

moyo[®]

Celebrate Africa

○○○○○ YOUR YEAR END
IN MOYO STYLE ○○○○○



KIRSTENBOSCH YEAR END SET MENU I

R315 per person

Monday to Wednesday lunch | Minimum of 10 guests

Includes a 660ml still and sparkling water per table of 10.
Day functions include gate entry into Kirstenbosch Botanical Garden.
Available from 1 October 2019 until 13 December 2019.

ARRIVAL

Moyo Bread Platter (v)

Crisp Moroccan flat bread drizzled with olive oil & dukkah spice and Tunisian flat bread with chickpea & chilli dip

STARTERS

Store Speciality Soup

Homemade vegetarian soup served with cocktail pumpkin rolls

House Salad (v)

Baby spinach leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds with mustard herb dressing

MAIN COURSES

Served in tagines

Beef Dombolo

Beef braised in a rich beef stock with onions, carrots and tomato, served with traditional dumplings

Senegalese Fish

Fresh line fish grilled and topped with creamy coconut, mango and bell pepper base sauce infused with ground nut and ginger, topped with sliced green olives

SIDES (v)

Moroccan rice, African spinach and nhopi dovi
(Zimbabwean style pumpkin and peanut purée)

DESSERT

Cape Malva Pudding

Drizzled with custard, served with vanilla ice cream

Vegetarian dietary requirement main course option on request Surcharge (R55pp) on numbers exceeding more than 15% of the total group

Zucchini, Brinjal and mushroom smoor (v)

Slow cooked stew of zucchini, brinjal and mushroom with toasted almonds, grilled peppers and chickpeas (Individually plated)

Menu items are subject to availability and will be replaced with a suitable item should it be required
A 10% gratuity will be added to the final bill | Menu valid for 1 October to 13 December 2019.

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KIRSTENBOSCH YEAR END SET MENU 2

R385 per person

Minimum of 10 guests

Includes a 660ml still and sparkling water per table of 10.

Day functions include gate entry into Kirstenbosch Botanical Garden.

Night Functions include a 750ml bottle of white and red Brampton house wine.

Available from 1 October 2019 until 13 December 2019.

ARRIVAL

Moyo Bread Platter (V)

Crisp Moroccan flat bread drizzled with olive oil & dukkah spice and Tunisian flat bread with chickpea & chilli dip

STARTERS

Store Speciality Soup

Homemade vegetarian soup served with cocktail pumpkin rolls

House Salad (V)

Baby spinach leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds with mustard herb dressing

Sowetan Wings

Zulu style grilled BBQ chicken wings

MAIN COURSES

Served in tagines

Beef Dombolo

Beef braised in a rich beef stock with onions, carrots and tomato, served with traditional dumplings

Chicken, Sweet Potato and Peanut Curry

Chicken thighs and sweet potato cooked in a creamy coconut milk and peanut curry, spiced with ginger and paprika, garnished with a toasted peanut sprinkle

Seared Calamari

Seared calamari sautéed with olives, broccoli and garlic drizzled with lemon harissa butter

SIDES (V)

Moroccan rice, African spinach and nhopi dovi
(Zimbabwean style pumpkin and peanut purée)

DESSERT

Moyo Chocolate Brownies

moyo's cross between a cake and cookie with walnuts, drizzled with custard and chocolate sauce, served with vanilla ice-cream

Vegetarian dietary requirement main course option on request Surcharge (R55pp) on numbers exceeding more than 15% of the total group

Zucchini, Brinjal and mushroom smoor (v)

Slow cooked stew of zucchini, brinjal and mushroom with toasted almonds, grilled peppers and chickpeas (Individually plated)

Menu items are subject to availability and will be replaced with a suitable item should it be required
A 10% gratuity will be added to the final bill | Menu valid for 1 October to 13 December 2019.



KIRSTENBOSCH YEAR END SET MENU 3

R515 per person

Minimum of 10 guests

Includes a 660ml still and sparkling water per table of 10.

Day functions include gate entry into Kirstenbosch Botanical Garden.

Night Functions include a 750ml bottle of white and red Brampton house wine.

Available from 1 October 2019 until 13 December 2019.

