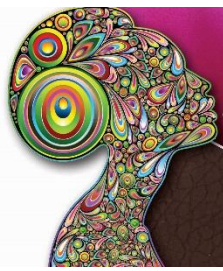




moyo<sup>®</sup>  
Celebrate Africa





## **Africa Rise Breakfast Buffet – R169**

Includes tea, coffee and fruit juice (Min 60 guests)

Seasonal fresh fruit

Plain, strawberry and granadilla yoghurt

Fruit compotes

### **Sweet and Savoury**

Flapjacks

Flavoured muffins

Peanut and dried banana, pumpkin and white chocolate

Pumpkin bread French toast

Plain croissants

Indezi Cheese selection with savoury biscuits, melba toast, bread rolls and preserves

### **Cereals**

Putu pap, muesli and all bran flakes

Low fat milk, full cream milk

### **Hot Breakfast**

Scrambled eggs

Streaky bacon

Breakfast boerewors

Peri peri chicken livers

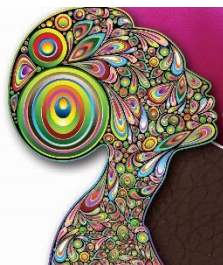
Chakalaka baked beans

Grilled tomato with mfinno and cheese

Lyonnaisse potato

Panko crumbed, fried samp & beans

Self-service selection of toast with strawberry jam, marmalade and peanut butter



## **Umoja - Set menu 1 R 250**

**A communal feast served to the table for guests to share (Min 10 guests)**

### **Arrival**

#### **moyo bread platters (v)**

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

### **Starters**

#### **Free State sweet potato soup (v)**

Creamy sweet potato soup garnished with sweet potato crisps and 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

#### **Mopane worms**

Butter sautéed mopane, served in a traditional gravy

### **Main Courses**

Served in tagines

#### **Klein Karoo venison potjie**

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

#### **Senegalese line fish**

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

#### **Three bean curry potjie (v)**

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

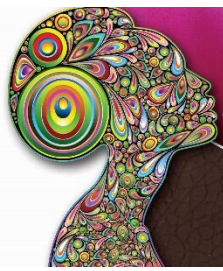
### **Sides (v)**

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

### **Dessert**

#### **Peppermint crisp cheesecake (v)**

Served with a butterscotch and chocolate sauce drizzled



## **Esibayeni - Set menu 2 R 300**

A communal feast served to the table for guests to share (Min 10 guests)

### **Arrival**

#### **moyo bread platters (v)**

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

### **Starters**

#### **Free State sweet potato soup (v)**

Creamy sweet potato soup garnished with sweet potato crisps and 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

#### **moyo Samosas**

Deep fried triangles of puff pastry filled with curried beef mince and cheese & spring onion (v)

#### **Mopane worms**

Butter sautéed mopane, served in a traditional gravy

### **Main Courses**

Served in tagines

#### **Oxtail Amos**

Our famous oxtail braised with butterbeans and carrots in red wine beef jus

#### **Maputo peri peri chicken**

Made famous in Maputo – flamed chicken peri peri pieces

#### **Zucchini, brinjal and mushroom smoor (v)**

Slow cooked stew of zucchini, brinjal and mushrooms, with toasted flaked almonds, grilled peppers and chickpeas

### **Sides (v)**

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

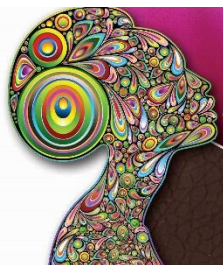
### **Dessert (v)**

Cinnamon chocolate mousse cake

Fresh fruit kebabs

With cinnamon dipping sauce





## **Bishu - Set menu 3 R 365**

**A communal feast served to the table for guests to share (Min 10 guests)**

### **Arrival**

**moyo bread platters (v)**

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

### **Starters**

**Free State sweet potato soup (v)**

Creamy sweet potato soup garnished with sweet potato crisps and served with cocktail pumpkin rolls

**House salad (v)**

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

**Kwa Zulu Natal chicken dust wings**

Zulu style peri peri spiced wings

**Mopane worms**

Butter sautéed mopane, served in a traditional gravy

### **Main Courses**

**Served in tagines**

**Durban lamb curry**

Cubed lamb on the bone, prepared in a perfect blend of masala and hole spices, served with poppadums, sambals, carrot salad and raita

**Grilled ostrich fillet**

Seasoned and grilled to perfection, served sliced with mushroom sauce

**Seared calamari**

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

**Three bean curry potjie (v)**

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

### **Sides (v)**

Moroccan rice, couscous, and seasonal sautéed vegetables

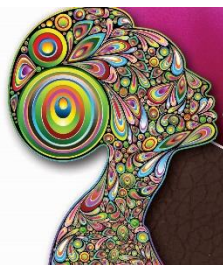
### **Dessert (v)**

**Cape malva pudding (v)**

With custard, vanilla ice cream and pistachio nuts

**Fresh fruit kebabs**

With cinnamon dipping sauce



## **Makulu - Set menu 4 R 475**

**A communal feast served to the table for guests to share (Min 10 guests)**

### **Arrival**

#### **moyo bread platters (v)**

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

### **Starters**

#### **Free State sweet potato (v)**

Creamy sweet potato soup garnished with sweet potato crisps and 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

