The Tug
Restaurant Swakopmund

MENU

‘Danie Hugo’ (1958-1984)

Born in Dal Jasafat, Paarl South Africa, in 1872, Danie Hugo was appointed a railway commissioner in 1929, and it was for his services at the railways that he was honoured by the naming of the last steam tug ordered for Table Bay Harbour in Cape Town. The "Danie Hugo" tug was launched in Glasgow, Scotland, on 15 October 1958.

The 'Danie Hugo' was not long in service when a 7,101-ton freighter, 'Robin Locksley', ran into difficulties 128 km out of Table Bay when her boiler fans broke down. The ship’s master, William Vogely, decided against emergency repairs at sea and radioed for assistance. The 'Danie Hugo' steamed out at noon the following day at a speed well over 12 knots and reached the freighter at midnight. The tug towed the disabled ship back against a moderate to heavy south-westerly swell, averaging 6 knots. The entire operation was completed without incident in 25 hours.

On 18 December 1970, the lives of 3 deckhands were lost when a towing hawser whiplashed across the foredeck. The flying hawser also carried away handrails and a ventilator. Sadly, this tragic accident could not be avoided.

The oil-fired 'Danie Hugo' was still seen in operation in January 1981 in South Africa. Later, she was moved to Walvis Bay Harbour, where there was need for a more permanent large oil-fired tug for emergency purposes. The 'Danie Hugo' was eventually decommissioned in 1984. The tug boat itself was broken up in 1985, but the wheelhouse was salvaged and transported from Walvis Bay to Swakopmund. It became, and still is, the centrepiece of the Tug Restaurant which opened in 1993.

Builders: Ferguson Brothers Port Glasgow, Scotland

Owners: South African Railways & Harbours

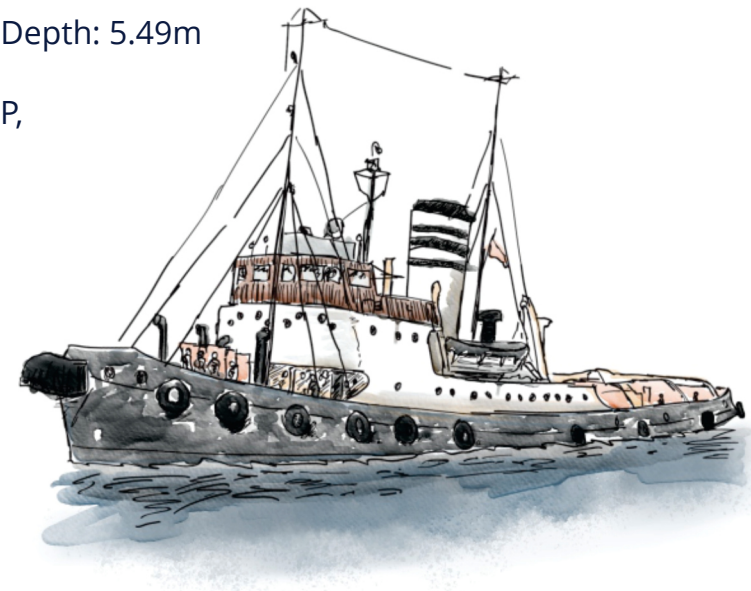
Dimensions: Length: 53.65m | Beam: 10.67m | Depth: 5.49m

