



Ngala Lodge Cuisine

By

Jonathan Groves

Please check the daily specials

These are designed for you by the Chef

Using the fresh products available today

We cater for all dietary needs

However, please speak to the Chef in advance so we can supply your wishes to our normal exceptional standards

DINNER

All prices are government sales tax included

Prices are subject to change



STARTERS

**

Beef carpaccio

Marinated beef fillet wafer thin slices with rocket salad, olive oil & fresh basil.

D355 or £8.50

*

Tuna carpaccio

Thinly sliced fresh tuna with leaves from the garden, olive oil & fresh basil, sprinkled with roasted cashews.

D330 or £7.50

*

Lobster Tail served with a salad of potato & sundried tomatoes with basil and a Lobster mayonnaise

D565 or £12.50

(HB supplement of D200 or £4.50)

*

Grilled Goat cheese served with balsamic onion compote and a Gambian honey dressing

Salad

D315 or £7.25

*

Spring rolls filled with Chicken, carrot & spring onion, served with a rich sesame sweet & sour sauce

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D305 or £7.00

*

Serrano ham thinly sliced on local honey melon with leaves from the garden and a raspberry vinaigrette

D350 or £7.75

*

Caesar's Salad

Your choice of Chicken or Smoked Salmon with a Parmesan mayonnaise and garlic croutons

D370 or £8.25

DINNER

SOUPS

Spinach

On smoked salmon with garlic crouton

D270 or £6.00

*

Puree of Butternut squash with sweet corn & coriander

D195 or £4.50

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*

Mediterranean Fish soup with Prawns & garlic crouton

D295 or £6.50

PASTA

Tagliatelli pasta with Gambas in a spinach cream topped with cashews

D385 or £8.50

*

Bacon & beef fillet tossed in olive oil with pasta and blue cheese

D425 or £9.50

*

Tomato tagliatelli with garlic roasted eggplant, a tomato salsa of spring onions & basil finished with fresh Parmesan.

D295 or £6.80

" Our Pasta is freshly made on a daily basis and cooked to order"

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DINNER
FROM THE SEA YOU SEE
FISH

Cajun style Grilled Tuna served Pink

On horseradish crushed potatoes with a coriander white wine cream

D520 or £11.50

*

Lobster

Simmered in butter then served with a vanilla infused Hollandaise sauce

Together with fresh tagliatelli and Herb salad

D775 or £17.25

(HB supplement D250 or £5.55)

*

Grilled Captain Fish

With spinach mashed potatoes and a white wine sauce with fresh coconut

D520 or £11.50

*

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Fillets of Sole fish braised in the oven with local Prawns

served with crushed potatoes of sundried tomatoes and a mild curry and coconut cream

D520 or £11.50

*

Grilled Barracuda with potato croquettes of spring onions and an Orange horseradish jus

D520 or £11.50

*

Tiger Prawns

When available these are a must!

Grilled in garlic butter on garlic sauce

With your choice of Paste, rice or chips

or any other style available you wish

D630 or £14.00

(HB supplement D210 or £4.60)

DINNER

ONLY @ NGALA

HOT from THAILAND

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Local prawns, chicken, butterfish & bacon simmered in coconut curry sauce with lemon grass,
lime leaves & chilies with a coriander dumpling & garlic bread

(Sorry, if she is too hot for you to handle it is not possible to send her back!)

D525 or £11.60

(HB supplement D50 or £1.15)

*

Fruits de Mer (min 2 Persons)

Lobsters poached and grilled, Grilled Gambas and Calamari, Poached Prawns, Solefish pane and
Fish tempura.

With three sauces, Rice and French Fries

D995pp or £22.50pp

(HB supplement D475pp or £10.50)

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DINNER

MEAT and POULTRY

Beef Fillet

Imported fillet grilled to your liking

Served with a Red wine sauce and a crunchy cookie of sweet potato

On aubergines tossed in olive oil

D565 or £12.50

(HB supplement D90 or £2.00)

*

Mexican style Chicken

Marinated in coriander with vegetable sesame rice and a spicy cumin peanut sauce with a twist of lime

D520 or £11.50

*

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Duck Breast

Sautéed on his skin nice and crispy

On a balsamic jus with spring onion mash

D520 or £11.50

*

Lamb Loin

Marinated in garlic, soya & sesame oil

On a ginger & sweet pepper sauce with spinach mash

D520 or £11.50

*

Pork fillet with Sauce Béarnaise

Homemade chips and herb salad

D520 or £11.50

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DINNER

DESSERTS

Traditional Crème Bruleé

D285 or £6.35

*

Baked Alaska

Served with Melon and Port wine reduction

D285 or £6.35

*

Fresh seasonal Fruits

With Lime ice cream and a Wonjo sabayon

D285 or £6.35

*

Warm chocolate Cake

With

Vanilla Ice Cream

!!!Takes 20 mins to freshly bake-well worth the wait!!!

D285 or £6.35

*

Ngala's Dame Blanche

Warm chocolate sauce on Vanilla Ice Cream, whipped

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cream and crispy chocolate and cornflake garnish

D285 or £6.35

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