



Mozambique \$65 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

APPETIZERS

(\$5 additional per 1 appetizer selection-served family style)

GRILLED CHICKEN TENDERLOIN

With pomegranate molasses

WOOD FIRED GIANT PRAWNS

With Peri Peri dipping sauce

SALADS

MEDITERRANEAN SALAD

With Kalamata olives, grape tomatoes, feta cheese, artichoke hearts, Peppadrops and Grecian Vinaigrette

MOZAMBIQUE CAESAR

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

ENTRÉES

14 OZ. PRIME NEW YORK STEAK

Yukon Gold mashed potatoes and steamed asparagus

10 OZ. WOOD GRILLED FILET OF BEEF

Yukon Gold mashed potatoes and steamed asparagus

MOROCCAN STYLE CHILEAN SEA BASS

Potpourri of artichoke, fennel and roasted tomatoes, served over pesto mashed potatoes

GRILLED HALIBUT

8oz Lemon crusted, with potato cake and fennel velouté

SEAFOOD CURRY

Shrimp, lobster, scallops and calamari simmered in

Mozambique house curry sauce, served with toasted basmati rice

DURBAN LAMB CURRY

Slow simmered lamb, potato and carrots simmered in

Mozambique house curry sauce, served with toasted basmati rice

PERI PERI ROTISSERIE CHICKEN & GIANT PRAWNS

With Mozambique rice and tropical mango salsa

DESSERTS

SIGNATURE WARM BREAD PUDDING

With bananas, toasted macadamia nuts, white chocolate, Amarula Sauce

WARM POTTED CHOCOLATE CAKE

With vanilla ice cream

NEW YORK CHEESECAKE

With Raspberry Coulis

GINGER LACED CRÈME BRULEE

Topped with fresh berries

FRESH MANGO SORBET

With Raspberry Coulis