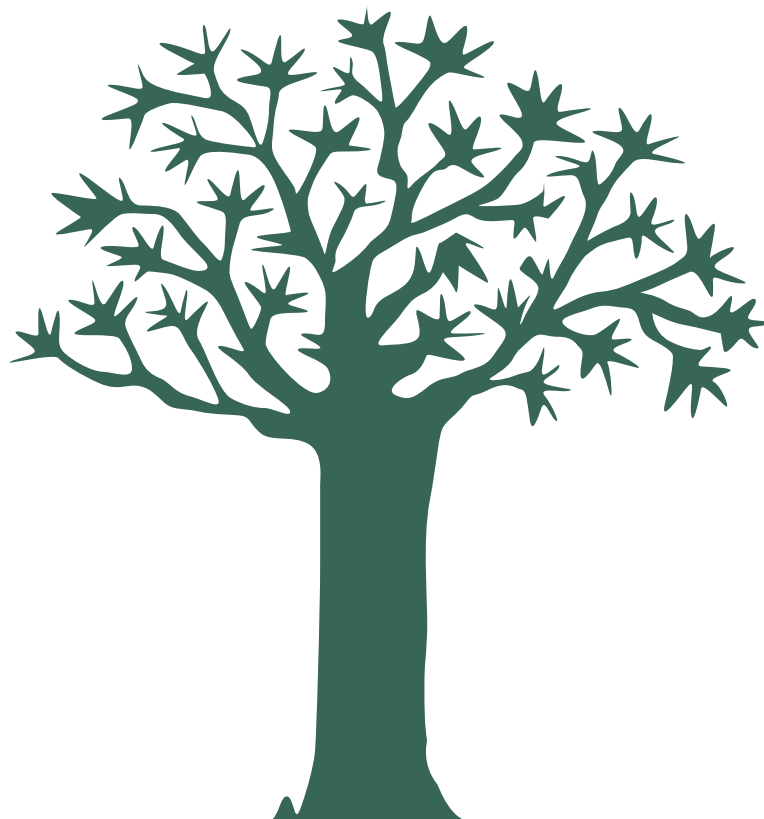




A LA CARTE MENU



OPEN DAILY 6H30 AM - 11H30 PM

STARTERS AND SALADS

WALVIS BAY OYSTERS THREE WAYS Classic mignonette sauce gremolata chili salsa lemon wedge	N\$240
SMOKED CHICKEN AND NECTARINE SALAD (N) Mixed greens sliced Cajun chicken breast fresh nectarine slices candied walnuts crumbled feta cheese cocktail tomato cucumber peppered-honey dressing	N\$135
FETA, ROASTED PEAR, AND GRAPE SALAD (V) Red grapes macadamia nuts herb oil rocket cucumber slices mint	N\$145
<i>-without feta (VG)</i>	N\$125
BEEF CARPACCIO AND CHIMICHURRI SALAD Thinly sliced seared beef fillet charred corn pickled red onion avocado mousse charred cocktail tomato	N\$180
GRILLED HALLOUMI SKEWERS (V) Charred pineapple mint yogurt dip cherry-balsamic reduction mint and lemon salt	N\$170
SEARED DUCK BOA BUNS Plum glaze pickled cucumber sesame seeds spring onions red cabbage slices	N\$165
CHILI-LEMON PRAWNS Wasabi mayonnaise pineapple and coriander salsa lemon beurre blanc	N\$155
LEMON MUSSEL AND CLAM POT White wine and coconut broth carrots celery leek toasted bruschetta	N\$185
MUSHROOM AND TRUFFLE ARANCINI (VG) Crispy arancini bites red pepper sauce fresh basil garnish	N\$105

PASTA AND RISOTTO

PEA RISOTTO (V, A) Peas white wine onions cherry tomatoes parmesan cheese mascarpone herb oil	N\$115
PRAWN AND LEMON TAGLIATELLE Grilled prawns white wine cherry tomatoes parsley garlic butter sauce	N\$255
CHICKEN AND SUNDRIED TOMATO RAVIOLI Home-made pasta white wine sauce blistered cherry tomatoes crispy bacon crispy sage pecorino cheese	N\$195
BUTTERNUT AND SAGE RAVIOLI (VG) Crispy sage blistered cherry tomatoes vegan butter sauce	N\$135

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

RUMP 200G
RIBEYE 200G

200G N\$270 | 300G N\$300
200G N\$275 | 300G N\$350

NAMIBIAN GRILLS

FILLET	200G N\$320 300G N\$395
SIRLOIN	200G N\$270 300G N\$345
GAME LOIN	300G N\$475
PICANHA (COULOTTE)	300G N\$350
LAMB CHOPS	300G N\$320
T-BONE	500G N\$395
PORK RIBS	400G N\$285
PORK RIBS	800G N\$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

N\$65

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

BONANZA WAGYU STEAK 300G

N\$595

Sauces

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

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

WAGYU BURGER (A)

N\$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)

N\$245

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

CATCH OF THE DAY

N\$285

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

KINGKLIP

N\$420

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

LAMB CURRY

N\$270

Buttered potatoes with coriander | gremolata | tomato stewed vegetables

STUFFED CHICKEN SUPREME (N)

N\$245

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

CHICKEN TIKKA MASALA

N\$160

Basmati rice | naan bread | fresh coriander garnish

MAIN COURSE

GRILLED PRAWN BOWL Coconut Jasmine rice slaw charred cherry tomatoes crispy onions lemon caviar fresh coriander	N\$295
GRILLED PORK LOIN Grilled and sliced pork loin blistered tomatoes sweet onions and spinach bratkartoffeln gravy	N\$285
LAMB SHANKS (A) Lamb shank preserved green fig roasted carrots crispy egg yolk garlic mash potatoes rosemary gravy	N\$295
BARBEQUE GLAZED BEEF RIBS Roasted garlic mash potatoes charred corn kernels peas carrots puree fresh coriander BBQ gravy	N\$195

VEGETARIAN AND VEGAN

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

DESSERTS

BAKLAVA CHEESE CAKE (N) Spiced nuts honey poached cherries (A)	N\$130
CHOCOLATE AND ORANGE TART (A) Dark chocolate ganache candied orange Cointreau cream	N\$105
COCONUT AND LIME PANNA COTTA Lime gel pineapple salsa coconut tuile	N\$145
WHITE CHOCOLATE AND LEMON TART Shortcrust shell white chocolate ganache lemon curd mini meringues	N\$70
ESPRESSO AND SALTED CARAMEL MOUSSE DUO Coffee chocolate mousse salted caramel core dark chocolate disk	N\$75
MALVA PUDDING Citrus crème anglaise candied orange peel	N\$55
BERRY PAVLOVA (V) Crispy meringue whipped cream fresh mixed berries	N\$90