| CHINESE CHICKEN CHOW MEIN with stir-fried egg noodles and vegetables | 320 g | (Serves 1) | R75 |
| :---: | :---: | :---: | :---: |
|  | 640 g | (Serves 2) | R145 |
|  | 1.29 kg | (Serves 4) | R280 |
| CHICKEN A LA KING PIE with puff pastry | 640 g | (Serves 2) | R148 |
|  | 1.28 kg | (Serves 4) | R279 |
|  | 2.4 kg | (Serves 6-8) | R517 |
| HOT BUTTER CHICKEN CURRY with coconut milk and aromatic spices | 320g | (Serves 1) | R73 |
|  | 640g | (Serves 2) | R146 |
|  | 1.28 kg | (Serves 4) | R289 |
| MILD BUTTER CHICKEN CURRY with coconut milk and aromatic spices | 320g | (Serves 1) | R73 |
|  | 640 g | (Serves 2) | R146 |
|  | 1.28 kg | (Serves 4) | R289 |
| THAI GREEN CHICKEN CURRY with coconut milk and green beans | 320g | (Serves 1) | R80 |
|  | 640 g | (Serves 2) | R149 |
|  | 1.28 kg | (Serves 4) | R298 |
| COQ AU VIN <br> with mushrooms and crispy bacon | 360g | (Serves 1) | R88 |
|  | 720g | (Serves 2) | R170 |
|  | 1.44 kg | (Serves 4) | R325 |
| CORONATION CHICKEN with toasted almonds and parsley | 320 g | (Serves 1) | R85 |
|  | 640g | (Serves 2) | R157 |
|  | 1.28 kg | (Serves 4) | R293 |


| CHICKEN ENCHILADAS a spicy Mexican favourite | 320 g 640 g 1.28 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{array}{r} \text { R85 } \\ \text { R156 } \\ \text { R305 } \end{array}$ |
| :---: | :---: | :---: | :---: |
| STICKY CHICKEN <br> with a sweet and sticky glaze | 3 Pieces <br> 12 Pieces | (Serves 1) <br> (Serves 4) | $\begin{array}{r} \text { R85 } \\ \text { R304 } \end{array}$ |
| CHICKEN BAKE with an artichoke and spinach gratin | 310 g 620 g <br> 1.24 kg | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{array}{r} \text { R80 } \\ \text { R159 } \\ \text { R299 } \end{array}$ |
| CHICKEN GALANTINE <br> filled with chicken, pecan nuts and spinach | 1.3 kg | (Serves 6-8) | R376 |
| CHICKEN LASAGNE <br> with spinach, hints of rosemary and mozzarella | $\begin{aligned} & 400 \mathrm{~g} \\ & 800 \mathrm{~g} \\ & 1.60 \mathrm{~kg} \\ & 3.20 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4) <br> (Serves 8-10) | $\begin{array}{r} \text { R68 } \\ \text { R130 } \\ \text { R244 } \\ \text { R475 } \end{array}$ |
| KAREN'S ASIAN CHICKEN marinated in soya sauce and ginger | $\begin{aligned} & 180 \mathrm{~g} \\ & 360 \mathrm{~g} \\ & 720 \mathrm{~g} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4) | $\begin{array}{r} \text { R82 } \\ \text { R160 } \\ \text { R303 } \end{array}$ |
| GRANDPA'S CHICKEN STEW healthy and wholesome | $\begin{aligned} & 420 \mathrm{~g} \\ & 840 \mathrm{~g} \\ & 1.68 \mathrm{~kg} \end{aligned}$ | (Serves 1) <br> (Serves 2) <br> (Serves 4) |  |

lamb

| DURBAN LAMB CURRY | 320 g | (Serves 1) | R159 |
| :---: | :---: | :---: | :---: |
| with fresh coriander | 640 g | (Serves 2) | R310 |
|  | 1.28 kg | (Serves 4) | R610 |
| LAMB TAGINE | 320 g | (Serves 1) | R144 |
| with spicy Moroccan flavours | 640 g | (Serves 2) | R284 |
|  | 1.28 kg | (Serves 4) | R558 |
| LAMB MINT AND PUMPKIN PIE | 640 g | (Serves 2) | R263 |
| with puff pastry and toasted cumin seeds | 1.28 kg | (Serves 4) | R518 |

