

# MOYO

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



## SET MENU 3

**R749**

**SERVED COMMUNALLY TO THE TABLE**

### ARRIVAL

Bread selection

### STARTERS

SPICED HARISSA CALAMARI

Grilled squid, marinated tomatoes, harissa lemon butter

U-M SALAD

Roasted sweet potato, marinated heirloom tomatoes, aubergine crisps, beans, chickpeas, herbs, baby spinach, chilli chickpea dressing

### MAINS

LAMB

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

SPRINGBOK POTJIE

Slow cooked springbok, dark beer jus, baby onion, mushroom, cherry tomatoes

CHICKEN & PRAWN MALAY CURRY

Fragrant Malay Curry infused with whole spice, garlic, ginger and chilli, coconut milk and mild fruity chutney

### SIDES

Grilled greens, rice & Nhopi Dovi

### DESSERT

Individually plated

CHOCOLATE

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

Vegetarian and vegan main course option  
available upon request

ROASTED AUBERGINE (V)

Roasted aubergine, curry yoghurt sauce, toasted spiced almonds, aubergine crisps, hummus, aubergine achar & strawberries

OR

BLACK BEAN & SWEET POTATO (V)

Coconut curry, garlic, chilli, jalapeno, poppadom

T's & C's

Price excludes gate entry into Kirstenbosch National Botanical Garden. We reserve the right to charge a 15% 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.