Engines: Twin Triple Expansion, 240NHP, 3000 HP, Twin Screw, Oil Fired

Speed: 13 Knots

Hull: Steel, Round Stern, Raked Stem

Tonnage: 812 Gross



Welcome to The Tug Restaurant

BRETT SOUTHWORTH

General Manager

BERNARD RAYMONDO WEBER

Head Chef

TOMEO ANWILL DICK

Manager: Service & Reservations

JOSHUA AMOS

Manager: Service & Maintenance

JANETTE LYNAM

Manager: Service, Housekeeping & Training

ROLENE SWANEPOEL

Finance & Human Resources

- Please inform your server of any food allergies or special requirements;
- Our aim is to deliver freshly prepared dishes. Certain menu items may be temporarily unavailable without notice due to supplier constraints, preparation by the kitchen of limited quantities, or because ingredients may be only seasonally available. Thank you for understanding;
- This entire restaurant facility, including the outside terrace, is a non-smoking establishment. We thank you for your co-operation;
- We are committed to sourcing our products such as vegetables, herbs, meats, and fish locally in Swakopmund or within Namibia;
- For guidance a discretionary gratuity (tip) of 10% to 15% is customary in Namibia for good service;
- Kindly note that a customary 10% gratuity (tip) is included in your bill for groups of 8 or more.
- A NOTE FROM OUR KITCHEN

Our kitchen takes its final orders at 21:00 and closes at 21:30.

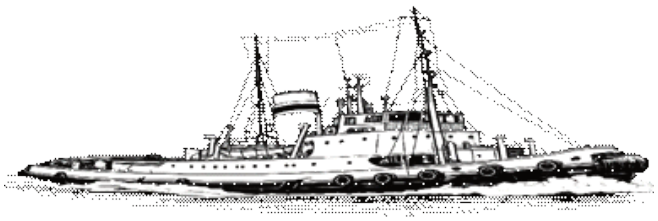
This 30 minutes allows you to place your last orders before our kitchen team commences their final closing duties for the day. Our team are dedicated to properly cleaning and finishing their working day on time, which usually takes just over 1 hour.

Thank you for supporting our team, maintaining staff goodwill, and upholding the standards we are proud of.

Our Seafood

Common Name	Origin	Comment
Oysters (Pacific Oyster)	Walvis Bay - Namibia	Cultivated
Mussels (Blue Mussel)	China	Cultivated
Pink Prawn (Sea Water)	South Atlantic - Argentina	Wild Caught
Rock Lobster (West Coast)	Luderitz - Namibia	Wild Caught
Peruvian Scallops	Pacific Ocean - Chile, Peru	Cultivated
Patagonian Squid	Falkland Islands - Argentina	Wild Caught
Squid (Pota)	West Atlantic Ocean - Namibia	Wild Caught
Hake	West Atlantic Ocean - Namibia	Wild Caught
Yellowfin Tuna	West Atlantic Ocean - Namibia	Wild Caught
Sole (West Coast)	West Atlantic Ocean - Namibia	Wild Caught
Sole (East Coast)	East Indian Ocean - South Africa	Wild Caught
Kingklip	West Atlantic Ocean - Namibia	Wild Caught
John Dory	West Atlantic Ocean - Namibia	Wild Caught
Monkfish	West Atlantic Ocean - Namibia	Wild Caught
Kabeljou (Long-Line)	West Atlantic Ocean - Namibia	Wild Caught

We are committed to serving only genuine, responsibly sourced seafood. All fish and seafood offered on our menu is sourced from reputable, recognised suppliers and certified processing facilities, with a focus on sustainable and responsible fishing practices. We will never substitute one species for another. What is stated on our menu is what we serve, giving you complete confidence in the authenticity and origin of our seafood.



Starters - Cold

Fresh Walvis Bay Oysters 270

6 Naked uncooked Atlantic oysters with dressing served on the side

- **Lemon | black pepper | tabasco**
- **Mignonette - Red onion | vinegar | black pepper**
- **Asian style - Ginger | soy**
- **Single Naked Oyster** 45

L'Ormarins MCC Brut Classique A.Rupert

Beetroot Carpaccio 150

Cooked - Wafer-thin | cheese brittle | pistachio | wild rocket | parmesan shavings | feta and parmesan dressing

Meerlust Pinot Noir

Yellowfin Tuna Sashimi 220

Raw - Sesame crusted | asian soy and ginger dressing | mild wasabi flavoured avocado cream

Fryers Cove Grenache Cinsaut

Oriental Style Peruvian Scallops 180

Seared - Pickled cucumber | pumpkin puree | micro greens | sesame orange and ponzu dressing

