

SET MENU 3 ~ three course

YEAR END MENU

R455 Per Person

Luncheon celebrations include gate entry fee into Kirstenbosch National Botanical Garden & a welcome drink. Dinner celebrations include bottle of red & white resident wine per table

Starters

Chicken Wings

Twice cooked Tunisian chicken wings, melon, guava dipping sauce, feta

Mains

Lamb Tagine

Ras-al-hanout spice slow cooked lamb, rich Moroccan gravy, preserved lemon

Fish

Flamed dukkha line fish, radish, grilled mango, harissa lemon butter

Sides

Aloo

Grilled Greens

Dessert

Chocolate

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



A vegetarian & vegan main course option is available on request

Starter

Beetroot

Beetroot carpaccio, roast baby beets, mint feta cream, rocket hummus, pine nuts, orange vinaigrette

Mains

Vegetable Stir Fry

Fresh seasonal vegetables, cauliflower noodles, soya sauce dressing

MOYO

IGNITE AFRICA



T's & C's

Valid from the 31 September - 15 December 2024. 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 & presentation may vary. Certain ingredients in this menu are seasonal & are subject to availability