

PLATFORM ONE

A LA CARTE MENU

This Menu features an exquisite collection of our kitchen's finest fare, ranging from light and healthy to the more substantial. We recommend that you consult our award winning Wine List to compliment your meal.

"Platform One - the finest ingredients combined with superlative culinary art served in this truly charming desert oasis"

COLD STARTERS

SWAKOPMUND OYSTERS Served the traditional way, on crushed ice with Lemon Wedges, Tabasco and Black Pepper	Half Dozen N\$ 198 Full Dozen N\$ 385
SMOKED SALMON CUP Smoked Salmon Cup filled with Cream Cheese and Shrimps served with Lemon Segments, Cucumber Ribbon Salad and Deep Fried Capers	N\$ 120

HOT STARTERS

CLASSIC SNAILS 6 snails Gratineéd with garlic butter, topped with Cheese, Parsley and Breadcrumbs	N\$ 125
MUSSELS POT Steamed Mussels served in Creamy White Wine Garlic Sauce served with Toasted French Loaf	N\$ 135

FISH

GRILLED PRAWNS 6 Black tiger Prawns grilled in Garlic Butter served on a Bed of Savoury Rice with Peri-peri & Creamy Garlic Sauce	N\$ 300
ATLANTIC KABELJOU Pan-fried and served with a Tomato & Onion Concassé, Savoury Rice and Seasonal Vegetables	N\$ 205
“SOLE PEPPERONATA” Sole Fillets braised with Mixed Bell Pepper “Pepperonata” served with Steamed Basmati Rice and Tomato Sauce	N\$ 190
SEAFOOD BOUILLABAISSÉ A Seafood Ragout of Kingklip, Kabeljou, Calamari and Mussels braised with Tomatoes, Onion and White Wine, served with Savoury Rice	N\$ 220
MACADAMIA NUT KINGKLIP Kingklip baked with a Macadamia Nut Crust served with a Light Curry Sauce, Basmati Rice & Sautéed Green Beans	N\$ 225
SEAFOOD TOWER A Towering Seafood delight consisting of Grilled Kingklip, Grilled Calamari Steak, Grilled Line-fish and Prawns served on a Bed of Savoury Couscous with a Hollandaise Sauce and Seasonal Vegetables	N\$ 320
CRAYFISH Grilled Crayfish, served with Rice, Lemon Butter, Peri-Peri and Garlic Sauce	N\$ 320
SEAFOOD PLATTER A bounty of Seafood for 2 people including Crayfish, Prawns, Kingklip, Mussels and Calamari on a bed of Savoury Rice accompanied by Lemon Butter, Per-Peri and Garlic Sauce	N\$ 700

SALADS

GREEK SALAD (V) A colourful combination of Lettuce, Olives, Tomatoes, Peppers, Onion and Cucumbers topped with Feta Cheese and Herbs	N\$ 110
PEAR & BLUE CHEESE SALAD (V) Sliced Poached Pear served on a Bed of Crisp Garden Greens dressed with a White Balsamic Dressing and Sprinkled with Crumbled Blue Cheese	N\$ 120
HEALTH SALAD (V) A combination of Apple, Pecan Nuts, Carrots, Celery and Croutons served on a bed Crispy Iceberg Lettuce with a Light Yogurt Dressing	N\$ 98
SALAD CAPRESE (V) Slices of Fresh Tomato, Fresh Basil & Creamy Mozzarella, drizzled with Basil Pesto & Balsamic Vinegar Gastrique	N\$ 120

GRILLS

Choice Namibian cuts prepared on our Charcoal Grill - all served with a choice of Chips, Rice or Baked Potatoes and Fresh Seasonal Vegetables