Waterford Pecan Stream Chenin Blanc

Beef Carpaccio 175

Raw - Namibian A grade | garlic aioli | pickled red onion | pinenut | crispy fried caper | parmesan | wild rocket

Diemersdal Chardonnay

Kabeljou Carpaccio 160

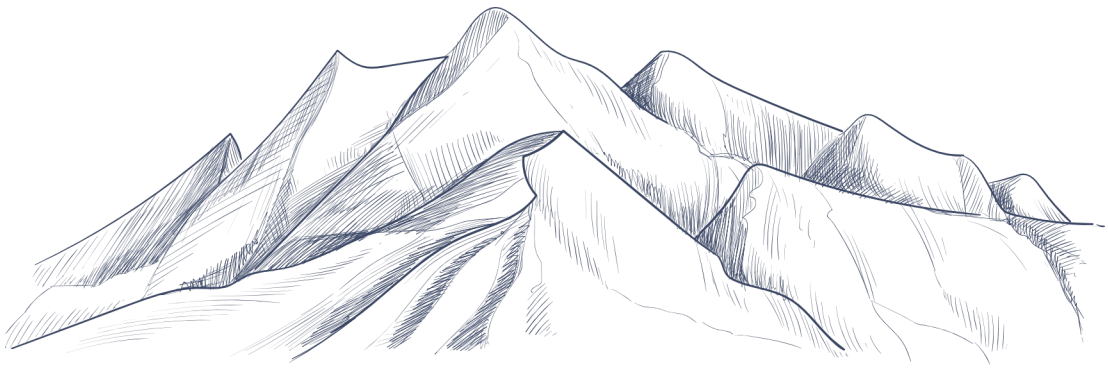
Raw - Citrus pieces | crispy fried caper | pomegranate rubies | dijon dressing | citrus salt

Terra Del Capo Pinot Grigio

Tug Signature Ceviche 180

Raw marinated - Kabeljou and Peruvian scallop | citrus juice | tossed with tomato and cucumber | orange and coconut milk dressing | spinach oil

Da Luca Prosecco



Starters - Warm

Camembert 165

Deep fried - Blueberry jam | thyme infused honey | pecan nuts

Beyerskloof Pinotage

Atlantic Squid (Pota/Calamari) Tentacles 155

Grilled - Marinated in coconut milk | lemon and garlic aioli | chili crisp

Danie Hugo Collection - Winch Sauvignon Blanc

Green Garlic Butter Snails 140

Baked - Green herb garlic butter | crispy breadcrumb | lightly toasted bread fingers

Terra Del Capo Pinot Grigio

Mediterranean Prawns 295

Grilled skewered prawn tails - Marinated in greek spice | on pita flatbread | tzatziki sauce | salsa verde

Eikendal Sauvignon Blanc

Wild Atlantic Seafood Bouillabaisse 210

Consommé - White-fish, mussels and prawns | traditional french tomato saffron fish broth | rouille toast

Danie Hugo Collection - Winch Sauvignon Blanc

Fish Tacos 110

Fried hake in a soft taco shell - Pickled red cabbage | avocado and pineapple salsa | sriracha mayonnaise

Waterford Pecan Stream Chenin Blanc

Peruvian Scallops 150

Seared - Lemon butter

De Grendel Sauvignon Blanc

Atlantic Squid (Pota/Calamari) Rings 125

Grilled, dusted or deep fried - Mango and coriander dipping sauce

Terra Del Capo Pinot Grigio

Pesto Patagonian Squid 140

Grilled - Tube and tentacles | basil pesto cream | sun-dried tomato oil | parmesan

Terra Del Capo Pinot Grigio

Parmesan & Mozzarella Garlic Prawns 210

Baked prawn tails - Creamy garlic sauce | gratinated parmesan and mozzarella cheese | wild rocket | house baked bread

