| MILD THAI GREEN CHICKEN CURRY with coconut milk and green beans      | 320g<br>640g<br>1.28kg           | (Serves 1)<br>(Serves 2)<br>(Serves 4)                 | R92<br>R169<br>R334          | <b>CORONATION CHICKEN</b> with toasted almonds and parsley     | 320g<br>640g<br>1.28kg           | (Serves 1)<br>(Serves 2)<br>(Serves 4)                    | R94<br>R172<br>R321         |
|--|----------------------------------|--|------------------------------|--|----------------------------------|---|-----------------------------|
| CHICKEN ALFREDO with mushrooms and parsley                           | 400g<br>800g<br>1.6kg            | (Serves 1)<br>(Serves 2)<br>(Serves 4)                 | R107<br>R206<br>R396         | CHICKEN ENCHILADAS a spicy Mexican favourite                   | 320g<br>640g<br>1.28kg           | (Serves 1)<br>(Serves 2)<br>(Serves 4)                    | R96<br>R176<br>R349         |
| CHINESE CHICKEN CHOW MEIN with stir-fried egg noodles and vegetables | 320g<br>640g<br>1.28kg           | (Serves 1)<br>(Serves 2)<br>(Serves 4)                 | R91<br>R172<br>R325          | STICKY CHICKEN with a sweet and sticky glaze                   | 3 Pieces<br>12 Pieces            | (Serves 1)<br>(Serves 4)                                  | R102<br>R352                |
| CHICKEN A LA KING PIE with puff pastry                               | 340g<br>640g<br>1.28kg           | (Serves 1)<br>(Serves 2)<br>(Serves 4)                 | R104<br>R183<br>R341<br>R640 | CHICKEN BAKE with an artichoke and spinach gratin              | 310g<br>620g<br>1.24kg           | (Serves 1)<br>(Serves 2)<br>(Serves 4)                    | R98<br>R195<br>R374         |
| BUTTER CHICKEN CURRY with coconut milk and aromatic spices           | 2.4 kg<br>320g<br>640g<br>1.28kg | (Serves 6-8)<br>(Serves 1)<br>(Serves 2)<br>(Serves 4) | R96<br>R180<br>R350          | CHICKEN LASAGNE with spinach, hints of rosemary and mozzarella | 430g<br>860g<br>1.72kg<br>3.44kg | (Serves 1)<br>(Serves 2)<br>(Serves 4–6)<br>(Serves 8–10) | R98<br>R184<br>R343<br>R660 |
| MILD BUTTER CHICKEN CURRY with coconut milk and aromatic spices      | 320g<br>640g<br>1.28kg           | (Serves 1)<br>(Serves 2)<br>(Serves 4)                 | R96<br>R180<br>R350          | KAREN'S ASIAN CHICKEN marinated in soya sauce and ginger       | 180g<br>360g<br>720g             | (Serves 1)<br>(Serves 2)<br>(Serves 4)                    | R93<br>R179<br>R350         |
| THAI GREEN CHICKEN CURRY with coconut milk and green beans           | 320g<br>640g<br>1.28kg           | (Serves 1)<br>(Serves 2)<br>(Serves 4)                 | R92<br>R169<br>R334          | GRANDPA'S CHICKEN STEW healthy and wholesome                   | 420g<br>840g<br>1.68kg           | (Serves 1)<br>(Serves 2)<br>(Serves 4)                    | R86<br>R164<br>R305         |
| COQ AU VIN with mushrooms and crispy bacon                           | 360g<br>720g                     | (Serves 1)<br>(Serves 2)                               | R105<br>R203                 |  |                                  |   |                             |

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| DURBAN LAMB CURRY with fresh coriander                             | 320g<br>640g | (Serves 1)<br>(Serves 2) | R159<br>R310 | LAMB CURRY with fresh coriander                      | 320g<br>640g<br>1.28kg | (Serves 1)<br>(Serves 2)<br>(Serves 4) | R208<br>R393<br>R776 |
|--|--------------|--------------------------|--------------|--|------------------------|--|----------------------|
| LAMB TAGINE with spicy Moroccan flavours                           | 320g<br>640g | (Serves 1)<br>(Serves 2) | R176<br>R348 | SLOW COOKED LAMB SHANKS with fresh rosemary and wine | 1.3kg                  | (Serves 2)                             | R551                 |
| LAMB MINT AND PUMPKIN PIE with puff pastry and toasted cumin seeds | 340g<br>640g | (Serves 1)<br>(Serves 2) | R168<br>R321 | LAMB KNUCKLE BREDIE a classic South African dish     | 320g<br>640g<br>1.28kg | (Serves 1)<br>(Serves 2)<br>(Serves 4) | R159<br>R315<br>R599 |

