



THE TUG

RESTAURANT

SWAKOPMUND · NAMIBIA

# Set Menu

[www.the-tug.com](http://www.the-tug.com)



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## *The Tug Team leaders are:*

Brett Southworth	Owner
Chef Immanuel	Executive Chef
Jacob Fredericks	Manager
Clinton Fisch	Assistant Manager

And should you require assistance at any time during service, please do not hesitate to call on them;

It is our aim to deliver the freshest products available. Should these not meet Chef Immanuel's standards, and also due to preparation of limited quantities, certain menu items may be temporarily unavailable without notice. Thank you for understanding;

This entire restaurant facility, **including** the outside terrace, is a non-smoking establishment. We thank you for your co-operation;

Most of our products such as vegetables, herbs, meats, and fish are sourced locally or within Namibia as far as possible. All seafood except oysters are wild caught and not cultivated; All seafood except prawns are caught in Namibian waters and acquired from Companies with vessels and processing facilities which are EU approved;

s/a = subject to availability as this product, or part thereof, may be seasonal or temporarily unavailable;

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# Set Menu - A

## Starters

### ***Atlantic Seafood Soup***

Seafood medley with Fish, Mussels, Calamari & a Prawn

OR

### ***Smoked Salmon (Norwegian) (s/a)***

Slivers of smoked Salmon garnished with Capers, Onion Rings, Horseradish & Olive Oil Dressing, and served with Melba Toast

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## Main Course

### ***Catch of the Day***

A Fresh Fillet of the daily catch from the waters of the Atlantic, dusted in Flour, grilled on a flat top, served with Baby Potatoes (s/a) and a choice of Garlic Cream Sauce or Lemon Butter

OR

### ***Sirloin (250g)***

Grilled to your specification. Served with French Fries, Vegetables and a Sauce of your choice.

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## Dessert

### ***Fresh Fruit Salad***

Served with Fresh Cream or Vanilla Ice Cream

OR

### ***Homemade Vanilla ice cream and chocolate sauce***

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### ***Coffee/Tea/Espresso***

**N\$455**

Excluding 10% gratuity



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# Set Menu - B

## Starters

### ***Calamari***

Grilled Calamari served with Tartar Sauce

OR

### ***Beef Carpaccio***

Thinly sliced Beef Fillet served with Capers, Rocket, Red Onion and Parmesan shavings, drizzled with Balsamic Vinegar, Black Pepper and Olive Oil

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## Main Course

### ***Grilled Kingklip***

Kingklip Fillet, dusted in Flour, and served with Potato gratin

OR

### ***Beef Club steak (250g)***

Grilled to your temperature specification over an open flame, served with Vegetables, French Fries and a Sauce of your choice

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## Dessert

### ***Ebony & Ivory Chocolate Mousse***

A duo of White & Dark Mousse - a Tug signature dish

OR

### ***Crème Brûlée***

A rich baked Egg Custard with a Crisp Caramel Crust

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### ***Coffee/Tea/Espresso***

**N\$475**

Excluding 10% gratuity



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# Set Menu - C

## Starters

### ***Atlantic Seafood Soup***

Seafood medley with Fish, Mussels, Calamari & a Prawn

OR

### ***Small Greek Salad***

A healthy toss of Tomatoes, Cucumbers, Onion Rings, Olives, Feta Cheese and crispy Green Lettuce



## Main Course

### ***Calamari Biryani***

A mix of Calamari, Turmeric, Coriander, Ginger, Bay Leaves, Star Anise, Cinnamon, Cardamon, Tomato, plain Yoghurt

OR

### ***Rump Steak (250g)***

Grilled to your specification. Served with French Fries, Vegetables and a Sauce of your choice.



## Dessert

### ***Crème Brûlée***

A rich baked Egg Custard with a Crisp Caramel Crust

OR

### ***Marula Nuts with cream cheese***

Cream cheese, pineapple essence, unsalted butter, served with Pistachio ice cream

*The magical marula delicacy is manually extracted from the cracked nut stone of the marula fruit. This is no easy task and can take up to 24 hours for 800g. Please be aware as traces of hard shell may be present and a granular texture may be felt.*

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### ***Coffee/Tea/Espresso***

**N\$450**

Excluding 10% gratuity