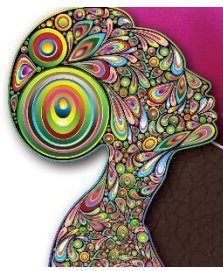




moyo[®]

Celebrate Africa





moyo Kirstenbosch Picnic Menu

PICNICS FOR ONE

moyo Revolve R185

Peri peri cashew nuts

Beef biltong slices

Artisan sourdough baguette loaded with roast chicken, honey mustard mayo, ripe avocado, charred red peppers, crunchy house slaw and salad greens

Fresh seasonal whole fruit

Coconut coated date balls

Packaged in: our small green box

Includes: serviette, wet wipe, toothpick, seasoning and Italian mint

moyo Ngano R215 – *Gluten free*

Peri peri cashew nuts

Beef biltong slices

House salad of tender baby spinach leaves, butter lettuce, crunchy cucumber crescents, chickpeas, roasted red onion, pumpkin cubes, vine tomatoes, green beans and toasted pumpkin seeds, served with a mustard herb dressing on the side. Topped with succulent balsamic grilled chicken breast slivers.

Fresh seasonal whole fruit

Raw cranberry, date and coconut balls

Packaged in: our small green box

Includes: wooden cutlery set, serviette, wet wipe, toothpick, seasoning and Italian mint

moyo Muriwo R245 - *Vegetarian*

Medley of local dried fruit

Blue cheese and caramelised onion tartlet

House salad of tender baby spinach leaves, crunchy cucumber crescents, chickpeas, roasted red onion, pumpkin cubes, vine tomatoes, green beans and toasted pumpkin seeds, served with a mustard herb dressing on the side

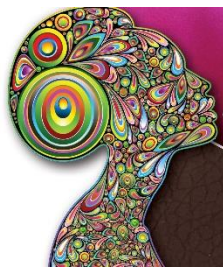
Fresh wrap of griddled brinjals, roasted red peppers, chargrilled zucchini, crunchy house slaw, lightly pickled red onion, hummus and salad greens

Camembert wedge with fruit preserve and savoury toasts

Peppermint crisp pudding cup

Packaged in: our small unbranded craft box

Includes: eco-plate, wooden cutlery set, serviette, wet wipe, toothpick, seasoning and Italian mint



PICNICS FOR ONE [CONTINUED]

moyo Solo R275

Beef biltong slices

Blue cheese and caramelized onion tartlet

House salad of tender baby spinach leaves, crunchy cucumber crescents, chickpeas, roasted red onion, pumpkin cubes, vine tomatoes, green beans and toasted pumpkin seeds, served with a mustard herb dressing on the side

Fresh wrap of Cajun grilled chicken, roasted red peppers, coriander yoghurt, red onion slivers, crunchy house slaw and salad greens

Camembert wedge with fruit preserve and savoury toasts

Peppermint crisp pudding cup

Packaged in: our small unbranded craft box

Includes: eco-plate, wooden cutlery set, serviette, wet wipe, toothpick, seasoning and Italian mint

moyo Nsomba R295 - *Pescatarian*

Medley of local dried fruit

Blue cheese and caramelized onion tartlet

House salad of tender baby spinach leaves, crunchy cucumber crescents, chickpeas, roasted red onion, pumpkin cubes, vine tomatoes, green beans and toasted pumpkin seeds, served with a mustard herb dressing on the side

Fresh wrap of smoked Franschoek trout, horseradish crème fraiche, ripe avocado, crunchy slaw and salad greens

Camembert wedge with fruit preserve and savoury toasts

Peppermint crisp pudding cup

Packaged in: our small unbranded craft box

Includes: eco-plate, wooden cutlery set, serviette, wet wipe, toothpick, seasoning and Italian mint

PICNICS FOR TWO

moyo Ukuzwana R450

Peri peri cashew nuts

Medley of dried local fruit

Beef biltong, braised butternut and caramelised onion quiche

Fresh wrap of Cajun grilled chicken, roasted red peppers, coriander yoghurt, red onion slivers, crunchy house slaw and salad greens **Half per person*

Artisan sourdough baguette loaded with rare roast beef, chimichurri, fresh sliced tomato, crunchy house slaw, lightly pickled red onion slivers, aioli and salad greens **Half per person*

Fresh seasonal fruit platter

Decadent chocolate brownie fingers

Packaged in: our large green box

Includes: eco-plates, wooden cutlery sets, serviettes, wet wipes, toothpicks, seasoning and Italian mints

moyo®
Celebrate Africa

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Terms & Conditions:

Menus valid until 30 April 2018.

Orders need to be placed 5 days in advance and paid for within 72 hours of collection date.

Order will only be confirmed on receipt of payment.

Please collect your picnics from the moyo reception desk between
12:00 and 17:00 on date of visit.

Picnic does not include beverages but can be ordered from
moyo on collection.

Menu items are not exchangeable.

We look forward to celebrating this special occasion with you!

For more information and bookings please contact

021 762 9585 | kbfuctions@moyo.com

Alternatively book your picnic online at

<http://www.moyo.co.za/book-with-us/>