## **Be**eF

| BALSAMIC FILLET MEDALLION with a light mustard sauce    | 180g<br>360g<br>720g   | (Serves 1)<br>(Serves 2)<br>(Serves 4)   | R142<br>R265<br>R532 | SLOW COOKED OXTAIL with butter beans and brandy   | 1.3kg                  | (Serves 2)                                   | R432                 |
|---|------------------------|--|----------------------|---|------------------------|--|----------------------|
| BEEF LASAGNE with traditional Bolognese and white sauce | 400g<br>800g           | (Serves 1)<br>(Serves 2)                 | R96<br>R186<br>R336  | BEEF BOURGUIGNON with red wine and bacon          | 640g<br>1.28kg         | (Serves 2)<br>(Serves 4)                     | R276<br>R521         |
|   | 1.6kg<br>3.2kg         | (Serves 4–6)<br>(Serves 8–10)            | R635                 | TRADITIONAL COTTAGE PIE filled with vegetables    | 400g<br>800g           | (Serves 1)<br>(Serves 2)                     | R96<br>R174<br>R329  |
| PASTA-FREE LASAGNE with courgettes                      | 400g<br>800g<br>1.6kg  | (Serves 1)<br>(Serves 2)<br>(Serves 4–6) | R119<br>R225<br>R425 | FAMILY FAVOURITE BOLOGNESE filled with vegetables | 1.6kg<br>450g<br>900g  | (Serves 4-6)<br>(Serves 2-3)<br>(Serves 4-6) | R92<br>R174          |
| SPICY BEEF BOBOTIE our take on this South African dish  | 320g<br>640g<br>1.28kg | (Serves 1)<br>(Serves 2)<br>(Serves 4)   | R81<br>R145<br>R261  | STEAK PIE with short rib and puff pastry          | 340g<br>640g<br>1.28kg | (Serves 1)<br>(Serves 2)<br>(Serves 4)       | R128<br>R245<br>R475 |
| FRAGRANT MALAY BOBOTIE a South African favourite        | 320g<br>640g<br>1.28kg | (Serves 1)<br>(Serves 2)<br>(Serves 4)   | R81<br>R145<br>R261  | BEEF STROGANOFF with crème fraîche                | 320g<br>640g<br>1.28kg | (Serves 1)<br>(Serves 2)<br>(Serves 4)       | R109<br>R212<br>R398 |



| SLOW COOKED PORK BELLY with Asian flavours and crispy crackling | 410g                                       | (Serves 2)                             | R185                | QUICHE LORRAINE made with Gruyére and bacon                   | 320g<br>1.2kg          | (Serves 1 –2)<br>(Serves 8–10)           | R136<br>R420        |
|---|--|--|---------------------|---|------------------------|--|---------------------|
| CREAMY BACON LINGUINE with pecorino cheese and basil            | 400g<br>800g                               | (Serves 1)<br>(Serves 2)               | R95<br>R183         | MAC AND CHEESE with ham and peas                              | 400g<br>800g<br>1.5 kg | (Serves 1)<br>(Serves 2)<br>(Serves 4–6) | R70<br>R116<br>R199 |
| ADRIAN'S MUM'S MEATBALLS in a barbeque sauce                    | 4 Meatballs<br>8 Meatballs<br>16 Meatballs | (Serves 1)<br>(Serves 2)<br>(Serves 4) | R99<br>R194<br>R362 | MAC AND CHEESE with butternut and crispy pancetta             | 800g                   | (Serves 2)                               | R130                |
|   |  |  |                     | TUSCAN SAUSAGE PASTA with pork sausage, fresh herbs and pasta | 400g<br>800g<br>1.6 kg | (Serves 1)<br>(Serves 2)<br>(Serves 4)   | R98<br>R189<br>R364 |

