

BAR MENU

TO SHARE

Namibian Delicacies Platter 330
Beef biltong, droewors, chilli bites, chorizo, Camembert cheese, Gouda cheese, marinated olives, salted nuts, crackers and preserves

Antipasto Platter (V) 270
Grilled baby marrows, eggplants, mushrooms, roasted tomatoes, marinated olives, bell peppers accompanied by cured salami and cooked ham

SIP & SNACK

Rooftop Pizza Flat Bread 85
Topped with garlic and herbs

Stratos Fully Loaded Meat Pizza 170
Beef mince, ham, chorizo, salami, bacon, pork sausage, onions and grated cheese

Sticky Thai Pork Riblets 198
Pork riblets with a sticky glaze served with paprika potato wedges and Asian BBQ dipping sauce

Hennessy Chicken Wings 190
Grilled and tossed in a Hennessy glaze, topped with sesame seeds accompanied by roasted potato wedges

Kapana 220
Sirloin of beef served A la Kapana style with pap topped with spicy tomato and onion relish, spinach and onion with red wine jus

Stratos Rump & Bacon Burger 198
Double beef rump patties 400g grilled with BBQ sauce topped with streaky bacon, Gouda cheese and BBQ sauce accompanied by potato wedges

Stratos Hawaiian Teriyaki Chicken Burger 185
Teriyaki breasts of chicken topped with grilled pineapples and Gouda cheese on lettuce, tomatoes, onions and mustard accompanied by roasted potato wedges, sriracha & paprika mayo dipping sauce

Roasted Broccoli (V) 85
Served with house made sweet chilli dipping sauce

Mexican Street Corn (V) 95
Sweet corn served the Mexican way topped with a mixture of sour cream, mayonnaise, lime juice, garlic, Parmesan cheese, cilantro and chilli

Mushrooms (V) 85
Crumbed and served with a herb mayo



Allergy: Menu items may contain Wheat, Eggs, Nuts and Milk.
For more information, please speak with a manager.

RESTAURANT MENU

PRE STARTER

Amuse-Bouche

A small complimentary appetizer to be served as a pre starter while the guests are waiting for their other orders.

Out of the oven cocktail rolls with butter.

SOUPS

Asian Style Dumpling Soup	85
Hungarian Mushroom Soup (V)	85

STARTERS

Avocado & Grilled Chicken Salad Bowl Marinated chicken breast grilled and served with avocado, cocktail tomatoes, olives, cucumbers, feta cheese and green peppers accompanied by a Greek dressing	168
Vegetarian Nicoise Salad (V) Cos lettuce, baby potatoes, rosa tomatoes, cucumber, boiled egg, crunchy green beans, red kidney beans, red onion topped with Dijon mustard dressing	128
Grilled Brinjal Salad with Mozzarella (V) Brinjals, cocktail tomatoes, mozzarella, olive oil and mint	120
Springbok Medallions of Springbok fillet, grilled as per your liking and served with cauliflower mash and berry infused gravy	170
Namibian Beef Carpaccio Thinly sliced beef topped with parmesan cheese, drizzled with balsamic glaze	180
Mussels Steamed finished off in a creamy white wine broth and served with garlic bruschetta	145
Fresh West Coast Oysters - 3 6 12 Served on ice with Tabasco, coarse pepper and lemon wedges	129 214 388
Baked West Coast Oysters - 3 6 12 Baked in garlic butter and topped with Gouda cheese	146 251 414

MAIN DISHES

Oxtail Slow braised red wine oxtail with wholegrain mustard mashed potatoes, broccoli and carrots	220
Lamb Shank Curry Indian lamb shank curry, basmati rice and traditional sambal	220
Asian Style Salmon Marinated grilled salmon 220g, crunchy vegetable stir-fry, citrus butter sauce	285
Garlic Prawns - 12 Served on coz lettuce with lemon butter and lemon wedges	235

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Kingklip 250g grilled or poached, balsamic roast potatoes, steamed baby vegetables tossed in herb butter and tomato chimichurri	265
Grilled Sole with wholegrain mustard mashed potatoes, citrus butter and dill sauce	220
Coconut-Curry Chicken Thighs with steamed basmati rice and cucumber-lime relish	195
Orecchiette Pasta (V) with broccoli sauce, toasted breadcrumbs and parmesan cheese	145

MEAT LOVERS

All our meat cuts are AAA grade and wet matured between 14 and 21 days. Our Chefs prepare the meat with tender love and care, first on the grill to sear it and then in the oven to finish it off to your liking.

Rib eye steak	250g 400g 600g	134 204 299
Beef fillet	200g 350g 500g	153 209 293
Sirloin steak	250g 400g 600g	142 220 298
Rump steak	250g 400g 600g	134 204 299
Oryx steak	250g 400g 600g	128 182 228
Kudu fillet	250g 400g 600g	128 182 228

DESERT WAYGU

The Namib is the oldest desert with the highest dunes in the world. It is known for its harsh, arid and hostile environment. Where nature has adapted to life in its own way and found a path to thrive and survive. Something as pure, simple and beautiful as a single grain of sand accumulates to form imposing sand dunes. Antoine de Saint-Exupéry once said "What makes the desert beautiful is that somewhere it hides a well". As with the beauty of the desert, Desert Wagyu, through the collaboration of sharing knowledge and skills, can create its own "dunes and wells". The Wagyu cattle reared on Namibian farms is a revelation to the local and international niche markets.

Desert Wagyu beef sirloin steak 250g	259
Desert Wagyu beef rib eye steak 250g	298

Side Dishes	25
Balsamic roast potatoes Wholegrain mustard mashed potatoes Creamy mushroom risotto Basmati rice Crunchy vegetable stir-fry Steamed baby vegetables, herb butter Asparagus green	

Sauces	25
House made peri peri Tomato chimichurri Authentic chimichurri Sriracha chilli Vodka Blue cheese Brandy green peppercorn Creamy mushroom Red wine & berry Citrus butter	

DESSERT

Vegan & Gluten-free Blueberry Crumble Served with Chantilly cream or vanilla ice cream	110
Coffee Affogato Amaretto, vanilla ice cream, coffee and berries	118
Chocolate Crème Brulee Served with fig compote and ginger biscuit	120
Malibu White Chocolate Mousse Served in an orange basket with pineapple coulis	125
Gingerbread Cheesecake With Spiced Rum and salted caramel oranges	122



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