#### **Beef koftas**

Spiced beef meatball skewers, served with chilli paste and minted yoghurt

#### **Peri peri chicken liver pot**

Pan-fried chicken livers in a spicy East African peri peri sauce served with cocktail pumpkin rolls

#### **Mopane worms**

Butter sautéed mopane, served in a traditional gravy

### **Main Courses**

Served in tagines

#### **Mozambican prawns**

Queen prawns prepared in our homemade peri peri

#### **moyo Flamed fillet**

Fillet medallions filled with mushroom, spinach and mozzarella, served with a Madagascan green peppercorn, peppadew sauce

#### **Chicken and date tagine**

Marinated chicken, braised with cinnamon, turmeric, chickpeas and dates, finished with flaked almonds

#### **Flame grilled chermoula fish**

Farmed seabass fillet rubbed with chermoula paste then flame grilled

#### **Zucchini, brinjal and mushroom smoor (v)**

Slow cooked stew of zucchini, brinjal and mushrooms, with toasted almond flakes, grilled peppers and chickpeas

### **Sides**

Moroccan rice, potato gallet and seasonal sautéed vegetables

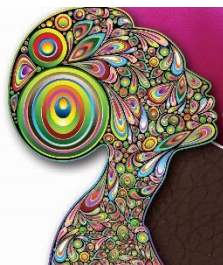
### **Dessert**

#### **moyo Duet**

Cinnamon chocolate mousse cake and bread & butter pudding served with a shot of almond custard

#### **Fresh fruit kebabs**

With cinnamon dipping sauce



## Usafiri - Set menu

Select from 2 courses for R220 per person or 3 courses for R280 per person  
(Maximum of 10 guests)

### Starter Course:

#### moyo samoosas

Traditional deep fried triangular pastry pockets presented with chutney, your choice of:  
Mild curried beef mince | Cheese and spring onion (v) | Smoked snoek

#### Crocodile tail pies

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

#### Kwa Zulu Natal chicken dust wings

Crispy Zulu style peri peri spiced fried wings

#### Calamari dovi

Seared calamari caramelised in molasses, mint and harissa sauce, sprinkled with groundnut

#### Somalian butternut rice cakes (v)

Arborio rice flavoured with roasted butternut puree then baked, served with roasted cherry tomato,  
cashew nut cream and rocket salad

### Main Course:

#### Klein Karoo venison potjie

Venison slow cooked in a sweet, dark beer jus with baby onions, mushrooms and cherry tomatoes,  
served with couscous or Moroccan rice

#### Oxtail Amos

Our famous oxtail braised with butterbeans and carrots in red wine beef jus served with couscous or Moroccan rice

#### Chicken and date tagine

Marinated chicken, braised with cinnamon, turmeric, chickpeas and dates, finished with flaked almonds and  
served with couscous or Moroccan rice

#### Seared calamari

Seared calamari sautéed with olives, broccoli and garlic, drizzled with lemony harissa butter and served with Moroccan rice

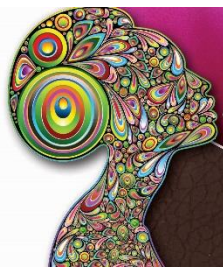
#### Senegalese line fish

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

#### Zucchini, brinjal and mushroom smoor (v)

Moroccan inspired slow cooked stew of zucchini, brinjal and mushroom, with toasted almond flakes,  
grilled peppers and chickpeas, served with couscous

Valid until 30 April 2017 | Does not include beverages or gratuity of which 10% will be added to the bill  
| Menu items are subject to availability and will be replaced with a suitable option should it be required.



### **Dessert Course (v)**

#### **Cape malva pudding**

With custard and vanilla ice cream and ground pistachio nuts

#### **Rooibos tea crème brûlée**

Served with pineapple and chilli salsa

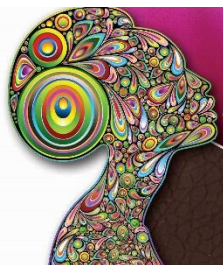
#### **Peppermint crisp cheesecake**

Creamy, rich fridge cheesecake served with a butterscotch or chocolate sauce drizzle

A cup of Ceylon tea, Rooibos tea or filter coffee per person.

Please take note that these menus do not include beverages or gratuity, of which 10% will be added to the bill.  
You are welcome to pre-pay this based on an agreed beverage estimate or alternatively settle it on the day.