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| MAURITIAN PRAWN AND CHICKEN CURRY with turmeric, coconut and lemon | 470g<br>940g<br>1.88kg       | (Serves 1)<br>(Serves 2)<br>(Serves 4) | R175<br>R345<br>R680 | SPICY THAI FISH CAKES with fresh ginger and lime                     | 2 Fish Cakes<br>8 Fish Cakes | (Serves 1)<br>(Serves 4) | R86<br>R324 |
|--|------------------------------|--|----------------------|--|------------------------------|--------------------------|-------------|
| TRADITIONAL FISH PIE with creamy mash and dill                     | 400g<br>800g                 | (Serves 1)<br>(Serves 2)               | R102<br>R199         | GLAZED NORWEGIAN SALMON with honey, ginger, soya and orange flavours | 320g                         | (Serves 2)               | R440        |
|  | 1.6kg                        | (Serves 4–6)                           | R342                 | ANCHOVY FISH PASTE   | Pack of 3                    |                          | R195        |
| BRITISH FISH CAKES with creamy hake and potato                     | 2 Fish Cakes<br>6 Fish Cakes | (Serves 1)<br>(Serves 3)               | R70<br>R189          |  |                              |                          |             |

| VEGETABLE BIRYANI  | 400g<br>800g<br>1.6kg | (Serves 1)<br>(Serves 2)<br>(Serves 4)   | R82<br>R156<br>R298  | <b>RATATOUILLE</b> made with fresh aubergines, courgettes and red peppers | 320g<br>640g           | (Serves 1–2)<br>(Serves 2–4)           | R69<br>R130          |
|--|-----------------------|--|----------------------|---|------------------------|--|----------------------|
| SPINACH & RICOTTA CANNELLONI with mozzarella                     | 400g<br>800g<br>1.6kg | (Serves 1)<br>(Serves 2)<br>(Serves 4)   | R96<br>R186<br>R358  | SPINACH AND FETA QUICHE with a healthy whole-wheat and oat pastry         | 320g<br>1.2kg          | (Serves 1-2)<br>(Serves 8-10)          | R128<br>R439         |
| VEGETABLE AND CHICKPEA CURRY with mixed masala spice and yoghurt | 320g<br>640g          | (Serves 1)<br>(Serves 2)                 | R59<br>R102          | VEGAN BOLOGNESE made with lentils, carrots and broccoli                   | 450g<br>900g           | (Serves 2–3)<br>(Serves 4–6)           | R80<br>R155          |
| VEGETARIAN BEAN CURRY  | 1.28kg<br>320g        | (Serves 4)                               | R195<br>R60          | <b>MELANZANE PARMIGIANA</b> with tomato, aubergine, mozzarella and basil  | 410g<br>820g<br>1.64kg | (Serves 1)<br>(Serves 2)<br>(Serves 4) | R118<br>R225<br>R420 |
| with sweet potato and chilli                                     | 640g<br>1.28kg        | (Serves 2)<br>(Serves 4)                 | R105<br>R194         | VEGAN CHILLI CON 'CARNE' meat-less version of this Mexican dish           | 450g                   | (Serves 2–3)                           | R115                 |
| BUTTERNUT SAGE AND LENTIL LASAGNE with a creamy sage sauce       | 400g<br>800g<br>1.6kg | (Serves 1)<br>(Serves 2)<br>(Serves 4-6) | R105<br>R208<br>R395 | MAC AND CHEESE with a crispy bread crumb topping                          | 400g<br>800g           | (Serves 1)<br>(Serves 2)               | R56<br>R96           |
| VEGETARIAN COTTAGE PIE topped with creamy butternut and          | 400g<br>800g          | (Serves 1)<br>(Serves 2)                 | R53<br>R100          | MAC AND CHEESE  | 1.5kg<br>800g          | (Serves 4–6)                           | R170<br>R112         |
| sweet potato mash  BLACK BEAN ENCHILADAS                         | 1.6kg<br>320g         | (Serves 4-6)                             | R189<br>R92          | with truffle oil and thyme  | J                      | , ,                                    |                      |
| a mildly spiced Mexican vegetarian favourite                     | 640g<br>1.28kg        | (Serves 2)<br>(Serves 4)                 | R170<br>R335         |   |                        |  |                      |
|  |                       |  |                      |   |                        | Sc                                     | oups                 |
| MINESTRONE SOUP without the pasta                                | 450ml<br>900ml        | (Serves 1)<br>(Serves 2)                 | R54<br>R99           | MINTED PEA SOUP with fresh cream  | 450ml<br>900ml         | (Serves 1)<br>(Serves 2)               | R48<br>R88           |
|  |                       |  |                      | ROASTED TOMATO SOUP with a hint of chilli and fresh basil                 | 450ml<br>900ml         | (Serves 1)<br>(Serves 2)               | R57<br>R102          |
| CREAMY MUSSEL SOUP with white wine and garlic                    | 450g<br>900g          | (Serves 1)<br>(Serves 2)                 | R115<br>R205         | WILD MUSHROOM SOUP with a hint of truffle oil and fresh parsley           | 450ml                  | (Serves 1)                             | R99                  |
|  |                       |  |                      |   |                        |  |                      |