Rump steak	(300g)	N\$ 220
Fillet Steak	(300g)	N\$ 255
Oryx Loin	(300g)	N\$ 235
Lamb Loin Chops	(300g)	N\$ 230
T-Bone Steak	(400g)	N\$ 240
A choice of Sauces is available for your Steak:		N\$ 35 each
*Mushroom	*Monkeygland	
*Creamy Garlic	*Green Peppercorn	
*BBQ	*Peri-peri	
*Garlic Butter		
“OXTAIL POTJIE”		N\$ 205
Traditional Slow Braised Oxtail served in a Mini 3 Legged Cast Iron “Potjie” with Steamed Rice and Seasonal Vegetables		
OXTAIL CROQUETTES		N\$ 230
Oxtail Croquettes with Gluhwein Jus, Smoked Garlic Potato Puree & Summer Vegetables		
GRILLED DUCK BREAST		N\$ 215
Grilled Duck Breast served with a Wholegrain Mustard Sauce, Butternut Mash, Pickled Beetroot & Matchstick Potatoes		
PORK BELLY		N\$ 200
Roast Pork Belly with Braised Red Cabbage, Caramelised Apples and Spring-onion Mashed Potatoes		





VEGETERIAN



ROAST BABY VEGETABLES (V)

A Selection of Fresh Baby Vegetables in season roasted with an Herb Butter, served with Lemon infused Couscous

N\$ 155

BUTTERNUT “OMPABA” (V)

Butternut filled with Creamed Spinach and Gratineed with Feta Cheese, accompanied by Mini Potato Rostis and a Tomato Sauce

N\$ 125

EGGPLANT PARMESAN (V)

Eggplant with a Parmesan Crust with Sautéed Spinach, Roast Cherry Tomatoes

N\$ 180



KIDS CORNER



VIENNA & CHIPS

Vienna Sausage served with French Fries and Tomato Ketchup

N\$ 105

CHICKEN SCHNITCHEL

Crumbed Chicken Schnitzel served with Mashed Potatoes

N\$ 105

SPAGHETTI BOLOGNAISE

Spaghetti topped with a Bolognese Sauce and Sprinkled with Grated Cheese

N\$ 120



BEVERAGES



SOFT DRINKS

Appletiser	N\$ 64	Schweppes Ginger Ale	N\$ 34
Coke	N\$ 35	Schweppes Lemonade	N\$ 34
Creme Soda	N\$ 35	Schweppes Soda Water	N\$ 34
Sprite Zero	N\$ 35	Schweppes Tonic Water	N\$ 34
Coke Zero	N\$ 35	Naukluft Sparkling 1L	N\$ 35
Fanta Orange	N\$ 35	Naukluft Sparkling 500ml	N\$ 25
Fruitree Guava	N\$ 45	Naukluft Still 1L	N\$ 32
Fruitree Tropical	N\$ 45	Naukluft Still 500ml	N\$ 24
Fruitree Orange	N\$ 45	Naukluft Still 330ml	N\$ 22
Grapetiser Red	N\$ 64	Red Bull	N\$ 62
Schweppes Dry Lemon	N\$ 34	Tomato Cocktail Juice	N\$ 60

SPIRITS

WHITE SPIRITS

Gordon's Gin	N\$ 20
Bombay Sapphire Gin	N\$ 44
Beefeater Gin	N\$ 42
Beefeater Pink Gin	N\$ 40
Inverroche Amber Gin	N\$ 62
Inverroche Classic Gin	N\$ 62
Inverroche Verdant Gin	N\$ 62
Malfy Con Arancia Gin	N\$ 52
Malfy Con Limone Gin	N\$ 52
Malfy Original Gin	N\$ 52
Malfy Rosa Gin	N\$ 52
Oxygen	N\$ 54
Vodka Skyy Blue	N\$ 30
Vodka Skyy Raspberry	N\$ 30
Vodka Skyy Cherry	N\$ 30
Vodka Skyy Infused Citrus	N\$ 30
Vodka Skyy Infused Passion	N\$ 30
Vodka Skyy Infused Pineapple	N\$ 30
Vodka Skyy Vanilla	N\$ 30
Vodka Pushkin	N\$ 20
Vodka Smirnoff	N\$ 20