Constantia Uitsig Sauvignon Blanc

Tug Fish Dippers 130

Deep fried beer battered white-fish | Marie Rose dipping sauce

Terra Del Capo Pinot Grigio

Hake Cocochas **(soft gelatinous pieces found under the jaw and chin of the hake)** 150

Pan fried - Lemon butter| garlic aioli | salsa verde | crusty ciabatta style bread

Terra Del Capo Pinot Grigio

Lemon & Miso Swakopmund Asparagus 110

Steamed - Lemon and miso butter | cracked black pepper | parmesan

Constantia Uitsig Chardonnay

Vegetarian and Vegan

Cauliflower Steak 195

Josper grilled - Whipped tahini feta | crispy chickpea | pomegranate ruby

Danie Hugo Collection - Entablature Chardonnay

Spanakopita 175

Greek inspired phyllo baked pastry | locally grown spinach | onion | feta cheese

Diemersdal Chardonnay

Falafel Taco 190

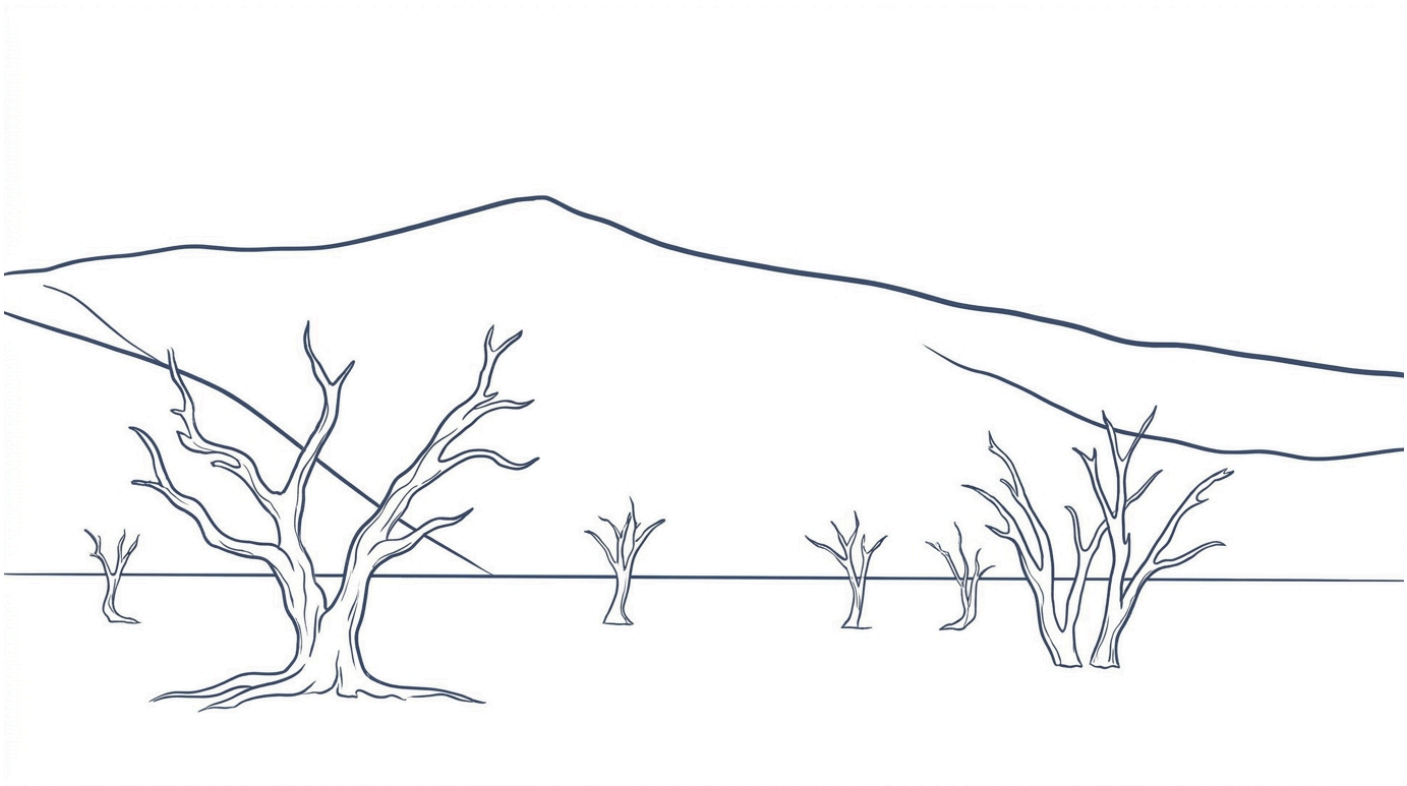
Thai red curry infused chickpea | shredded cabbage | tomato concasse | peanut dipping sauce

