

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\$ 150 Full Dozen N\$ 290
SMOKED SALMON CUP Smoked Salmon Cup filled with Cream Cheese and Shrimps served with Lemon Segments, Cucumber Ribbon Salad and Deep Fried Capers	N\$ 130

HOT STARTERS

CLASSIC SNAILS 6 Snails Gratineéd with Garlic Butter, topped with Cheese, Parsley and Breadcrumbs	N\$ 120
MUSSELS POT Steamed Mussels served in Creamy White Wine Garlic Sauce served with Toasted French Loaf	N\$ 120

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\$ 240
ATLANTIC KABELJOU Pan-Fried and served with a Tomato & Onion Concassé, Savoury Rice and Seasonal Vegetables	N\$ 180
"SOLE PEPPERONATA" Sole Fillets braised with Mixed Bell Pepper "Pepperonata" served with Steamed Basmati Rice and Tomato Sauce	N\$ 180
SEAFOOD BOUILLABaisse A Seafood Ragout of Kingklip, Kabeljou, Calamari and Mussels braised with Tomatoes, Onions and White Wine, served with Savoury Rice	N\$ 240
MACADAMIA NUT KINGKLIP Kingklip baked with a Macadamia Nut Crust served with a Light Curry Sauce, Basmati Rice & Sautéed Green Beans	N\$ 220
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\$ 295
CRAYFISH Grilled Crayfish, served with Rice, Lemon Butter, Peri-Peri and Garlic Sauce	N\$ 295
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, Peri-Peri and Garlic Sauce	N\$ 575

SALADS

GREEK SALAD (V) A colourful combination of Lettuce, Olives, Tomatoes, Peppers, Onions and Cucumbers topped with Feta Cheese and Herbs	N\$ 105
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 of Crispy Iceberg Lettuce with a Light Yogurt Dressing	N\$ 95
SALAD CAPRESE (V) Slices of Fresh Tomato, Fresh Basil & Creamy Mozzarella, drizzled with Basil Pesto & Balsamic Vinegar GASTRIQUE	N\$ 110

GRILLS

Choice of 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\$ 195
FILLET STEAK	(300g)	N\$ 240
ORYX LOIN	(300g)	N\$ 195
LAMB LOIN CHOPS	(300g)	N\$ 185
T-BONE STEAK	(400g)	N\$ 195

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\$190
Traditional Slow Braised Oxtail served in a Mini 3 Legged Cast Iron "Potjie" with Steamed Rice and Seasonal Vegetables

OXTAIL CROQUETTES N\$210
Oxtail Croquettes with Gluhwein Jus, Smoked Garlic Potato Purée & Summer Vegetables

GRILLED DUCK BREAST N\$210
Grilled Duck Breast served with a Wholegrain Mustard Sauce, Butternut Mash, Pickled Beetroot & Matchstick Potatoes

PORK BELLY N\$185
Roast Pork Belly with Braised Red Cabbage, Caramelised Apples and Spring-Onion Mashed Potatoes



VEGETARIAN

ROAST BABY VEGETABLES (V) N\$ 125
A Selection of Fresh Baby Vegetables in season roasted with a Herb Butter, served with Lemon infused Couscous

BUTTERNUT "OMPABA" (V) N\$ 125
Butternut filled with Creamed Spinach and Gratinéed with Feta Cheese, accompanied by Mini Potato Rostis and a Tomato Sauce

EGGPLANT PARMESAN (V) N\$ 145
Eggplant with a Parmesan Crust with Sautéed Spinach, Roast Cherry Tomatoes

KIDS CORNER

VIENNA & CHIPS N\$ 90
Vienna Sausage served with French Fries and Tomato Ketchup

CHICKEN SCHNITZEL N\$ 90
Crumbed Chicken Schnitzel served with Mashed Potatoes

SPAGHETTI BOLOGNAISE N\$ 95
Spaghetti topped with a Bolognese Sauce and Sprinkled with Grated Cheese.