APPERITIFS, PORTS & SHERRY

Campari	N\$ 34
Old Brown Sherry	N\$ 12
Underberg	N\$ 62
Kleiner Keller	N\$ 44

VERMOUTH

Cinzano Bianco	N\$ 15
Cinzano Rosso	N\$ 15
Martini Bianco	N\$ 20
Martini Rosso	N\$ 20
Martini Dry	N\$ 20

Whisky

Bell's	N\$ 30
Chivas Regal 12 Yrs	N\$ 54
Chivas Regal Extra	N\$ 78
Glenfiddich 12 Yrs	N\$ 82
Jack Daniel's	N\$ 44
Jameson	N\$ 48
Jameson Caskmates	N\$ 54
Jameson Select Reserve	N\$ 62
J&B	N\$ 28
Johnnie Walker Blue	N\$ 350
Johnnie Walker Black	N\$ 52
Johnnie Walker Red	N\$ 32
Scottish Leader	N\$ 26
White Horse	N\$ 24

BRADY

Klipdrift Export	N\$ 22
KWV 10 Yrs	N\$ 42
Richelieu	N\$ 22

RUM

Bacardi	N\$ 32
Captain Morgan	N\$ 24
Malibu	N\$ 28
Red Heart	N\$ 30
Captain Morgan Spiced Gold	N\$ 22

COGNAC

Rémy Martin VSOP	N\$ 150
Rémy Martin XO	N\$ 436
Hennessy VS	N\$ 84
Hennessy VSOP	N\$ 115

CORDIALS

Kola Tonic Cordial	N\$ 9
Passion Fruit Cordial	N\$ 9
Lime Cordial	N\$ 9



SOUPS



CHEF'S FAVOURITE

Ask your waiter for the Chef's Recommendation of today

N\$ 90

CRAYFISH BISQUE

Traditional Rich & Creamy garnished with Double Cream and Toasted French Loaf

N\$ 135



DESSERTS



WHISTLE STOP

Choose your dessert from the Buffet

N\$ 95

AMERICAN STYLE CHOCOLATE BROWNIES

Warm American Style Chocolate Brownies served with Ice-cream or Whipped Cream, topped with Chocolate Sauce and Chopped Nuts

N\$ 155

FRUIT PLATTER

Freshly sliced Fruits in season with Ice-cream

N\$ 95

BEERS, DRAUGHT & CIDERS

Black Label	N\$ 40
Castle Lite	N\$ 40
Castle Lite Draught	N\$ 42
Hansa Draught	N\$ 48
Heineken	N\$ 55
Hunters Dry	N\$ 50
Hunters Gold	N\$ 50
Savanna Dry	N\$ 60
Savanna Light	N\$ 60
Belgravia Gin & Tonic	N\$ 76
Belgravia Gin & Dry Lemon	N\$ 76
Strongbow Gold	N\$ 57
Strongbow Berries	N\$ 57
Tafel Lager	N\$ 35
Tafel Light	N\$ 35
Windhoek Lager	N\$ 47
Windhoek Light	N\$ 35
Windhoek Draught	N\$ 48
Windhoek Non Alcoholic	N\$ 47
Clausthaler Non Alcoholic	N\$ 54

LOCAL & IMPORTED LIQUEURS

Amarula	N\$ 18
Essence of Namibia	N\$ 45
Oude Meester Ginger	N\$ 22
Oude Meester Peppermint	N\$ 22
Frangelico	N\$ 32
Jägermeister	N\$ 47
Kalúla	N\$ 34
PO 10c	N\$ 22
Southern Comfort	N\$ 26
Tango Apple	N\$ 14
Tequila Olmeca Blanco	N\$ 40
Tequila Olmeca Reposado	N\$ 38
Xuxu Strawberry Liquer	N\$ 22
Zappa Black	N\$ 22
Zappa Blue	N\$ 22
Zappa Red	N\$ 22

