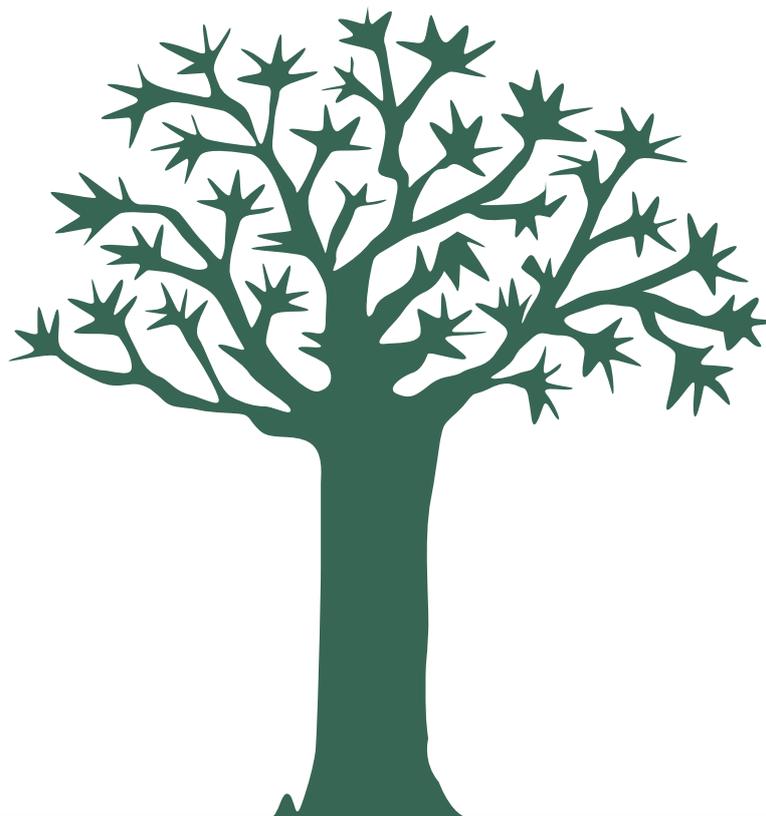




A LA CARTE MENU



OPEN DAILY 6H30 AM - 11H30 PM

STARTERS AND SALADS

WALVIS BAY OYSTERS THREE WAYS	230
Classic mignonette sauce gremolata chili salsa lemon wedge	
SMOKED CHICKEN AND NECTARINE SALAD (N)	125
Mixed greens sliced Cajun chicken breast fresh nectarine slices candied walnuts crumbled feta cheese cocktail tomato cucumber peppered-honey dressing	
FETA, CANTALOUPE, AND WATERMELON SALAD (V)	145
Red grapes herb oil fresh mint fresh basil cucumber slices parsley	
<i>-without feta (VG)</i>	125
BEEF CARPACCIO AND CHIMICHURRI SALAD	175
Thinly sliced seared beef fillet charred corn pickled red onion avocado mousse charred cocktail tomato	
GRILLED HALLOUMI SKEWERS (V)	170
Charred pineapple mint yogurt dip cherry-balsamic reduction mint and lemon salt	
SEARED DUCK BOA BUNS	155
Plum glaze pickled cucumber sesame seeds spring onions red cabbage slices	
CHILI-LEMON PRAWNS	145
Wasabi mayonnaise pineapple and coriander salsa lemon beurre blanc	
LEMON MUSSEL AND CLAM POT	165
White wine and coconut broth carrots celery leek toasted bruschetta	
MUSHROOM AND TRUFFLE ARANCINI (VG)	105
Crispy arancini bites red pepper sauce fresh basil garnish	

PASTA AND RISOTTO

PEA RISOTTO (VA)	115
Peas white wine onions cherry tomatoes parmesan cheese mascarpone herb oil	
PRAWN AND LEMON TAGLIATELLE	195
Grilled prawns white wine cherry tomatoes parsley garlic butter sauce	
CHICKEN AND SUNDRIED TOMATO RAVIOLI	195
Home-made pasta white wine sauce blistered cherry tomatoes crispy bacon crispy sage pecorino cheese	
BUTTERNUT AND SAGE RAVIOLI (VG)	155
Crispy sage blistered cherry tomatoes vegan butter sauce	

