



YEAR END CELEBRATIONS MENU 1

R395

Luncheon celebrations to include gate entry fee into Kirstenbosch National Botanical Garden and a welcome drink. Dinner celebrations to include bottle of red & white resident wine per table. Menu substitutions not permitted.

ARRIVAL

Bread selection

STARTERS

U-M 

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

Samoosa

Cheese, green chutney, chutney salad

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

SIDES

Creamed maize and 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 2 October - 15 December 2023.

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



Moyo

I G N I T E A F R I C A

www.moyo.com

tel: +27 21 762 9585

kirstenbosch@moyo.com

(Minimum 10 guests)



YEAR END CELEBRATIONS MENU 2

R465

Luncheon celebrations to include gate entry fee into Kirstenbosch National Botanical Garden and a welcome drink. Dinner celebrations to include bottle of red & white resident wine per table. Menu substitutions not permitted.

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

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YEAR END CELEBRATIONS MENU 3

R655

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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, chilli 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

Moyo

I G N I T E A F R I C A



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

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YEAR END CELEBRATIONS BUFFET

R485 per person

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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 | Putu

Smoked Couscous

Charred Sweet Potato

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