



Mozambique \$75 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

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

SPINACH SALAD

Fresh spinach, chilled asparagus, shaved red onions, bacon bits and parmesan cheese with a champagne vinaigrette

THE PEPPERDROP WEDGE

Iceberg wedge, Peppardrops, green olives, grape tomatoes, Stilton cheese, bacon bits

ENTRÉES

ATLANTIC LOBSTER

2 Lobster tails served with Mozambique rice and lemon butter Peri Peri sauce

8 OZ. FILET AND LOBSTER TAIL

Yukon Gold mashed potatoes and steamed asparagus

NEW ZEALAND RACK OF LAMB

20 oz. Wood Grilled Full Rack, with au gratin potatoes, asparagus and fig balsamic glaze

14 OZ. PRIME NEW YORK STEAK

Topped with melted stilton bleu cheese and served with Yukon gold mashed potatoes, asparagus, glazed cipollini

MOROCCAN STYLE CHILEAN SEA BASS

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

HALIBUT & SEARED SCALLOPS

8 oz. Lemon Crusted Halibut, 3 Jumbo Seared Scallops with potato cake and fennel velouté

PENNE PASTA

Grilled chicken breast, asparagus, spinach, roasted tomatoes, mushrooms, olive oil, garlic and shaved Pecorino cheese

DURBAN LAMB CURRY

Slow simmered lamb, potato and carrots, simmered in Mozambique House curry sauce, served with toasted basmati rice

SEAFOOD CURRY

Shrimp, lobster, scallops and calamari, simmered in Mozambique House Curry Sauce, served with toasted basmati rice

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 BRULÉE

Topped with fresh berries

FRESH MANGO SORBET

With Raspberry Coulis