



THE BOATHOUSE
- In Ballito -
Luxury Guest House



Menu

Boathouse Breakfast Menu

Cold Buffet:

R75

Any three Cereals
Muesli
Smoke Fish
Pastry Selection
Yogurt
Juices
Fruit Platter
Cheese Platter
Meat Platter

Hot Breakfast:

R80

Boathouse Breakfast:

Two eggs with a choice of fried/pouched/boiled/omelette
Grilled Tomato
Fried Onion
Sauté Mushrooms

British Breakfast:

Boathouse breakfast + Pouched Haddock

Scottish Breakfast:

Boathouse breakfast + Kippers

Irish Breakfast:

Boathouse breakfast + Smoked Salmon

Meaty Breakfast:

Boathouse breakfast + Macon + Lamb Sausage



Thava Starter Menu

Non – Vegetarian Starters

Chilli Chicken	R50
Chicken breast cubes pan fried with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.	
Calamari Chilli	R75
Calamari rings pan fried with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.	
Prawn Chilli	R125
Prawns pan fried with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.	
Thava Chicken 65	R50
Small pieces of chicken fillet marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried.	
Thava Prawns 65	R125
Pieces of Prawns marinated with ginger, green chilli, curry leaves, coriander leaves, vinegar and black pepper coated with corn flour and deep fried.	
Sesame Crumbed Prawns	R60
4 peeled prawns coated in bread crumbs, sesame seeds and deep fried.	

Tandoori Mixed Platters (Non-Veg) available for (2/4/6/8) (R85/R170/R255/R340)

(Chicken Tikka, Tandoori Pahadi Tikka, Reshmi Kebabs, Lamb Seekh Kebabs)

Vegetarian Starters

Paneer Chilli	R75
Paneer pan fried with green peppers, red peppers, yellow peppers, vinegar, and soya sauce.	
Onion Bhajia	R22
Slices of onions dipped in gram flour paste and deep fried.	
Vegetable Patties (3 in a plate)	R35
A mixture of coriander, sesame, coconut, peanut and chillies stuffed inside mashed potato balls and deep fried. Served with sweet yogurt.	
Potato Pakora	R20
Slices of potatoes dipped in gram flour paste and deep fried.	
Thava Potato Bonda	R30
A traditional South Indian dish of potato cubes cooked, seasoned & deep fried in chickpea batter	



Tandoor

Chicken Tikka	R69
Chicken cubes marinated in yoghurt and masala and cooked in a tandoori oven.	
Tandoori Chicken	R85
1/2 Chicken with bone marinated in spices and yoghurt and cooked in the traditional tandoor oven, served on a bed of saffron rice, with green chutney and green salad.	
Chicken Malai Tikka	R69
Mildly spiced chicken breast pieces marinated in yoghurt, cream and cashew nuts, cooked in the tandoori oven. Served with green chutney and green salad.	
Tandoori Prawns	R120
Pieces of prawns marinated in ginger garlic, lemon, butter and chilli sauce and grilled to perfection in the tandoori oven served with savoury rice.	
Fish Tikka	R95
Fish marinated with tomato, Green pepper and onion cubes grilled together on a skewer in the tandoori oven served with green chutney and salad.	
Tandoori Lamb Chops	R105
Lamb chops mildly spiced with the garammasala of cinnamon, cardamom & cloves and mounted on skewers, then cooked to perfection in the tandoori.	
Tandoori Paneer Tikka	R55
Pieces of homemade paneer with pieces of tomato, green pepper and onion cubes grilled together on a skewer in the tandoori oven, served with green chutney.	
Mushroom Tikka	R55
Mushroom with tomato, green pepper, onion cubes grilled together in a tandoori oven.	

***M-Main, T-Tapas**

M T

Curries (Chicken)

Chicken Tikka Masala	R75	R50
Cubes of chicken tikka on with onions, cashew nuts in ginger garlic paste.		
Chicken Khorma	R80	R55
Pieces of chicken cooked in cashew nuts and cream sauce.		
Butter Chicken	R75	R50
Pieces of chicken cooked in tomato, cashew nuts and cream butter and garlic paste.		
Kasthuri Chicken	R75	R50
Tender pieces of chicken cooked with kasthuri herbs in tomatoes and onion sauce.		
Chicken Jalfrizi	R75	R50
Pieces of chicken with onion, green pepper cubes cooked in tomato and onion sauce.		
Chicken Vindaloo	R75	R50
A hot goa'nes curry with potatoes in a mixture of red chillies, vinegar, cinnamon, cloves and cumin.		



Curries (Lamb)

	M	T
Lamb Rogan Josh	R95	R60
Cubes of lamb cooked in ginger garlic and onions tomatoes Kashmiri sauce.		
Lamb Vindaloo	R95	R60
A hot Goanese curry cooked with potatoes and a mixture of red chillies, vinegar, cinnamon, cloves and cumin.		
Lamb Khorma	R95	R60
Pieces of lamb cooked in a cashew nuts and cream sauce.		
Lamb Kasthuri	R95	R60
Tender pieces of lamb cooked with Kasthuri herbs in tomatoes and onion sauce.		
Thava Lamb Chops Masala	R115	
Lamb chops mildly spiced with the garam masala of cinnamon, cardamom & cloves and mounted on skewers, then cooked in ginger garlic and onions tomatoes sauce.		