Constantia Uitsig Rosé

Coconut and Tofu Rice Bowl 210

Rice cooked in coconut milk | fresh green vegetables | crispy tofu | toasted coconut flakes

Morgenster Rigoletto Sangiovese



Salad

Tug Garden 140

Crispy lettuce | wild rocket | cherry tomato | assorted bell peppers | cucumber | strawberry | blueberry | pickled red onion

De Grendel Sauvignon Blanc

Seafood 225

Selection of fish in a crispy salad | home-made vinaigrette | topped with a prawn | green goddess sauce

Jakkalsvlei Sauvignon Blanc

Caesar 180

Lettuce | caesar dressing | parma style ham | garlic crouton | boiled egg | parmesan crisp

Add grilled chicken 35

Eikendal Janina Unwooded Chardonnay

Horiatiki (Greek) 145

Tomato | red onion | cucumber | green pepper | olives| feta cheese | origanum | olive oil

De Grendel Sauvignon Blanc

Summer Watermelon and Feta 130

Watermelon | feta cheese | mint | wild rocket | cracked black pepper | honey and lime vinaigrette | flaked almonds

Constantia Uitsig Sauvignon Blanc

Tomato Burrata 185

Local burrata | fire roasted baby tomato | basil | crusty bread chunks

Da Luca Prosecco

Seafood

West Coast Rock Lobster 925

Grilled - Choice of a side and sauce
600g raw whole lobster weight

Da Luca Prosecco

- Please note that West Coast Rock Lobster is not to be confused with other species of lobster/crayfish as our local sea water lobster is smaller and has antennae, not pincers/claws.

Deep Sea Catch

Grilled fillet - Choice of a side and a sauce

- **Hake** 235
- **West Coast Sole** 360
- **Kingklip** 375
- **Monkfish** 290
- **East Coast Sole** 395
- **John Dory** 320

Sole Grenoble (west coast) 385

Pan fried - Crispy smashed baby potato | nutty lemon caper butter | crispy capers | gherkins | chopped lemon

Constantia Uitsig Sauvignon Blanc

Yellowfin Tuna 'A la Vierge' (suggested rare) 470

Seared - Parmesan sweet potato wedges | French sauce of parsley, tomato, olives and lemon

De Grendel Rosé

Josper John Dory 395

Grilled on the coals - Sweet potato mash | roasted balsamic baby tomato | lemon caper butter sauce | crispy onion

Idiom Bianco Pinot Grigio

Cajun Kabeljou 405

Grilled - Fragrant spice medley of paprika, cayenne pepper, onion, garlic and herbs | sweetcorn risotto | fresh pineapple, melon and avocado salsa

Eikendal Sauvignon Blanc

Skeleton Coast Kabeljou 395

Grilled - Choice of side and sauce
On request - prepared on the coals in our Josper charcoal fired oven

Terra Del Capo Pinot Grigio

- Kabeljou, also known as kob, is a local saltwater line fish caught off the Namibian coastline. It has a mild taste and has a firm white flesh. Some bones may be present. Can be slightly dry.