| ROASTED CARROT SOUP with coconut cream, lime and sumac              | 450ml          | (Serves 1)               | R48         | HEARTY BEEF GOULASH SOUP with smoked paprika | 450ml<br>900ml | (Serves 1)<br>(Serves 2) | R86<br>R160 |
|---|----------------|--------------------------|-------------|--|----------------|--------------------------|-------------|
| BUTTERNUT SOUP with coconut cream and orange                        | 450ml<br>900ml | (Serves 1)<br>(Serves 2) | R39<br>R74  | CHICKEN SOUP for the soul                    | 450ml<br>900ml | (Serves 1)<br>(Serves 2) | R72<br>R138 |
| CHORIZO BEAN AND BACON SOUP with sautéed onions, carrots and garlic | 450ml<br>900ml | (Serves 1)<br>(Serves 2) | R60<br>R106 |  |                |                          |             |

## Desserts

| VEGAN & GLUTEN FREE BROWNIES with chocolate and pecan nuts | 280g         | (8 pieces)                     | R108        | APPLE CAKE in a caramel sauce   | 250g<br>1kg  | (Serves 2–3)<br>(Serves 10–12) | R62<br>R221  |
|--|--------------|--------------------------------|-------------|---|--------------|--------------------------------|--------------|
| DATE SQUARES with crunchy biscuit and coconut              | 280g         | (16 pieces)                    | R83         | TRADITIONAL BAKED CHEESECAKE best served with cream, seasonal fruit or our Berry Coulis | 220g<br>1kg  | (Serves 1–2)<br>(Serves 10–12) | R103<br>R435 |
| CHOCOLATE ROULADE  | 1kg          | (Serves 10-12)                 | R198        |   |              |                                |              |
| with white chocolate mousse                                |              |                                |             | OUR FAMOUS CHOCOLATE BROWNIES best served with our Salted Caramel Sauce                 | 350g         | (8 pieces)                     | R107         |
| TARTE AU CITRON made with fresh lemons                     | 230g<br>800g | (Serves 1–2)<br>(Serves 10–12) | R67<br>R198 | BERRY COULIS delicious on our Traditional Baked Cheesecake,                             | 200g         | (Serves 6)                     | R74          |
| MERINGUE ROULADE with raspberry cream                      | 450g         | (Serves 10-12)                 | R245        | ice-cream or roulade  |              |                                |              |
| CHOCOLATE YOGHURT CAKE with a sticky chocolate ganache     | 800g         | (Serves 10-12)                 | R104        | SALTED CARAMEL SAUCE Karen's kid's favourite served hot on ice cream                    | 200g         | (Serves 6)                     | R59          |
| WHITE CHOCOLATE CROISSANT                                  | 250g         | (Serves 1–2)<br>(Serves 10–12) | R90<br>R224 | CARROT CAKE with cream cheese icing   | 800g         | (Serves 10-12)                 | R158         |
| BREAD AND BUTTER PUDDING with whiskey                      | 1kg          | (361765 10-12)                 | NLL 1       | TIRAMISU with mascarpone, brandy and coffee   | 215g<br>430g | (Serves 1–2)<br>(Serves 2–3)   | R78<br>R147  |