## **Zoo Lake Celebrations Summer Buffet R 285 per person**

A minimum of 60 guests

### **Cold Starters**

Selection of pâtés

Chicken liver, snoek, biltong, dukkah carrot and white bean (v), beetroot and feta hummus (v)

**moyo** bread selection (v)

Assorted cocktail rolls, mosbolletjies, roosterkoek

Cold and cured selection

Springbok carpaccio, harissa grilled chicken supreme

Dips, spreads and pickles (v)

Sweet mustard sauce, pickled mushrooms, olives, muttabal, chilli spiked chickpea dip, olive oil, balsamic vinegar, dukkah, harissa paste, dried fruit pickle

### **Hot Starters**

Peri peri chicken liver pot

West Coast mussels in a curried coconut broth

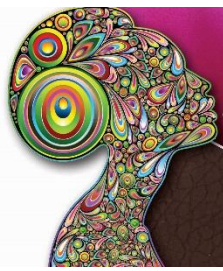
**Soup**

*Chef's choice of 1 available on the day*

Oxtail soup

West African peanut soup (v)

Moroccan carrot, sweet potato and dukkah (v)



## Salad Bar

*Chef's choice of 7 available on the day*

### Build your own (v)

Lettuce, feta, olives, red onion, butternut cubes, cherry tomatoes, green beans, chickpeas, mixed seeds, cucumbers, melba toast

### Rainbow slaw (v)

Red cabbage, carrots, green onions, sugar snap peas, red & yellow peppers, and a coriander, honey and lime dressing

### Potato salad (v)

New potato, spring onion, fresh parsley, hard-boiled eggs, sour cream mayonnaise

### Beetroot salad (v)

Steamed baby beetroot with mint

### Baby carrot & couscous salad (v)

Honey roasted baby carrots, couscous and cucumber tossed with pomegranate seeds, pistachio nuts, almond flakes, coriander and mint

### Rice & grape salad (v)

Rice tossed with baby spinach, cranberries, grapes, chickpeas tossed in a chilli cinnamon dressing

### Barley, cranberry and pine nut salad (v)

Barley with mustard dressing, toasted pine nuts and dried cranberries

### Grilled eggplant salad (v)

Grilled eggplant stacked with mozzarella, basil and cherry tomatoes

### Grilled halloumi & green bean salad (v)

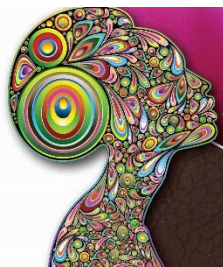
Chargrilled halloumi, crispy green beans, sweet cherry tomatoes, cucumber ribbons, sesame seeds and chilli lemon dressing

### Curried chicken and peach pasta salad

Chicken, peas, peaches, red pepper, pasta and curried mayonnaise

### Dressings (v)

Smoked paprika dressing, cumin roast lemon dressing, creamy blue cheese & herb dressing, olive oil and balsamic vinegar



### Tagines & Potjies

*Chef's choice of 4 available on the day*

Denningvleis  
Beef dombolo  
Venison potjie  
Chicken akni  
Three bean curry (v)  
Mala mogodu  
African styled trip cooked with onions and chilli

### Nyama

*Chef's choice of 2 available on the day*

Kudu kebab  
Peppadew studded lamb  
Harrisa rubbed baby chicken  
Chilli, oregano beef rump

### Shisa nyama

Grilled to perfection before your eyes

### Seafood

*Chef's choice of 1 available on the day*

Chermoula rubbed line fish  
Seared calamari dovi

### Meat & chicken

*Chef's choice of 2 available on the day*

Minute Sirloin steak  
Sweet curry lamb sosaties  
Chicken wings & drumsticks  
Boerewors  
Beef ribs

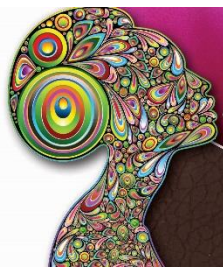
### Vegetarian

*Chef's choice of 1 available on the day*

Spice rubbed cauliflower steak  
Grilled whole brown mushrooms  
Grilled mealies

### Sauces

Harrisa lemon butter, Mozambican peri peri, chakalaka and monkey gland



### Sides (v)

*Chef's choice of 8 available on the day*

African spinach (Mfino)  
Roasted potato wedges with rosemary, sea salt & garlic  
Phutu & sheba  
Roast vegetable couscous  
7-colour rice/ Yellow rice with raisins  
Sweet potato bake  
Pap pie  
Samp & beans  
Cinnamon roast butternut wedges  
Spiced vegetable biryani

### Dessert

*Chef's choice of 8 available on the day*

Hertzoggies  
Peppermint crisp cheesecakes  
Lemon meringue cups  
Chocolate brownies  
Malva pudding with chocolate custard  
Ethiopian baked coffee pudding  
Fruit kebabs with salted caramel dip  
Koeksisters  
Lamingtons  
Apple, butternut & white chocolate crumble  
Bread & butter pudding  
4 flavours of ice cream with condiments and cones  
Ndezi cheese platter