LAMB CURRY
with fresh coriander
SLOW COOKED LAMB SHANKS
with fresh rosemary and wine
LAMB KNUCKLE BREDIE
a classic South African dish

| 320 g | (Serves 1) | R 177 |
| :--- | :--- | ---: |
| 640 g | (Serves 2) | R 338 |
| 1.28 kg | (Serves 4) | R 667 |
|  |  |  |
| 1.3 kg | (Serves 2) | R 492 |
|  |  |  |
|  |  |  |
| 320 g | (Serves 1) | R 143 |
| 640 g | (Serves 2) | R286 |
| 1.28 kg | (Serves 4) | R551 |



| BALSAMIC FILLET MEDALLION with a light mustard sauce | 180 g | (Serves 1) | R115 |
| :---: | :---: | :---: | :---: |
|  | 360 g | (Serves 2) | R230 |
|  | 720 g | (Serves 4) | R450 |
| beEf LASAGNE <br> with traditional bolognese and white sauce | 400 g | (Serves 1) | R76 |
|  | 800g | (Serves 2) | R147 |
|  | 1.60 kg | (Serves 4-6) | R270 |
|  | 3.20 kg | (Serves 8-10) | R504 |
| PASTA-FREE LASAGNE with courgettes | 400g | (Serves 1) | R107 |
|  | 800g | (Serves 2) | R199 |
|  | 1.60 kg | (Serves 4-6) | R366 |
| SPICY BEEF BOBOTIE our take on this South African dish | 320 g | (Serves 1) | R58 |
|  | 640 g | (Serves 2) | R105 |
|  | 1.28 kg | (Serves 4) | R189 |
| FRAGRANT MALAY BOBOTIE a South African favourite | 320 g | (Serves 1) | R58 |
|  | 640 g | (Serves 2) | R105 |
|  | 1.28kg | (Serves 4) | R189 |


| SLOW COOKED OXTAIL with butter beans and brandy | 1.30kg | (Serves 2) | R395 |
| :---: | :---: | :---: | :---: |
| BEEF BOURGUIGNON | 640 g | (Serves 2) | R246 |
| with red wine and bacon | 1.28 kg | (Serves 4) | R465 |
| TRADITIONAL COTTAGE PIE | 800 g | (Serves 1) | R70 |
| filled with vegetables | 1.60 kg | (Serves 2) | R132 |
|  | 3.20 kg | (Serves 4-6) | R248 |
| FAMILY FAVOURITE BOLOGNESE | 450 g | (Serves 2-3) | R66 |
| filled with vegetables | 900g | (Serves 4-6) | R122 |
| StEAK PIE | 640 g | (Serves 2-4) | R207 |
| with short rib and puff pastry | 1.28 kg | (Serves 4-6) | R403 |
|  | 2.40 kg | (Serves 6-8) | R747 |
| BEEF STROGANOFF | 320 g | (Serves 1) | R92 |
| with creme fraiche and herbs | 640 g | (Serves 2) | R180 |
|  | 1.28 kg | (Serves 4) | R340 |



| SLOW COOKED PORK BELLY <br> with Asian flavours and crispy crackling | 410 g | (Serves 2) | R175 |
| :---: | :---: | :---: | :---: |
| CREAMY BACON LINGUINE | 400 g | (Serves 1) | R89 |
| with pecorino, cheese and basil | 800g | (Serves 2) | R172 |
| ADRIAN'S MUM'S MEATBALLS | 4 Meatballs | (Serves 1) | R80 |
| in a barbeque sauce | 8 Meatballs | (Serves 2) | R158 |
|  | 16 Meatballs | (Serves 4) | R305 |
| PORK SAUSAGES | 3 Sausages | (Serves 1) | R72 |
| with brown onion gravy | 12 Sausages | (Serves 4) | R268 |


| QUICHE LORRAINE <br> made with Gruyére and bacon | $\begin{aligned} & 320 \mathrm{~g} \\ & 1.20 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) <br> (Serves 8-10) | $\begin{array}{r} \text { R125 } \\ \text { R365 } \end{array}$ |
| :---: | :---: | :---: | :---: |
| MAC AND CHEESE | 400 g | (Serves 1) | R69 |
| with ham and peas | 800 g | (Serves 2) | R113 |
|  | 1.50kg | (Serves 4-6) | R194 |
| MAC AND CHEESE | 800g | (Serves 2) | R116 |
| TUSCAN SAUSAGE PASTA <br> with pork sausage, fresh herbs and pasta | 400 g | (Serves 1) | R84 |
|  | 800 g | (Serves 2) | R162 |
|  | 1.60kg | (Serves 4) | R310 |



