



# MOZAMBIQUE

DINNER MENU | \$75 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**

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

**Spinach Salad**

fresh spinach, chilled asparagus, shaved red onions, bacon bits and Parmesan cheese with champagne vinaigrette

**The Peppadrop Wedge**

iceberg wedge, Peppadrops, green olives, grape tomatoes, Stilton cheese, bacon bits

**ENTRÉES**

**Atlantic Lobster**

2 Lobster tails served with Mozambique rice, lemon butter and 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**

2 grilled chicken skewers, asparagus, spinach, roasted tomatoes, mushrooms, olive oil, garlic and shaved pecorino cheese

**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

**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