Curries (Vegetarian)

	M	T
Paneer Tikka Masala	R70	R45
Paneer tikka cooked in an onion, tomato and cashew nut sauce.		
Paneer Makhni	R70	R45
Cubes of plain paneer cooked in a tomato and cashew nut sauce, cream and butter.		
Vegetable Jalfrizi	R65	R40
Mixed vegetable cubes along with green pepper cooked in tomato and onion sauce.		
Bombay Aloo	R50	R30
Pieces of potato boiled then fried and garnished with mustard seeds and fried coconut.		
Dhal Makhni	R55	R30
Black lentil curry with kidney beans in cream and butter.		
Tadka Dhal	R50	R30
Yellow dhal cooked and steamed with mustard, onion, tomato and red chilli.		
Dhingri Mattar	R60	R45
Mushrooms and peas cooked in an onion, cashew nut sauce.		

Curries (Sea Foods)

Fish Curry	R115	
Fresh line fish prepared in coriander and chilli paste with onions, ginger and garlic and cooked to perfection by adding curry leaves and tamarind.		
Prawn Curry	R125	
8 pieces of prawns cooked in a tamarind, coconut and tomato based sauce.		
Chicken & Prawn Curry	R120	
Pieces of chicken cubes and prawns cooked in coconut and tomato based sauce.		



Dum Biryani

A Hyderabadi style of Biryani, where marinated meat and partially cooked basmati rice are layered and cooked on very slow fire.

Lamb Biryani	R105
Chicken Biryani	R90
Vegetable Biryani	R75

Rice

Plain Basmati Rice	R10
Vegetable Pulavu	R25

India Flat Breads

Indian daily breads are called chapatti, roti and paratha. They are made of finely milled whole wheat flour and water. Poori is fried bread that is usually made on holidays, festive occasions and for entertaining.

Plain Naan	R12
Butter Naan	R14
Garlic Naan	R17
Cheese Naan	R22
Tandoori Roti Plain	R10
Tandoori Roti Butter	R14
Roomali Roti	R17
Chapatti	R12
Aloo Paratha	R17
Thava Kerala Paratha	R17

Accompaniments

Kachumber Salad	R18
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Julienne of cucumber, carrot, onion, tomato, and green pepper tossed in lemon juice with fresh coriander leaves.

Cucumber Raita	R12
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Homemade yoghurt with freshly sliced cucumber.

Desserts

Gulab Jamun	R35
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Milk powder, cardamom and sugar combined and fried in small balls and soaked in sugar syrup.

Payasam	R30
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Vermicelli cooked with cream, raisins and almonds.

Sooji	R30
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Semolina pudding served with a strawberry coulis and vanilla ice cream.

Thava Fried Ice Cream	R30
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Scoop of vanilla ice-cream coated with phyllo pastry which is deep fried and garnished with sugar syrup and coconut powder.



Thava Continental Menu

Starter

Tomato Soup	R40
A rich tomato soup, topped with crème fraiche, feta cheese and black olives. Served with a freshly baked bread roll.	
Prawn Cocktail	R45
Fresh prawns served in a tangy seafood sauce	
Cajun Style Chicken Salad	R55
Grilled Cajun chicken strips, cucumber, baby tomatoes, peppadews, peppers, red onions and avocado (seasonal) served on a bed of mixed greens.	
Thai Fish Cakes	R45
Capers, coriander and cumin infused fish cakes, served with queen prawns complimented by sweet chilli sauce.	
Greek Salad	R45
Danish feta, black olives, red onion, peppers, rosa tomatoes, cucumber, capers and a balsamic reduction.	

Main

Fish Burger	R50
Succulent fish, served with lettuce and tomato on a fresh bread roll	
Chicken Burger	R45
Succulent chicken breast, served with lettuce and tomato on a fresh bread roll	
Beef Burger	R45
Succulent beef, served with lettuce and tomato on a fresh bread roll	
Fillet of Beef (250g)	R110
Served on a bed of rocket and baby tomatoes	
Seafood Platter for One	R190
Prawns, langoustine, calamari, mussels and line fish, served with rice or chips	
Line Fish of the day	R125
Flame Grilled Prawn Skewer	R125
Two prawn skewers served with rice and complimented with a pineapple and peppadew salsa.	

Light Meal

Bagels/Wrap

Fillings:

Smoked Salmon and cream cheese	R75
Cheese and tomato	R45
Fish mayonnaise	R65
Macon and egg	R45





Hot Beverage

Filter Coffee	R15
Decaf Coffee	R15
Cappuccino	R20
Skinny Cappuccino	R17
Decaf Cappuccino	R15
Espresso	R15
Double Espresso	R22
Café Latte	R20
Hot Chocolate	R20
Milo	R20
Masala Tea	R18
Mochachino	R20
Jameson's Irish Coffee	R28
Kahlua Coffee	R28
Frangelico Coffee	R28
Whiskey Dom Pedro	R28
Kahlua Dom Pedro	R28
Five Roses	R15
Earl Grey	R15
Rooibos	R15

