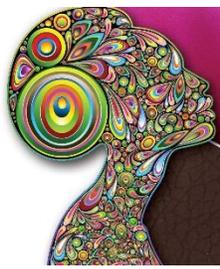




moyo[®]

Celebrate Africa





Kirstenbosch Breakfast Buffet - R 130 per person

A minimum spend is applicable on all buffets.

Juice station

A selection of three fresh fruit juices

Cereal bar

Breakfast cups

Layered muesli, mixed berries and yoghurt topped with honey

Muesli, cornflakes and fruit loops

Hot and cold milk

Bread selection

Homemade seeded loaf

Pumpkin bread

Mini pita bread

Cold selection

House salad

Springbok carpaccio

Limpopo chicken

Fresh seasonal, sliced fruit



Hot selection

Scrambled eggs

Shakshouka

Poached eggs served in a tomato, chilli, onion and cumin sauce

Beef bangers

Chermoula beef meatballs

KZN dusted wings

Pork bangers

Bacon

Chakalaka

Mushrooms with thyme and garlic

Grilled dukkah tomato

French toast

Sweet pastries

Scones

Muffins

Croissants

Danishes

Waffles

Preserves, syrup and whipped cream

Cheese selection

Gouda

Goat's cheese

Mozzarella

Feta

Boerenkaas



Kirstenbosch Celebrations Buffet - R 275 per person

A minimum spend is applicable on all buffets.

Starters

moyo bread selection (v)

Pumpkin cocktail rolls, Tunisian flat bread and mini pita pockets

Soups (v)

Moroccan carrot and sweet potato soup, Chef Ru's red pepper soup

Cold selection

Springbok carpaccio, harissa grilled chicken, mini South Coast fish cakes

Dips and spreads (v)

Muttabal dip, chilli spiked chickpea dip, dukkah cream cheese spread, Spicy African avocado jalapeno red onion spread

Hot selection

BBQ chicken wings, West Coast mussels in a curried coconut broth

Salad Bar

Design your own (v)

Lettuce, feta, red onion, butternut cubes, tomatoes, green beans, chickpeas, mixed seeds, cucumbers, melba toast and peppadews

Asian slaw (v)

Red cabbage, white cabbage and carrots dressed in coriander, ginger, garlic, honey, olive oil and lemon

Grilled potato salad

Potato, parsley, bacon and spring onion

Braaied corn, zucchini and baby spinach (v)

Braaied corn wedges, grilled zucchini ribbons, baby spinach and feta dressed with lime zest, dijon mustard and coriander

Eggplant caprese (v)

Grilled eggplant stacked with mozzarella, basil and tomatoes



Salad Bar (Continued)

Kenyan kachumbari (v)

Freshly chopped tomato, onion, chilli and carrot dressed with lemon juice

Pickled vegetable salad (v)

Seasonal vegetables pickled with coriander, fennel and mustard seeds in pickling vinegar with garlic

Dressings (v)

Mustard and herb dressing, mayonnaise, olive oil and balsamic vinegar

Sides (v)

African spinach (Mfino)

Phutu & sheba

Moroccan rice

Jollof rice

Zulu cabbage

Cumin carrots

Nhopi dovi

Afrikaans green beans and mashed potato

Mains

Seafood samp paella

Chermoula line fish kebabs

Sticky beef short ribs

Curried butternut and spinach lasagne (v)

Egyptian Koshari (v)

Traditional dish of rice, chickpeas, macaroni and lentils topped with a spicy tomato relish



Carvery

Smoked paprika and pesto rubbed brisket roast
Herb crusted roast sirloin

Tagines & Potjies

Tomato bredie
Venison potjie
Cape Malay prawn & crocodile potjie
Chicken and date tagine

Dessert

Milk tart cup cakes
Mixed berry trifle cups
Chocolate brownies
Banoffee pie
Amarula custard slices
Malva pudding with crème anglaise
Sago pudding
Assorted sorbet and ice cream scoopy range with toppings
Seasonal fresh fruit
Ndezi cheese platter

For enquiries and reservations please contact us on
(T) 021 762 9585 | kbfunctions@moyo.com

We hope to host you for an unforgettable moyo experience!