice Cream
Vanilla bean, coffee choc, exotic sorbet, vegan cinnamon

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

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

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

Pear
Spiced poached pears, chopped brownies, crushed biscuits, chocolate

Malva
Traditional baked South African pudding, crème brule, butterscotch sauce, burnt sugar

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T’s & C’s
Valid from the 1 September 2023.
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.