SOUPS

CHEF'S FAVOURITE N\$ 85
Ask your waiter for the Chef's Recommendation of the Day

CRAYFISH BISQUE N\$ 125
Traditional Rich & Creamy garnished with Double Cream and Toasted French Loaf

DESSERTS

WHISTLE STOP N\$ 85
Choose your dessert from the Buffet

AMERICAN STYLE CHOCOLATE BROWNIES N\$ 135
Warm American Style Chocolate Brownies served with Ice-Cream or Whipped Cream, topped with Chocolate Sauce and Chopped Nuts

TOFFEE APPLE PUDDING N\$ 130
A Rich Toffee Pudding filled with stewed Apples soaked with a Caramel Toffee Sauce, served with Cream

FRUIT PLATTER N\$ 110
Freshly sliced Fruits in season with Ice-Cream

BEVERAGES

SOFT DRINKS

Appletiser	N\$ 50	Naukluft Sparkling 1L	N\$ 25
Coke 330ml	N\$ 26	Naukluft Sparkling 500ml	N\$ 18
Coke Light 330ml	N\$ 26	Naukluft Still 1L	N\$ 25
Coke Zero 330ml	N\$ 26	Naukluft Still 500ml	N\$ 18
Fanta Orange 330ml	N\$ 26	Naukluft Still 330ml	N\$ 15
Fruitree	N\$ 38	Red Bull	N\$ 62
Grapetiser Red	N\$ 50	Tab 340ml	N\$ 26
Schweppes Dry Lemon 200ml	N\$ 24	Tomato Cocktail	N\$ 45
Schweppes Ginger Ale 200ml	N\$ 24		
Schweppes Lemonade 200ml	N\$ 24		
Schweppes Soda Water 200ml	N\$ 24		
Schweppes Tonic Water 200ml	N\$ 24		

SPIRITS

WHITE SPIRITS

Cane Mainstay	N\$ 14
Gin Bombay	N\$ 30
Gin Gordon's	N\$ 18
Vodka Sky Blue	N\$ 26
Vodka Pushkin	N\$ 14
Vodka Smirnoff	N\$ 15

APPERITIFS, PORTS & SHERRY

Campari	N\$ 32
Monis Med Cream	N\$ 12
Monis Pale Dry	N\$ 12
Old Brown Sherry	N\$ 10
Underberg	N\$ 45

VERMOUTH

Cinzano Bianco	N\$ 12
Cinzano Rosso	N\$ 12
Martini Bianco	N\$ 16
Martini Rosso	N\$ 16
Martini Dry	N\$ 16

COGNAC

Remy Martin VSOP	N\$ 72
Hennessy VSOP	N\$ 84

WHISKEY

Bells	N\$ 24
Chivas Regal 12 Yrs	N\$ 42
Chivas Regal Extra	N\$ 44
Dimple Haig 15 Yrs	N\$ 60
Glenfiddich 12 Yrs	N\$ 58
Jack Daniels	N\$ 32
Jameson	N\$ 36
J&B	N\$ 20
Johnnie Walker Black	N\$ 40
Johnnie Walker Red	N\$ 26
Scottish Leader	N\$ 20
White Horse	N\$ 18

BRANDY

Chateau VO	N\$ 18
Klipdrift Export	N\$ 18
Klipdrift Gold	N\$ 36
KWV 10Yrs	N\$ 28
Richelieu	N\$ 18

RUM

Bacardi	N\$ 24
Captain Morgan	N\$ 20
Malibu	N\$ 18
Red Heart	N\$ 22
Spice Gold	N\$ 16

BEERS, DRAUGHT & CIDERS

Black Label	N\$ 34
Castle Lager	N\$ 32
Castle Light	N\$ 38
Hansa Draught	N\$ 34
Heineken	N\$ 38
Hunters Dry	N\$ 38
Hunters Gold	N\$ 38
Savanna Dry	N\$ 42
Savanna Light	N\$ 42
Smirnoff Spin	N\$ 36
Tafel Lager	N\$ 30
Windhoek Lager	N\$ 32
Windhoek Light	N\$ 32
Windhoek Draught Can	N\$ 36
Windhoek Non Alcoholic	N\$ 36
Clausthaler Non Alcoholic	N\$ 40

LOCAL & IMPORTED LIQUEURS

Amarula	N\$ 16
Eembe Cream	N\$ 18
Essence of Namibia	N\$ 26
Faellinger	N\$ 20
Frangelico	N\$ 25
Jägermeister	N\$ 32
Kahlua	N\$ 26
Southern Comfort	N\$ 20

