



# MOZAMBIQUE

DINNER MENU | \$65 MENU

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**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 and butter. Guests will choose their (1) Entrée during the event.

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

**Grilled Chicken Tenderloin**

with Peri Peri dipping sauce

**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 Mozambique rice

**Durban Lamb Curry**

slow simmered lamb, potato and carrots simmered in Mozambique house curry sauce, served with Mozambique rice, chutney and sambals

**Peri Peri Rotisserie Chicken & Giant Prawns**

with Mozambique rice and mixed vegetables

DESSERTS

**Signature Warm Bread Pudding**

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

**Warm Potted Chocolate Cake**

with vanilla ice cream

**Fresh Mango Sorbet**

with raspberry coulis

**Ginger Laced Crème Brulee**

topped with fresh berries

**New York Cheesecake**

with Raspberry Coulis