

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	Half Dozen N\$ 205 Full Dozen N\$ 395
Served the traditional way, on crushed ice with Lemon Wedges, Tabasco and Black Pepper	
SMOKED SALMON CUP	N\$ 130
Smoked Salmon Cup filled with Cream Cheese and Shrimps served with Lemon Segments, Cucumber Ribbon Salad and Deep Fried Capers	

HOT STARTERS

CLASSIC SNAILS	N\$ 130
6 snails Gratineéd with garlic butter, topped with Cheese, Parsley and Breadcrumbs	
MUSSELS POT	N\$ 140
Steamed Mussels served in Creamy White Wine Garlic Sauce served with Toasted French Loaf	

FISH

GRILLED PRAWNS	N\$ 330
6 Black tiger Prawns grilled in Garlic Butter served on a Bed of Savoury Rice with Peri-peri & Creamy Garlic Sauce	
ATLANTIC KABELJOU	N\$ 210
Pan-fried and served with a Tomato & Onion Concassé, Savoury Rice and Seasonal Vegetables	
"SOLE PEPPERONATA"	N\$ 225
Sole Fillets braised with Mixed Bell Pepper "Pepperonata" served with Steamed Basmati Rice and Tomato Sauce	
SEAFOOD BOUILLABAISSE	N\$ 230
A Seafood Ragout of Kingklip, Kabeljou, Calamari and Mussels braised with Tomatoes, Onion and White Wine, served with Savoury Rice	
MACADAMIA NUT KINGKLIP	N\$ 240
Kingklip baked with a Macadamia Nut Crust served with a Light Curry Sauce, Basmati Rice & Sautéed Green Beans	
SEAFOOD TOWER	N\$ 330
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	
CRAYFISH	N\$ 340
Grilled Crayfish, served with Rice, Lemon Butter, Peri-Peri and Garlic Sauce	
SEAFOOD PLATTER	N\$ 750
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	

SALADS

GREEK SALAD (V)	N\$ 115
A colourful combination of Lettuce, Olives, Tomatoes, Peppers, Onion and Cucumbers topped with Feta Cheese and Herbs	
PEAR & BLUE CHEESE SALAD (V)	N\$ 125
Sliced Poached Pear served on a Bed of Crisp Garden Greens dressed with a White Balsamic Dressing and Sprinkled with Crumbled Blue Cheese	
HEALTH SALAD (V)	N\$ 105
A combination of Apple, Pecan Nuts, Carrots, Celery and Croutons served on a bed Crispy Iceberg Lettuce with a Light Yogurt Dressing	
SALAD CAPRESE (V)	N\$ 140
Slices of Fresh Tomato, Fresh Basil & Creamy Mozzarella, drizzled with Basil Pesto & Balsamic Vinegar Gastrique	

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\$ 225
Fillet Steak	(300g)	N\$ 310
Oryx Loin	(300g)	N\$ 240
Lamb Loin Chops	(300g)	N\$ 240
T-Bone Steak	(400g)	N\$ 265

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\$ 210
Traditional Slow Braised Oxtail served in a Mini 3 Legged Cast Iron "Potjie" with Steamed Rice and Seasonal Vegetables

OXTAIL CROQUETTES N\$ 240
Oxtail Croquettes with Gluhwein Jus, Smoked Garlic Potato Puree & Summer Vegetables

GRILLED DUCK BREAST N\$ 240
Grilled Duck Breast served with a Wholegrain Mustard Sauce, Butternut Mash, Pickled Beetroot & Matchstick Potatoes

PORK BELLY N\$ 210
Roast Pork Belly with Braised Red Cabbage, Caramelised Apples and Spring-onion Mashed Potatoes



VEGETERIAN

- ROAST BABY VEGETABLES (V)** N\$ 160
A Selection of Fresh Baby Vegetables in season roasted with an Herb Butter, served with Lemon infused Couscous
- BUTTERNUT "OMPABA" (V)** N\$ 150
Butternut filled with Creamed Spinach and Gratinéed with Feta Cheese, accompanied by Mini Potato Rostis and a Tomato Sauce
- EGGPLANT PARMESAN (V)** N\$ 190
Eggplant with a Parmesan Crust with Sautéed Spinach, Roast Cherry Tomatoes

KIDS CORNER

- VIENNA & CHIPS** N\$ 110
Vienna Sausage served with French Fries and Tomato Ketchup
- CHICKEN SCHNITZEL** N\$ 135
Crumbed Chicken Schnitzel served with Mashed Potatoes
- SPAGHETTI BOLOGNAISE** N\$ 140
Spaghetti topped with a Bolognese Sauce and Sprinkled with Grated Cheese

SOUPS

- CHEF'S FAVOURITE** N\$ 115
Ask your waiter for the Chef's Recommendation of today
- CRAYFISH BISQUE** N\$ 135
Traditional Rich & Creamy garnished with Double Cream and Toasted French Loaf

DESSERTS

- WHISTLE STOP** N\$ 115
Choose your dessert from the Buffet
- AMERICAN STYLE CHOCOLATE BROWNIES** N\$ 155
Warm American Style Chocolate Brownies served with Ice-cream or Whipped Cream, topped with Chocolate Sauce and Chopped Nuts
- FRUIT PLATTER** N\$ 110
Freshly sliced Fruits in season with Ice-cream

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
Oxygin	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 Keiler	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

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 Liqueur	N\$ 22
Zappa Black	N\$ 22
Zappa Blue	N\$ 22
Zappa Red	N\$ 22

