



Thaba Ya Batswana

- Eco Hotel & Spa -



Plated Menu

Warm Starters

Ravioli with Ricotta, Herbs & Garlic in a tomato concasse	65
Chicken Satay with Sweet Chili on Nasi-Goreng (Indonesian Fried Rice)	65
Grilled Egg Plant, Marrows and tomato stack filled with feta and mozzarella on tomato coulis	60
Chicken Breast stuffed with Brie Cheese & Nuts on roast potatoes	60
Crab and Fresh coriander, chili, ginger & coconut milk curry with Basmati rice	65
Marinated & grilled mushrooms, with a thyme scented tomato reduction, on grilled French bread topped with parmesan	63
Pan fried chicken strips with cocktail tomato & pesto on rosti and a creamy cheese sauce	65
Broccoli & feta on Linguini, toasted almonds in a creamy white wine sauce	60
Pumpkin Risotto with parmesan shavings	58
Tomato, blue cheese & olive tartlet with country greens	63
Prawn, white wine and mushroom risotto	65
Grilled black mushroom on a light camembert sauce topped with onions, tomatoes, peppers and spring onion	58

Cold Starters

Smoked chicken, peppers, avocados (in season), olives, penne pasta tossed in a creamy spring onion dressing	63
Smoked Salmon tartar (Norwegian salmon) with a herb muffin and a lemon dressing and a lemon dressing	65
Beef Carpaccio, Balsamic reduction & parmesan shavings	70
Tomato, feta & salami with garden greens & bread sticks	53
Smoked Chicken with yogurt, citrus segments, nuts & celery on a orange dressing	68
Caesar salad with a Caesar dressing	53
Greek salad, olives peppers, feta & onions, cucumber	42
Springbok carpaccio with orange & olive salsa and pecorino shavings	65
Parma ham & Melon (Seasonal)	55
Chicken Liver Terrine with cranberry dressing and melba toast	55

Soups

Butternut, ginger & chili	31
Blue Cheese & Celery	31
Roasted tomato & garden Herbs	31
Black Mushroom Soup	31
Creamy Spinach & Herb	31
Lentil, Potato & Carrot	31
Leek & Potato	31

Mains – Fish

Grilled Line fish on roasted butternut with beurre blanc topped with sauteed mussels & tomatoes	146
Pan fried Norwegian Salmon with crab coriander avo salsa wrapped in phyllo pastry on a chili dressing	150
Marinated line fish with cumin, paprika, garlic & coriander on a crab risotto	146
Grilled line fish with a lemon butter sauce.	146
Duo of Line fish, salmon, spicy rice and red pepper and tomato reduction	150

Mains – Meat

Grilled Beef Fillet with creamed horseradish sauce, mushroom ragoul	160
Roast Rack of Lamb with a rosemary & garlic crust cabernet sauce & couscous salad	169
Vegetarian Lasagna - Layers of Tomatoes, olives, feta & pesto	103
Pan Fried ostrich fillet with green peppercorn sauce & potato bake	150
Penne Pasta tossed in a tomato, mushroom, spinach and chicken ragou with pecorino	123
Grilled Lamb Loin, with ratatouille & potato dauphinoise	160
Grilled baby chicken with chili & pesto or lemon & garlic or BBQ	126
Roasted chicken breast with cumin & mustard	121

All the above served with vegetables & potatoes**Desserts**

Vanilla panna cotta with a berry reduction	51
Black Forest gateau on crème anglaise	53
Cappuccino mouse with meringue on amarula cream	52
Strawberry cheese cake with berry compore	51
Crème Brule with fresh fruits	53
Chocolate parfait with crème anglaise & chocolate shavings	52
White chocolate mouse on a dark chocolate sauce	52
Lemon Parfait with orange reduction & berry salad	52
Malva Pudding with amarula custard sauce	44
Duo of hazelnut & vanilla Ice cream in a wafer basket	44
Cheese Board & Biscuits	52

Prices are subject to availability. Prices are subject to change without prior notice