



# Mozambique \$55 Menu

**Please Narrow Down Your Menu to;**

**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

*\*Guests will choose their (1) Entrée evening of the event*

## 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*