



## SET MENU 3

**R585**

Served communally to the table

### 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



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 1 September 2023 - 15 December 2024

Price excludes gate entry into Kirstenbosch National Botanical Garden.

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

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(Minimum 10 guests)