Moroccan Spiced Monkfish 375

Grilled - Harissa cream | orange couscous and spiced lentils | crispy onion

Constantia Uitsig Rosé

Danie Hugo Romesco 455

Pan fried Kabeljou - Squid ring | a prawn | romesco sauce with roasted red peppers, smoked paprika, almonds and garlic | baby potatoes

Terra Del Capo Pinot Grigio

Elegant Fish and Chips 250

Deep fried hake in crispy beer batter - Hand cut fries | mushy peas | tartare sauce

Waterford Pecan Stream Chenin Blanc

Mediterranean Kingklip 390

Grilled - Medley of Mediterranean vegetables | olives and feta | fresh green herb sauce

Danie Hugo Collection - Entablature Chardonnay

Captain's Prawns 560

Grilled (de-shelled upon request) - Served with lemon and herb rice

- Tamarind basted or,
- Mozambiquan style (peri-peri)

Eikendal Sauvignon Blanc

Per additional prawn 45

Tikka Masala Kabeljou 390

Skewered - Marinated in yoghurt and spices | homemade flatbread | basmati rice| cucumber raita | house made mango chutney | tomato and onion sambal

Lievland liefkoos Rosé

Atlantic Squid (Pota/Calamari) Rings 270

Grilled, deep fried or dusted - Gochujang marinara | garlic aioli | choice of side

Terra Del Capo Pinot Grigio

Benguella Mussel Pan 235

Pan fried - Creamy white wine sauce | parsley | house baked bread

Diemersdal Chardonnay

Tug Medley 470

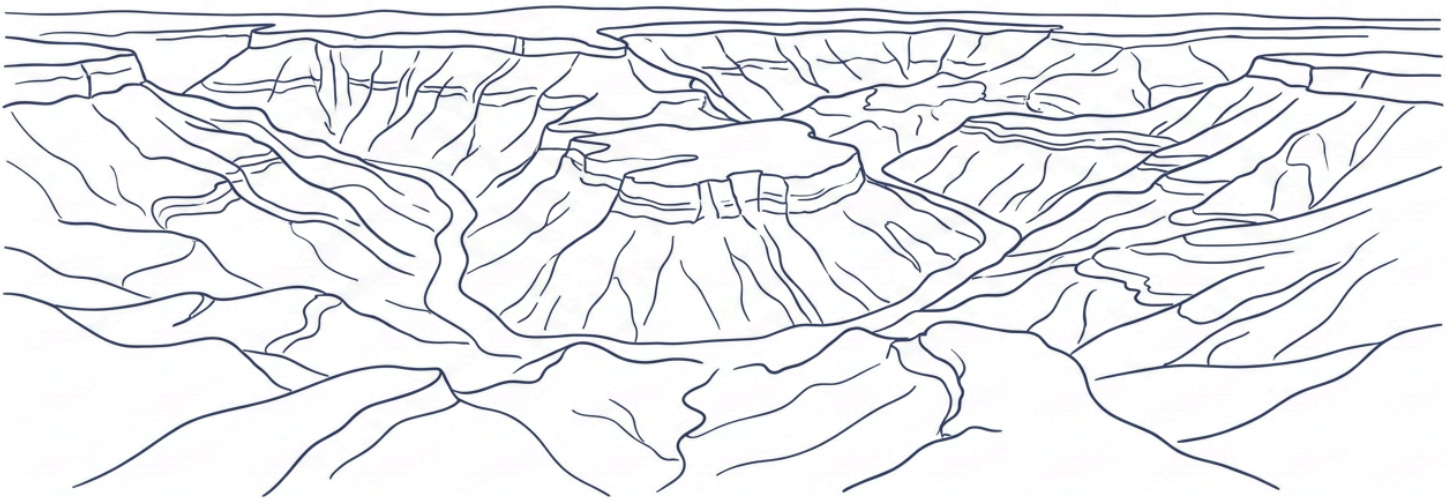
Fillet of hake | John Dory goujons | grilled prawns| deep fried or grilled calamari rings | side of your choice| fresh lemon | tartare sauce