ARRIVAL

Moyo Bread Platter (V)

Crisp Moroccan flat bread drizzled with olive oil & dukkah spice and Tunisian flat bread with chickpea & chilli dip

STARTERS

Store Speciality Soup

Homemade vegetarian soup served with cocktail pumpkin rolls

House Salad (V)

Baby spinach leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds with mustard herb dressing

Springbok Carpaccio

Thinly sliced cured springbok loin served with a caper & celery salsa, pickled mushrooms and micro herbs

Crocodile Tail Pies

Diced crocodile tail in a creamy mustard filling, baked in a puff pastry and presented with a pineapple and orange salsa

MAIN COURSES

Served in tagines

moyo Flamed Beef Fillet

Meat substitution allowed (Ostrich fillet)

Fillet medallions filled with mushroom, spinach and mozzarella, served with a Madagascan green peppercorn & piquanté pepper sauce

Maputo Peri Peri Chicken

Chicken substitution allowed (Chicken, sweet potato and peanut curry)

Made famous in Maputo- Flamed grilled chicken peri peri portions

Seared Calamari

Fish substitution allowed (Senegalese fish)

Seared calamari sautéed with olives, broccoli and garlic drizzled with lemon harissa butter

SIDES (V)

Moroccan rice, Hand cut chips, Seasonal sautéed vegetables and nhopi dovi (Zimbabwean style pumpkin and peanut purée)

DESSERT (V)

moyo Chocolate Brownies

moyo's cross between a cake and a cookie, with walnuts, drizzled with custard and chocolate sauce, served with vanilla ice-cream and a fresh fruit kebabs

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KIRSTENBOSCH YEAR END BUFFET FEAST

R435 per person

Minimum of 60 guests

Includes a 660ml still and sparkling water per table of 10.

Day functions include gate entry into Kirstenbosch Botanical Garden.

Night Functions include a 750ml bottle of white and red Brampton house wine.

Available from 1 October 2019 until 13 December 2019.

STARTERS

Moyo Bread selection (v)

Sweetcorn bread, pumpkin bread, seeded bread and gluten free bread

SOUP (V)

Free State Sweet Potato Soup

Creamy sweet potato soup garnished with sweet potato crisps

DIPS & SPREADS (V)

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

SALAD BAR (V)

Design your own

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

Fruity Red Cabbage Slaw

A naturally sweet and vibrant salad with citrus and fresh dried berries.

Tomato & Beetroot with Cucumber

Creamy Potato Salad

Potatoes, spring onion, fresh parsley, creamy mayonnaise

Black Eyed Bean Salad

Tomato, red onion, peppers, jalapeño, parsley and black-eyed beans

DRESSINGS (V)

Mustard and herb dressing, olive oil & balsamic vinegar

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COLD SELECTION

Springbok Carpaccio

Thinly sliced cured springbok loin served with parmesan cheese

Tunisian Wings

Harissa grilled chicken wings

Lamb Koftas

Cumin and coriander infused ground lamb on rosemary skewers served with tzatziki

HOT SELECTION

Chermoula Meatballs

Beef meatballs prepared in a North African blend of coriander, cinnamon, cumin, garlic, ginger, currants and tomato

West Coast Mussels

Half shelled black mussels steamed in a white wine, cream and garlic sauce

SIDES (V)

Seven Colours Stambu

A light, bright and heavy samp dish prepared with a variety of seven vegetables

Phutu & Sheba

Traditional maize meal served with a delicious tomato-based sauce

Moroccan Rice

Basmati rice prepared with thyme, rosemary and cinnamon

Nhopi Dovi

Zimbabwean style pumpkin and peanut purée

Seasonal Vegetables

MAINS

Cauliflower Schnitzel (v)

Deep fried crumbed cauliflower steaks served with a wholegrain mustard and cheddar cheese sauce

Chicken Liver Peri Peri Pie

Braised chicken liver peri peri, mushrooms and onion pie

Whole Baked Curried Line Fish

Stuffed with apricot, onion and coconut

Sticky Short Ribs

Beef short ribs prepared with sticky tomato, cola and chutney glaze, sprinkled with sesame seeds.

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POTJIES

Beef Dombolo

Beef stew served with traditional dumplings

Klein Karoo Venison

Venison slow cooked in a sweet, dark beer jus with baby onions, mushrooms and cherry tomatoes

Three Bean Curry (v)

Sugar beans, black eyed beans and red kidney beans, slow cooked in a rich tomato gravy, spiked with Malay masala

CARVERY

Chermoula Chicken

Whole roasted chicken basted with chermoula paste sauce

Smoked Paprika & Pesto Rubbed Brisket

Oven roasted with smoked paprika, red peppers and onions

DESSERT

Moyo Mousse with a Twist

Koeksisters

Banoffee Pies

Malva Pudding with Custard

Waffles with syrups and toppings

Assorted Sorbet and Ice Cream Scoopy Range with Toppings

Seasonal Fresh Fruit Skewers

NDEZI CHEESE PLATTER

A Selection of Locally Sourced Cheeses

Amabutho, Kwaito, Kinati, St. Paulin, Dutch Gouda, King Christian, Imbizo

To book your memorable year end event please contact
(T) 021 762 9585 | kbfuctions@moyo.com

We look forward to hosting you in true moyo style!