## \_ Sauces & Sides

|  |                        |  |                     |  | _                       |                                |             |
|--|------------------------|--|---------------------|--|-------------------------|--------------------------------|-------------|
| APPLE AND SAGE SAUSAGE ROLLS   | 340g                   |  | R94                 | CRISPY ROAST POTATOES  | 250g                    | (Serves 2)                     | R49         |
| made with pork sausage   | (9 sausage i           | rolls)                                       | K94                 | a family favourite   | 500g                    | (Serves 4)                     | R96         |
| CHARLIE'S CRISPY CHICKEN WINGS served with a sticky Vietnamese sauce | 650g<br>16 Pieces)     |  | R278                | BUTTERNUT FRITTERS with caramel sauce  | 12 Fritters             | (Serves 4)                     | R89         |
| MASHED PUMPKIN   | 310g<br>620g           | (Serves 1 –2)<br>(Serves 2–4)                | R35<br>R66          | RAINBOW COUSCOUS SALAD with pomegranate rubies and edamame beans   | 310g<br>620g            | (Serves 1–2)<br>(Serves 2–4)   | R70<br>R135 |
|  |                        |  |                     | FOUR BEAN SALAD add fresh peppers and chilli for colour and crunch   | 310g                    | (Serves 2–3)                   | R53         |
| CAULIFLOWER AND BROCCOLI in a cheese sauce                           | 310g<br>620g           | (Serves 1–2)<br>(Serves 2–4)                 | R66<br>R129         | CHERRY TOMATO PASTA SAUCE with fresh tomatoes and basil  | 450g                    | (Serves 2–3)                   | R102        |
| III a cheese sauce   | 0205                   |  |                     | PREGO SAUCE with chilli, garlic, paprika and cream   | 450ml<br>900ml          | (Serves 4-8)<br>(Serves 10-12) | R77<br>R145 |
| SLOW COOKED LAMB GRAVY made with rosemary                            | 450ml                  | (Serves 4–8)                                 | R64                 | CREAMY MUSHROOM SAUCE with a hint of truffle oil   | 450ml                   | (Serves 4–8)                   | R109        |
| <b>DAUPHINOISE POTATOES</b> with a crispy parmesan topping           | 310g<br>620g<br>1.24kg | (Serves 1–2)<br>(Serves 2–4)<br>(Serves 6–8) | R59<br>R107<br>R199 | PESTO CREAM SAUCE with fresh basil and cashew nuts   | 450ml                   | (Serves 4–8)                   | R75         |
| MINTED PEAS with sautéed leeks and fresh mint                        | 180g<br>360g           | (Serves 1-2)<br>(Serves 2-4)                 | R46<br>R87          | SLICED CRUSTY SOURDOUGH BREAD homemade artisanal sourdough   | 900g                    | (Serves 8–10)                  | R75         |
|  |                        |  |                     | ROTI   | 6 pieces                | (Serves 4-6)                   | R79         |
| FRAGRANT WHITE BASMATI RICE with fresh coriander                     | 250g<br>500g           | (Serves 1–2)<br>(Serves 2–4)                 | R28<br>R50          | CHEESE AND ONION MARMALADE BARRELS   | 250g<br>(12 barrels)    |                                | R109        |
| SPICED YELLOW RICE with turmeric                                     | 250g<br>500g           | (Serves 1-2)<br>(Serves 2-4)                 | R31<br>R54          | BOBOTIE SPRINGROLLS best served with chutney   | 228g<br>(8 springrolls) |                                | R98         |
| <b>QUINOA SALAD</b> with butternut, feta and toasted pumpkin seeds   | 310g<br>620g           | (Serves 1–2)<br>(Serves 2–4)                 | R89<br>R168         | ORDER ONLINE AND RECI  |                         |                                |             |
| CREAMY MASHED POTATOES with real butter                              | 400g<br>800g           | (Serves 1–2)<br>(Serves 2–4)                 | R48<br>R89          | Place an order before 12pm and get a  FREE delivery applies to all order  Minimum order of R600 to qualify for delivery, a R85 t | s over R2000.           |                                |             |

R50

R89

(Serves 2-3)

(Serves 4-6)

310g

620g

**CREAMED SPINACH** 

Minimum order of R600 to qualify for delivery, a R85 delivery fee does apply. 011 553

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