NAMIBIAN GRILLS

EXPORT QUALITY BEEF STEAKS
minimum 28 days matured. All grills served with a salad garnish, and a choice of 1 side dish and 1 sauce

	200 G	300 G
RUMP	245	305
RIBEYE	245	305

NAMIBIAN GRILLS

	200 G	300 G
FILLET	305	395
SIRLOIN	245	310
GAME LOIN		380
PICANHA (COULOTTE)		280
LAMB CHOPS 300G 280		
T-BONE 500G 455		
PORK RIBS 400G 305		
PORK RIBS 800G 375		

SAUCES

Pepper | mushroom | peri-peri | three cheeses | garlic | rosemary lemon butter | chimichurri | chilli pecorino cheese and jalapeño | mustard cream

SIDES

Parmesan dusted rustic fries | butternut | honey and cumin roasted seasonal veg | basmati rice | pilaf rice | battered onion rings | butter mashed potatoes | potato gratin

SIDE SALAD | 60

Lettuce leaves | cucumber | cherry tomato | red onion | bell peppers | house dressing

WAGYU BURGER (A) | 385

150-gram double beef wagyu patties | rocket | feta and sundried tomato crumble | melted brie cheese | bacon | truffle mayonnaise | brioche bun | parmesan dusted fries

MAIN COURSE

HEARTY OXTAIL (A)

Creamy garlic mashed potatoes | roasted green beans | red wine gravy | crispy onions | crispy potato garnish

210

CATCH OF THE DAY

Garlic and herb potato gratin | corn puree | creamy caper sauce | lemon caviar

245

KINGKLIP

Coconut rice | coriander and pineapple salsa | green beans | carrot puree | lemon caviar

280

LAMB CURRY

Buttered potatoes with coriander | gremolata | tomato stewed vegetables

220

STUFFED CHICKEN SUPREME (N)

Ricotta and spinach stuffing | pistachio crumbed | white wine sauce | roasted honey carrots | potato gratin

285

CHICKEN TIKKA MASALA

Basmati rice | naan bread | fresh coriander garnish

150

GRILLED PRAWN BOWL

Coconut Jasmine rice | mango slaw | charred cherry tomatoes | crispy onions | lemon caviar | fresh coriander

275

GRILLED PORK LOIN

Grilled and sliced pork loin | blistered tomatoes | sweet onions and spinach | bratkartoffeln | gravy

265

MAIN COURSE

LAMB SHANKS (A) Lamb shank preserved green fig roasted carrots crispy egg yolk garlic mash potatoes rosemary gravy	310
BARBEQUE GLAZED BEEF RIBS Roasted garlic mash potatoes charred corn kernels peas carrots puree fresh coriander BBQ gravy	195

VEGETARIAN AND VEGAN

SPINACH AND PEA RISOTTO (VG) Pumkin seeds herb oil almond milk crispy onions confit cherry tomatoes	125
LINGUINE ALFREDO (V) Creamy alfredo sauce parmesan cheese peppadew fresh basil	125
SPANAKOPITA (V) Spinach phyllo pastry cream cheese garlic yogurt sauce	110
GREEN BEAN STIR-FRY (VG) Brown mushrooms butternut cubes broccoli caramelized onions mixed bell peppers spiced rice	115

DESSERTS

BAKLAVA CHEESE CAKE (N) Spiced nuts honey poached cherries (A)	130
CHOCOLATE AND ORANGE TART (A) Dark chocolate ganache candied orange Cointreau cream	105
COCONUT AND LIME PANNA COTTA Lime gel pineapple salsa coconut tuile	145
WHITE CHOCOLATE AND LEMON TART Shortcrust shell white chocolate ganache lemon curd mini meringues	65
ESPRESSO AND SALTED CARAMEL MOUSSE DUO Coffee chocolate mousse salted caramel core dark chocolate disk	50
MALVA PUDDING Citrus crème anglaise candied orange peel	50
SUMMER BERRY PAVLOVA (V) Crispy meringue whipped cream fresh mixed berries	65