



METROPOLITAN

# COLLECTIVE Shapers

Foodie, chef and entrepreneur Thabang Monama doesn't just serve meals; he uses comfort food to create innovative dining experiences.

"My culinary creations are a reflection of my creativity, attention to detail, and profound understanding of flavours, textures, and presentation," says the owner of *Mofine Foods*, a restaurant serving meticulously prepared soulful food with a creative flair.

Thabang explains, "I possess an entrepreneurial spirit that fuels my drive to push boundaries and challenge the status quo. Recognising the need for unique dining experiences, I transformed my culinary talent into my business venture. I conceptualised a trendy casual eatery that showcases signature styles and a commitment to delivering an unforgettable food experience that has captivated the palates of food enthusiasts."

Thabang got the idea to start a restaurant in 2012 while he was studying at Tshwane South College. However, he knew that he needed experience if his restaurant was to succeed. After "refining his technique and repertoire" at several of Gauteng's top hotel and restaurant establishments, Thabang began operations on 25 March 2021.

He says his unique blend of culinary expertise and business acumen in the restaurant industry allows him to manage and run *Mofine Foods* and innovate on menus that delight customers.

The restaurant, based in Olievenhoutbosch, Centurion, serves up a mouth-watering array of *chisa nyama*, beef stew, traditional chicken feet and gizzards served with pap. The sides include chakalaka coleslaw, cabbage, beetroot, and gravy. There are also options of chicken/beef wraps, sandwiches, *Kotas*, 100% beef burgers, buffalo and BBQ hot wings, platters, fries and virgin cocktails.

Thabang's vision is to use his natural talents, coupled with his entrepreneurial spirit and the knowledge he gained through his participation in the **Metropolitan Collective Shapers** programme, to grow *Mofine Foods* into a premier restaurant where patrons can enjoy a sumptuous meal while listening to the coolest music.

Driven by a relentless pursuit of culinary perfection and an unwavering entrepreneurial spirit, Thabang plans to continue to revolutionise the food industry, and one day be the beacon of food and beverage establishments in the neighbourhood and one of the leading brands in the market.

You can follow Thabang's journey by liking his [Facebook page](#).

If you're in Centurion and in the mood for a culinary taste adventure, check out *Mofine Foods* at 5566 Kumbyane Street. Ext. 25 Olievenhoutbosch, Centurion.

Email him at [mofinefoods@gmail.com](mailto:mofinefoods@gmail.com)

Call him on 067 1105 009

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## Thabang Calvin Monama

Mofine Foods

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