

MOYO

I G N I T E A F R I C A



SET MENU 2

R455

SERVED COMMUNALLY TO THE TABLE

ARRIVAL

Bread selection

STARTERS

CHICKEN WINGS

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

VENISON

Charred cold pressed venison carpaccio, avo mousse, parmesan crisps, smoked bacon, caper mayo

MAINS

LAMB

Ras-el-hanout spiced slow cooked lamb, rich Moroccan gravy, preserved lemon

DUKKAH FISH

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

SIDES

Aloo potatoes and grilled greens

DESSERT

Individually plated

CHOCOLATE

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



Vegetarian and vegan main course option available upon request

ROOT & TIP

Charred chermoula cauliflower steak, poached muscadel pears, shaved cauliflower, apple puree, pine nuts, lemon cream



T's & C's

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. Certain ingredients in this menu are seasonal and are subjected to availability.