

Ngala Lodge Restaurant

Starters

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| Ngala Cesar salad with lobster, chicken, crispy bacon and parmesan | D395 |
| Carpaccio beef with sundried tomato, fresh basil, parmesan cheese, capers and salad | D290 |
| Goat cheese in filo pastry with sweet onions, fresh papaya and honey mustard dressing | D350 |
| Serrano ham with cardamom apple chutney, crispy cassava and salad | D320 |
| Gambas in tempura with white radish, carrot, ginger, coconut salad and wasabi yogurt dip | D285 |
| Half baby lobster on garlic spinach and smooth beurre blanc | D395 |
| Two crunchy spring rolls filled with broccoli, chicken and feta on salad with Gambian salsa | D270 |
| Smoked salmon with cucumber dill salad, capers and thin sliced onions | D315 |
| Chicken Vitelo - Thin sliced chicken breast with tuna mayonnaise, capers, tomato dice, artichoke and spring onions | D290 |
| Fried Camembert with almond crust on spicy carrots, dried plums and pumpkin-piccaililli | D270 |

Soup

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| Tomato ground nut soup with basmati rice | D185 |
| Thai coco soup with chicken and prawns | D210 |
| Pumpkin soup with cashew nuts | D170 |

Pasta

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| Spaghetti Carbonara | Small D200 | Main D330 |
| Papardelle with Gambas, basil, tomato and olives on tomato sauce | Small D250 | Main D380 |
| Path Thai noodle with beef filet marinated in chilli and soya sauce | Small D250 | Main D380 |
| Egg noodle with green curry sauce, chicken, white mushroom, beans and broccoli | Small D200 | Main D330 |

Fish

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| Fruits de Mer - The best that the Atlantic can offer | D775 (Min 2 persons) |
| Fried Lady fish with coconut curry sauce, ginger carrots, beans and basmati rice | D395 |
| Deep fried Gambas with basil chilli garlic olive, pasta and salad with olive tapenade & truffle oil | D450 |
| Grilled captain fish mash potato, grilled egg plant, oven tomato and saffron sauce | D375 |
| Sole Meunière with chips and salad | D370 |
| Baked Butterfish rolled in Serrano ham, with rösti, green asparagus and lime Hollandaise sauce | D410 |
| Fried Barracuda on the skin with salsa, pommes Anna, grilled vegetables | D350 |
| Lobster - Available on request | |

Meat and Poultry

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| Roasted lamb with bone femme vegetables and honey garlic sauce | D395 |
| Fried beef filet marinated in teriyaki sauce, with beans and | D460 |

sweet & spicy sweet potato

Entrecôte with sauce of your choice (cognac, béarnaise or pepper sauce) with salad, vegetables and creamy cheese mash potato D390

Fried fillet of pork with broccoli pesto grilled vegetables, tagliatelle and balsamic sauce D410

Chicken breast stuffed with prawns, spicy Brie sauce, rice, cabbage, mango and sweetcorn D380

Two preparations of duck with carrot mash potato, fried pumpkin and cherry port sauce D510

Famous Dutch dish - Filet of beef served with a salad, vegetables and chips D460

Desserts

Fresh papaya with vanilla ice cream and cold white wine sabayon D170

Chocolate mousse with tomato thyme jam and roasted nuts D210

Pana Cotta with lime sorbet and icy limonchello liquor D200

Pineapple spiced tartlet (cardamom and chilli) with ice cream and vanilla sauce – 20 mins D190

Crème Brule with acetto balsamic honey plums D175

Strawberry coup fantasy, strawberries with strawberry ice cream, whipping cream D190

Backed Alaska on rote grötze D210

Dame Blanche D170

Café glacé, ice cream coup with coffee glaze nuts, whipping cream and Tia Maria D195

Warm brownie with ice – 20 mins D210