| MEW CREAMY MUSSEL SOUP | 900 g | (Serves 2) | R175 |
| :--- | :--- | :--- | ---: |
| with white wine and garlic |  |  |  |
|  |  |  |  |
| MAURITIAN PRAWN AND CHICKEN | 470 g | (Serves 1) | R172 |
| CURRY | 940 g | (Serves 2) | R340 |
| with tumeric, cocnut and lemon | 1.88 kg | (Serves 4) | R650 |
|  |  |  |  |
|  |  |  |  |
| TRADITIONAL FISH PIE | 400 g | (Serves 1) | R98 |
| with creamy mash and dill | 800 g | (Serves 2) | R191 |
|  | 1.60 kg | (Serves 4-6) | R320 |


| MINTED PEA SOUP | 450 ml | (Serves 1) | R45 |
| :---: | :---: | :---: | :---: |
| with fresh cream | 900 ml | (Serves 2) | R83 |
| ROASTED TOMATO SOUP | 450 ml | (Serves 1) | R51 |
| with a hint of chilli and fresh basil | 900 ml | (Serves 2) | R89 |
| WILD MUSHROOM SOUP | 450 ml | (Serves 1) | R94 |
| with a hint of truffle oil and fresh parsley | 900 ml | (Serves 2) | R169 |
| ROASTED CARROT SOUP | 450 ml | (Serves 1) | R45 |
| with coconut cream, lime and sumac | 900 ml | (Serves 2) | R69 |


| BUTTERNUT SOUP | 450 ml | (Serves 1) | R35 |
| :---: | :---: | :---: | :---: |
| with coconut cream and orange | 900 ml | (Serves 2) | R64 |
| CHORIZO BEAN AND BACON SOUP | 450 ml | (Serves 1) | R56 |
| with sautéed onions, carrots and garlic | 900 ml | (Serves 2) | R95 |
| HEARTY BEEF GOULASH SOUP | 450 ml | (Serves 1) | R66 |
| with smoked paprika | 900 ml | (Serves 2) | R121 |
| CHICKEN SOUP | 450 ml | (Serves 1) | R60 |
| for the soul | 900 ml | (Serves 2) | R115 |

## Dessents

| DATE SQUARES <br> with crunchy biscuit and coconut | 280 g | (16 portions) | R70 |
| :---: | :---: | :---: | :---: |
| CHOCOLATE ROULADE with white chocolate mousse | 1kg | (Serves 10-12) | R159 |
| TARTE AU CITRON made with fresh lemons | $\begin{aligned} & 230 \mathrm{~g} \\ & 1 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) <br> (Serves 10-12) | $\begin{array}{r} \text { R59 } \\ \text { R160 } \end{array}$ |
| MERINGUE ROULADE with raspberry cream | 450 g | (Serves 10-12) | R196 |
| CHOCOLATE YOGHURT CAKE with a sticky chocolate ganache | 800 g | (Serves 10-12) | R93 |
| WHITE CHOCOLATE CROISSANT BREAD AND BUTTER PUDDING with whiskey | $\begin{aligned} & 230 \mathrm{~g} \\ & 1 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) <br> (Serves 10-12) | $\begin{array}{r} \text { R68 } \\ \text { R185 } \end{array}$ |
| APPLE CAKE in a caramel sauce | $\begin{aligned} & 230 \mathrm{~g} \\ & 1 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) <br> (Serves 10-12) | $\begin{array}{r} \text { R49 } \\ \text { R185 } \end{array}$ |


| TRADITIONAL BAKED CHEESECAKE <br> best served with cream, seasonal fruit or <br> Berry Coulis | 220 g <br> 1 kg | (Serves 1-2) <br> (Serves 10-12) | R74 <br> R317 |
| :--- | :--- | :--- | :--- |
| OUR FAMOUS CHOCOLATE BROWNIES <br> best served with our salted caramel sauce | 350 g | (4 Portions) |  | R90


