



# Mozambique \$65 Menu

**Please Narrow Down Your Menu to;**

**1 Salad, 2 Entrées, 1 Dessert**

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*

## 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*