

RESTAURANT MENU

TO SHARE	
THE STRATOS PLATTER (serves 4-5) Prawns, chicken wings, kingklip, kapana, oven roasted potato wedges, sauces	N\$1500
MEAT LOVER PLATTER (serves 4-5) Kapana, chicken wings, pork ribs, lamb riblets, oven roasted potato wedges, sauces	N\$1300
SEAFOOD LOVER PLATTER (serves 4-5) Prawns, crumbed calamari rings, kingklip, baked oysters, honey garlic glazed salmon bites, oven roasted potato wedges, sauces	N\$1800
NAMIBIAN DELICACIES PLATTER Beef Biltong, Droewors, Chilli bites, Landjager, Camembert cheese, Gouda cheese, marinated olives, salted nuts, crackers and preserves	N\$560
VEGGIE LOVER PLATTER (V) Mexican street corn, grilled baby marrows, crumbed mushrooms, roasted tomatoes, marinated olives, bell peppers	N\$385
UNLOCK YOUR HAPPINESS —	
KAPANA Sirloin of beef served A la Kapana style with tomato and onion relish, chilli cheesy loaded potato wedges	N\$280
STRATOS GOURMET BURGER 2 x 180g beef patties grilled with Smokey BBQ sauce topped with streaky bacon, Gouda cheese, avocado and sweet mustard accompanied by cheesy bacon loaded potato wedges	N\$250
CRISPY CHICKEN BURGER 2 x crumbed chicken breasts on a homemade burger bun with lemon mayo, cos lettuce, cucumber, slice of tomato, mozzarella cheese topped with grilled pineapple and mushroom sauce accompanied by cheesy bacon loaded potato wedges	N\$245
STARTERS —	
SOUP OF THE DAY Seasonal homemade soup, herb croutons	N\$85
STRATOS GRILLED CHICKEN & AVOCADO SALAD BOWL Marinated chicken breast grilled and served with avocado, cocktail tomatoes, olives, cucumbers, feta cheese and green peppers accompanied by a Greek dressing	N\$185
SALMON CARPACCIO Seared and topped with capers, chives and dressing	N\$220
VEGETABLE TOWER (V) Grilled layers of eggplant, tomatoes, mozzarella cheese and basil pesto	N\$125
WALVIS BAY OYSTERS Served on ice with Tabasco, salt & pepper and lemon wedges 3 Oysters 6 Oysters 12 Oysters	N\$132 N\$244 N\$420
BAKED WALVIS BAY OYSTERS Baked with garlic butter and mozzarella cheese 3 Oysters 6 Oysters 12 Oysters	N\$150 N\$280 N\$460











RESTAURANT MENU

MAINS -

SLOW BRAISED RED WINE OXTAIL
with wholegrain mustard mashed potatoes, broccoli and carrots

THAI PED LAMB SHANK CURRY

N\$298

THAI RED LAMB SHANK CURRY
with basmati rice and traditional sambal

ASIAN-STYLE MARINATED GRILLED SALMON 250G

with crunchy vegetable stir-fry and citrus butter sauce

12 X MEDITERRANEAN PRAWNS N\$280

N\$340

grilled and served on julienne vegetables

KINGKLIP 250g N\$290

grilled or poached with parsley potatoes, steamed baby vegetables tossed in herb butter, creamy seafood sauce

12 X CHICKEN DUMPLINGS N\$195

with spicy sesame sauce

PENNE PASTA COOKED IN MUSHROOMS N\$145

with sundried tomato and cream topped with Parmesan cheese (V)

NAMIBIAN MEAT ————

All our meat cuts are AAA grade and wet matured between 14 and 21 days

 Rib eye steak (250g/400g/600g)
 N\$220 | N\$340 | N\$490

 Beef fillet (250g/360g/480g)
 N\$208 | N\$315 | N\$434

 Sirloin steak (250g/400g/600g)
 N\$250 | N\$360 | N\$480

 Rump steak (250g/400g/600g)
 N\$210 | N\$318 | N\$435

 Oryx steak (250g/400g/600g)
 N\$238 | N\$364 | N\$510

 Kudu fillet (250g/400g/600g)
 N\$238 | N\$364 | N\$510

SIDE DISHES N\$45

Rosemary roasted potatoes | Wholegrain mustard mashed potatoes Creamy mushroom risotto | Basmati rice | Crunchy vegetable stir-fry Steamed baby vegetables with herb butter

SAUCES N\$45

House made peri peri sauce | Chimichurri | Brandy peppercorn sauce Creamy mushroom sauce | Red wine & berry sauce | Citrus butter sauce

DESSERT —

VEGAN & GLUTEN-FREE BLUEBERRY CRUMBLE N\$120

Served with Chantilly cream or vanilla ice cream

SEASONAL FRUIT KEBAB N\$110

3 mini fruit kebabs served with ice cream

BAKED VANILLA CHEESECAKE N\$125

Served with cherries