| CHICKEN GRAVY made the traditional way | $\begin{aligned} & 450 \mathrm{ml} \\ & 620 \mathrm{~g} \\ & 1.24 \mathrm{~kg} \end{aligned}$ | (Serves 4-8) <br> (Serves 2-4) <br> (Serves 6-8) | $\begin{array}{r} \text { R54 } \\ \text { R89 } \\ \text { R164 } \end{array}$ |
| :---: | :---: | :---: | :---: |
| DAUPHINOIS POTATOES with a crispy parmesan topping | $\begin{aligned} & 320 \mathrm{~g} \\ & 640 \mathrm{~g} \\ & 1.28 \mathrm{~kg} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) <br> (Serves 4-6) | $\begin{array}{r} \text { R52 } \\ \text { R89 } \\ \text { R164 } \end{array}$ |
| MINTED PEAS <br> with sauted leeks and fresh mint | $\begin{aligned} & 180 \mathrm{~g} \\ & 360 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{aligned} & \text { R40 } \\ & \text { R75 } \end{aligned}$ |
| BAKED CAULIFLOWER GRATIN <br> a sophisticated dish with a robust Gruyère sauce | $\begin{aligned} & 310 \mathrm{~g} \\ & 620 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{array}{r} \text { R71 } \\ \text { R137 } \end{array}$ |
| FRAGRANT WHITE BASMATI RICE with fresh coriander | $\begin{aligned} & 250 \mathrm{~g} \\ & 500 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{aligned} & \text { R23 } \\ & \text { R39 } \end{aligned}$ |
| SPICED YELLOW RICE with turmeric | $\begin{aligned} & 250 \mathrm{~g} \\ & 500 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{aligned} & \text { R29 } \\ & \text { R52 } \end{aligned}$ |
| QUINOA SALAD <br> with butternut, feta and toasted pumpkin seeds | $\begin{aligned} & 310 \mathrm{~g} \\ & 620 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | R82 R155 |
| SLOW COOKED LAMB GRAVY with rosemary | 450 ml | (Serves 4-8) | R64 |
| CREAMED SPINACH | $\begin{aligned} & 310 \mathrm{~g} \\ & 620 \mathrm{~g} \end{aligned}$ | (Serves 2-3) <br> (Serves 4-6) | $\begin{aligned} & \text { R42 } \\ & \text { R75 } \end{aligned}$ |
| KAROO SHEEBA SAUCE | 450 ml | (Serves 4-8) | R64 |
| CRISPY ROAST POTATOES <br> a family favourite | $\begin{aligned} & 250 \mathrm{~g} \\ & 500 \mathrm{~g} \end{aligned}$ | (Serves 2) <br> (Serves 4) | $\begin{aligned} & \text { R43 } \\ & \text { R81 } \end{aligned}$ |
| BUTTERNUT FRITTERS <br> with caramel sauce | 12 Fritters | (Serves 4) | R74 |
| RAINBOW COUSCOUS SALAD with pomegranate rubies and edamame beans | $\begin{aligned} & 310 \mathrm{~g} \\ & 620 \mathrm{~g} \end{aligned}$ | (Serves 1-2) <br> (Serves 2-4) | $\begin{aligned} & \text { R68 } \\ & \text { R131 } \end{aligned}$ |
| FOUR BEAN SALAD <br> add fresh peppers and chilli for colour and crunch | 310 g | (Serves 2-3) | R49 |


| CHERRY TOMATO PASTA SAUCE with fresh tomatoes and basil | $\begin{aligned} & 450 \mathrm{~g} \\ & 900 \mathrm{~g} \end{aligned}$ | (Serves 2-3) <br> (Serves 4-6) | $\begin{aligned} & \text { R102 } \\ & \text { R195 } \end{aligned}$ |
| :---: | :---: | :---: | :---: |
| PREGO SAUCE <br> with chilli, garlic, paprika and cream | 450 ml 900ml | (Serves 4-8) (Serves 10-12) | $\begin{array}{r} \text { R65 } \\ \text { R120 } \end{array}$ |
| CREAMY MUSHROOM SAUCE with a hint of truffle oil | 450 ml 900ml | (Serves 4-8) (Serves 10-12) | $\begin{array}{r} \text { R95 } \\ \text { R169 } \end{array}$ |
| PESTO CREAM SAUCE <br> with fresh basil and cashew nuts | 450 ml 900ml | (Serves 4-8) (Serves 10-12) | $\begin{array}{r} \text { R64 } \\ \text { R106 } \end{array}$ |
| CRUSTY PLAIN LOAF <br> homemade artisanal sourdough | 900g | (Serves 8-10) | R55 |
| CREAMY MASHED POTATOES with real butter | $\begin{aligned} & 400 \mathrm{~g} \\ & 800 \mathrm{~g} \end{aligned}$ | (Serves 1) <br> (Serves 2-4) | $\begin{array}{r} \text { R40 } \\ \text { R73 } \end{array}$ |

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