

Keeping our menu local

We have endeavored to use as much Namibian produced and sourced food products in the preparation of our Restaurant dishes as possible.

Soup

BISQUE **55.00**
Rich Namibian crayfish broth with a dash of brandy and cream

SOUP OF THE DAY **45.00**
Chef's choice served with fresh rolls and butter

Salads

GREEK SALAD **50.00** ✓


SEA VIEW SALAD **75.00**
Beef biltong, lettuce, avocado, orange, pistachio nuts and a creamy dressing.

SALAD NIÇOISE **65.00**
Lettuce, tomatoes, green beans, tuna, eggs, olives, anchovies, vinaigrette

TANDOORI CHICKEN SALAD **75.00**
Chicken breast marinated in yoghurt, seasoned with tandoori masala and flame-grilled, served on fresh greens with cucumber, tomato and mint salsa.




Starters

OYSTERS	110.00
6 Walvis Bay Lagoon oysters on ice	
ORYX CARPACCIO	70.00
Thinly sliced Namibian Oryx fillet with fresh herbs, olive oil and parmesan shavings	
BLACK MUSSELS SWAKOPMUND	60.00
Local mussels steamed in white wine and finished in garlic cream, served with toasted baguette	
CRUMBED MUSHROOMS	 75.00
Deep fried, served on lettuce with homemade tartare sauce and lemon	
CRUMBED CALAMARI	55.00
Served on rice with tartare sauce	
CRUMBED CAMEMBERT	85.00
Served with toast & cranberry jelly	
SNAILS	65.00
Sizzling in garlic butter, served with brown bread	



Pasta and Meat

 suitable for vegetarians

CASHEW CURRY & RICE  **80.00**

Deeply toasted cashew nuts, beans, cauliflower and broccoli in a ginger-garlic curry, finished in coconut cream and served with basmati rice and a popadum

CHICKEN BROCOLLI CHEESE PASTA **75.00**

Chicken breast and broccoli in a cheddar, mozzarella and parmesan cheese sauce served on buttered tagliatelle

SEA VIEW BURGER **105.00**

Namibian beef patty, bacon, lettuce, pineapple, tomato, fried onion, cheese, fried egg served with French fries & beer batter onion rings, 1000 island sauce

CHICKEN PIE **75.00**

Homemade creamy chicken and mushroom pie, served with French Fries and a small side salad

CHICKEN HAWAII **80.00**

Schnitzel topped with pineapple and cheese sauce, served with French fries

CORDON BLEU **120.00**

Crumbed pork schnitzel wrapped around cooked ham and Emmentaler cheese, French fries and a creamy mushroom sauce.

SUFR & TURF **150.00**

300g Beef rump steak & crumbed calamari served with tartare sauce and French Fries

GAME STEAK **140.00**

Game steak, gnocchi and green beans served with red wine sauce

Fish and Seafood

SEAFOOD CURRY	115.00
Prawns, hake, mussels, calamari and white fish in an aromatic coconut curry, served with a popadum and basmati rice.	
KINGKLIP MEDITERRANEAN	135.00
Flat top grilled in olive oil, topped with a tomato, green pepper and feta salsa, served with parsley potatoes	
KABELJOU SEA VIEW	205.00
Flat top grilled topped with 4 Tiger prawns, served with French fries.	
FISH & CHIPS	95.00
Grilled hake fillet in a beer batter, French fries and tartare sauce	
HAKE SEA VIEW	95.00
Grilled hake fillet on creamed spinach and mashed potato	
PLATTER FOR ONE	485.00
1 Crayfish, 4 Tiger prawns, 4 black mussels, crumbed calamari, grilled kabeljou, grilled hake, on a bed of steamed rice, white wine and garlic-lemon butter	
GARLIC & CHEESE PRAWN PASTA	85.00
Prawns in garlic-cheese sauce served on a bed of tagliatelle	



GRILL

Basted in BBQ sauce, flame grilled and served with vegetables and a choice of French fries, baked potato, or rice

- **Beef fillet 300g** **165.00**
- **Rump steak 300g** **145.00**
- **T-Bone 450g** **160.00**
- **Pork Loin chops** **115.00**
- **Lamb cutlets** **155.00**
- **Spare ribs 600g** **165.00**

Accompaniments

25.00

Fresh garden salad

Onion Rings

Monkeygland sauce

Cheese Sauce

Garlic Sauce

Pepper sauce

Garlic Butter



Dessert

CHOCOLATE VOLCANO wiped cream or Ice -Cream	45.00
GRANADILLA CHEESECAKE	45.00
FRESH FRUIT SALAD, ICE CREAM	40.00
DOUBLE DECKER	50.00
CAPE MALVA PUDDING wiped cream or Ice - Cream	45.00
SOUTHERN RED VELVET	40.00
APPEL CRUMBLE TARTS with a scoop of lemon and passion fruit sorbet	40.00

