



# Breakfast



## COMMUNAL FEASTING MENU

**R195** per adult **R85** per child. Served to the table of 8 Guests



**Jug of juice and mint infused water per table**

### STARTERS

#### PASTRY SELECTION

*Served communally to the table*

Croissants, Danish Pastries, Muffins served with butter, cheese and preserves.

#### MOYO SALUTE

*Individual servings*

Layered granola and plain yoghurt and topped with berry compote

### MAIN COURSE

*Served in Tagines to the table and enjoyed family feasting style*

#### SCRAMBLED EGGS

#### STREAKY BACON

#### BEEF SAUSAGES

### SIDES

#### SAUTÉED MUSHROOMS WITH THYME AND GARLIC

#### HOMEMADE HASHBROWNS

#### MOYO CHAKALAKA BAKED BEANS

#### MOYO HOMEMADE PUMPKIN AND SEEDED BREAD TOAST

### BEVERAGE STATION

#### FILTER COFFEE

#### ROOIBOS TEA

#### CEYLON TEA



# Umoja

## SET MENU I

**R275** per person

Minimum of 8 guests | Menu substitutions not allowed



### STARTERS

*Served communally to the table*

#### **FREE STATE SWEET POTATO SOUP (V) – INDIVIDUALLY PLATED**

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

#### **HOUSE SALAD (V) – SERVED AS TABLE SALAD**

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.

### MAIN COURSES

*Served plated or in tagines*

#### **BEEF DOMBOLO**

Beef braised in a rich beef stock with onions, carrots and tomato, served with traditional dumplings.

#### **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.

### SIDES (V)

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

### DESSERT

Cape malva pudding  
Drizzled with custard, served with vanilla ice cream.

*Vegetarian dietary requirements main course option on request.*

#### **LENTIL CURRY WRAP (V)**

A toasted butter brushed cumin wrap filled with a Malay style assorted lentil and sugar bean curry served with sambals, carrot salad and raita.





# Esibayeni

## SET MENU 2

**R345** per person

Minimum of 8 guests | Menu substitutions not allowed



### STARTERS

*Served communally to the table*

#### **FREE STATE SWEET POTATO SOUP (V) – INDIVIDUALLY PLATED**

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

#### **SAMOOSA'S – INDIVIDUALLY PLATED**

Two deep fried triangular pastry pockets filled with mild curried beef mince and cheese & spring onion. Served with a side salad.

### MAIN COURSES

*Served plated or in tagines*

#### **MAPUTO PERI PERI CHICKEN**

Made famous in Mozambique – flamed grilled chicken breast in a peri peri sauce.

#### **SEARED CALAMARI**

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

### SIDES (V)

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

### DESSERT (V)

#### **MOYO CHOCOLATE BROWNIES**

moyo's cross between a cake and cookie drizzled with custard and chocolate sauce, served with vanilla ice-cream.

(Contains Walnuts)

*Vegetarian dietary requirements main course option on request.*

#### **LENTIL CURRY WRAP (V)**

A toasted butter brushed cumin wrap filled with a Malay style assorted lentil and sugar been curry served with sambals, carrot salad and raita.