



Mozambique \$55 Menu 2018

Seated Dinners Include;

1 Salad Selection, 2 Entrée Selections, 1 Dessert Selection

All prices quoted per person, service charges and sales tax applicable

Dinner includes fresh baked Portuguese rolls with butter

SALADS

MIXED GREEN SALAD

*With grape tomatoes, cucumber, Peppadrops,
sundried tomato croutons and Grecian Vinaigrette*

MOZAMBIQUE CAESAR

*Our signature Caesar-style dressing with sun dried tomato
croutons and shaved Parmesan cheese*

ENTRÉES

8 OZ FILET OF BEEF TENDERLOIN

Served with Yukon Gold mashed potatoes and asparagus

PERI PERI ROTISSERIE CHICKEN & GIANT PRAWNS

With toasted basmati rice and fruit salsa

SEARED SCALLOPS

6 Pan Seared Scallops wrapped in Prosciutto, with truffle risotto and Caponata sauce

BLACKENED SALMON

*Wood grilled filet of salmon, with cous cous, sautéed asparagus topped with roasted
tomatoes and orange segments relish*

DURBAN LAMB CURRY

*Slow simmered lamb, potato and carrots simmered in Mozambique House
curry sauce, served with Mozambique rice, chutney and sambals*

VEGETABLE CURRY

*Slow simmered vegetables, apples and dates,
served with organic brown rice, chutney and sambals*

PENNE PASTA MOZAMBIQUE (VEGETARIAN)

*Asparagus, mushrooms, spinach, oven roasted tomatoes,
garlic and olive oil and shaved Pecorino cheese*

DESSERTS

SIGNATURE WARM BREAD PUDDING

With bananas, toasted macadamia nuts, white chocolate and Amarula sauce

WARM POTTED CHOCOLATE CAKE

With vanilla ice cream

NEW YORK CHEESECAKE

With raspberry coulis

FRESH MANGO SORBET

With raspberry coulis