



MOYO

IGNITE AFRICA

KIRSTENBOSCH NATIONAL BOTANICAL GARDEN

CHRISTMAS DAY BUFFET

R1250 per adult

R799 per child aged 6 to 12 years

R390 kids under 5 years of age

Price includes the gate entry fee into
Kirstenbosch National Botanical Garden
but excludes beverages and a 10%
service charge



ENTREE

WELCOME DRNK

BREADS

MEILIE BROOD

Rosemary Butter

FLATBREAD

With cucumber & dukkah spiced, yoghurt dip

SALADS

RAINBOW (V)

Sweetcorn, orzo, chickpeas, cherry tomatoes, carrots, mixed peppers, spring onion, avo, chilli oil, vinaigrette dressing

GREEN (V)

Baby spinach, watercress, rocket, green peas, mangetout, limes, avo, fennel, celery, baby marrow, butter beans, honey, MOYO wholegrain mustard dressing

U - M (V)

Roasted sweet potato, marinated heirloom tomatoes, strawberries, aubergine crisps, beans, chickpeas, herbs, baby spinach, chilli chickpea dressing

STARTERS

HARISSA OLIVES (V)

Assorted olives, harissa, lemon

GAMMON CHEESE CROQUETTES

Gammon with mozzarellas crumbed and deep-fried served with sweet chilli

BABOTIE SPRING ROLLS

Cape Malay-spiced beef, chilli chutney, coriander sesame sweet chilli dip, fruit potpourri

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





MAINS

AUBERGINE (V)

Roasted aubergine, curry yoghurt sauce, toasted spiced almonds, aubergine crisps, hummus, aubergine achar & strawberries

CHICKEN

Turmeric yoghurt marinated deboned chicken thighs, masala gravy, roasted baby carrots, green chutney

HERDSMAN BUTTER RIB EYE BITES

Cubed rib eye steak, caramelised onions, herdsman butter, crisp onions

SKINNY LAMB CHOPS

Spiced yoghurt marinated skinny lamb chops, pomegranate, curry yoghurt sauce & mint pesto

TAGINES

LAMB

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

OXTAIL

Slow braised oxtail, charred pearl onions

SPRINGBOK POTJIE

Slow cooked springbok, dark beer jus, baby onion, mushroom, cherry tomatoes

LOBSTER & PRAWN MALAY CURRY

Fragrant Malay curry infused with whole spices, garlic, ginger & chilli, coconut milk, fruit chutney

CARVERY

BEEF FILLET

Mushroom, spinach & mozzarella filling, creamy Madagascan green peppercorn & piquante' pepper sauce

SIDES

Parmesan Cauliflower

African Spinach

Jollof Rice

Couscous

Roasted Potato Wedges

Roast Vegetables





DESSERTS

GELATO ICE CREAM

CHRISTMAS CAKE

BUTTER MILK PUDDING

Baked, mixed berries, vanilla gelato, caramel seeded sugar shard

CHOCOLATE

Spiced chocolate mousse, double chocolate brownie, berry coulis, fresh berries

STRAWBERRY TRIFLE

Strawberries jelly , white chocolate with brownies, crushed and crumbled meringue ginger

MALVA

Traditional baked South African pudding, with custard

MELKTERT CHURROS

Cinnamon sugar churros, melktert dip

KIDDIES MENU

STRICTLY FOR KIDS UNDER 5 YEARS OF AGE

ON THE TABLE

200ml Juice
Activity Pack

MAIN MEAL (CHOICE OF ONE)

CHUBBY CHICKEN OR BEEF SLIDERS

2 Mini burgers & MOYO rustic chips

CHICKEN BITES

3 Double crumbed chicken strips, MOYO rustic chips, tomato sauce, mayo

TOASTED CHEESE

Pita bread filled with mozzarella & Cheddar cheese, with MOYO rustic chips





CHEESE BOARD SELECTION

KWAITO GARDEN HERB

KWAITO CARNIVAL PEPPERS

AMABUTHO

German style Tilsit with chilli

MASKANDI

English style

KINATI

Percornio with a nutty flavour

MASKANDI GOLD

Matured, English style

MZANSI

Smoked cheddar, honey grape jam, crackers

AIDE-TOI STATION

Rooibos & Ceylon tea or filter coffee