Terra Del Capo Pinot Grigio

Oceans 2 (serves 2) 1250

Prawns | atlantic squid rings and atlantic squid tentacles (grilled or deep fried) | kabeljou fillet | kingklip fillet | john dory goujons | mussels | 4 scallops | choice of two sides and two sauces

Danie Hugo Collection - Winch Sauvignon Blanc



Comfort Corner

The Famous Tug Gourmet Burger 240

100% homemade beef burger | home-baked sesame bun | tomato relish | tomato | lettuce | onion marmalade | mature cheddar slice | gherkin | wholegrain mustard mayonnaise | hand cut fries

Rust 'n Vrede Cabernet Sauvignon

Chicken Parmigiano 215

Grilled crumbed chicken breast | marinara sauce | baked parmesan and mozzarella | hand cut fries | green side salad

Kleine Zalze Rosé

Chicken Burger 210

Grilled chicken breast | wholegrain mustard mayonnaise | coleslaw | lettuce | tomato | hand cut fries

Terra del Capo Pinot Grigio

Prawn and Pea Risotto 270

Tempura prawns - Pea puree | chilli crisp

Idiom Bianco Pinot Grigio

Pasta

Seafood Bucatini 360

Creamy white wine sauce | lemon | basil | parmesan

Villiera Sauvignon Blanc

Arrabiata with Burrata Paccheri 255

Spicy arrabiata sauce | burrata | parmesan

Idiom Rosso Barbera Sangiovese

Prawn Linguine 420

Grilled and de-shelled prawns - Onions | garlic | olive oil | fresh mint | lime | parmesan

Idiom Bianco Pinot Grigio

Spaghetti Bolognaise 205

100% ground Namibian beef cooked in a roasted tomato sauce | origanum | mixed Italian herbs| parmesan (optional)

De Grendel Shiraz

Meat

A-Grade Namibian Beef, never frozen and wet-aged for a minimum of 4 weeks.
Raw weight 300g. Sizes may vary depending on the thickness of the cut.
Grilled to your specification on the coals and available with one side and one sauce of your choice.

Try one of our tailor-made bastings on your preferred cut of meat from the variety listed below:

- Balsamic Reduction: Rosemary and red wine;
- Tennessee: We use authentic Jack Daniels;
- Kalahari Salt and Pepper: Ground and lightly sprinkled.

Beef Picanha (fat strip on) 340

The best part of the rump, known as the rump cap. It comes with a natural layer of top fat that helps create a beautiful tender juicy flavour

Danie Hugo Collection - Crankshaft Shiraz

Beef Sirloin (fat strip on) 310

(suggested medium rare)

Danie Hugo Collection - Crankshaft Shiraz

Beef Rump Centre Steak - Lean (fat off) (suggested medium rare) 310

Heart of the Rump - Rich and generous depth of flavour. Lean and tender with a satisfying chew

Diemersdal Shiraz

Beef Fillet (suggested medium rare) 440

Eikendal Cabernet Sauvignon

Our Cooking Standard

Beef cooked beyond medium, particularly fillet tends to dry out quickly because Namibian Beef is leaner in natural fat than beef from Europe and the USA. We recommend that our meat cuts be prepared medium-rare or medium. We cannot accept responsibility for the quality of steaks cooked beyond medium.

All our meat is prepared in our Josper Charcoal fired oven & grill. The Josper is the world leader in charcoal ovens and this improves the grilling quality compared to an open grill by enhancing the texture and flavour of the meat. Preparing meat on coals also does not dehydrate the meat as much as gas or electricity.

T-Bone Steak 425

Sliced on the bone

Diemersdal Shiraz

Sirloin Steak Chimichurri 360

Served sliced on crushed baby potato | chimichurri sauce

Mitres Edge Malbec

Seeded Springbok Schnitzel 295

Panko crumb | chia and sesame | buttered baby potato | miso honey glazed carrot | truffle mushroom sauce

Diemersdal Shiraz

O' Kapana - A Traditional Namibian Dish 350

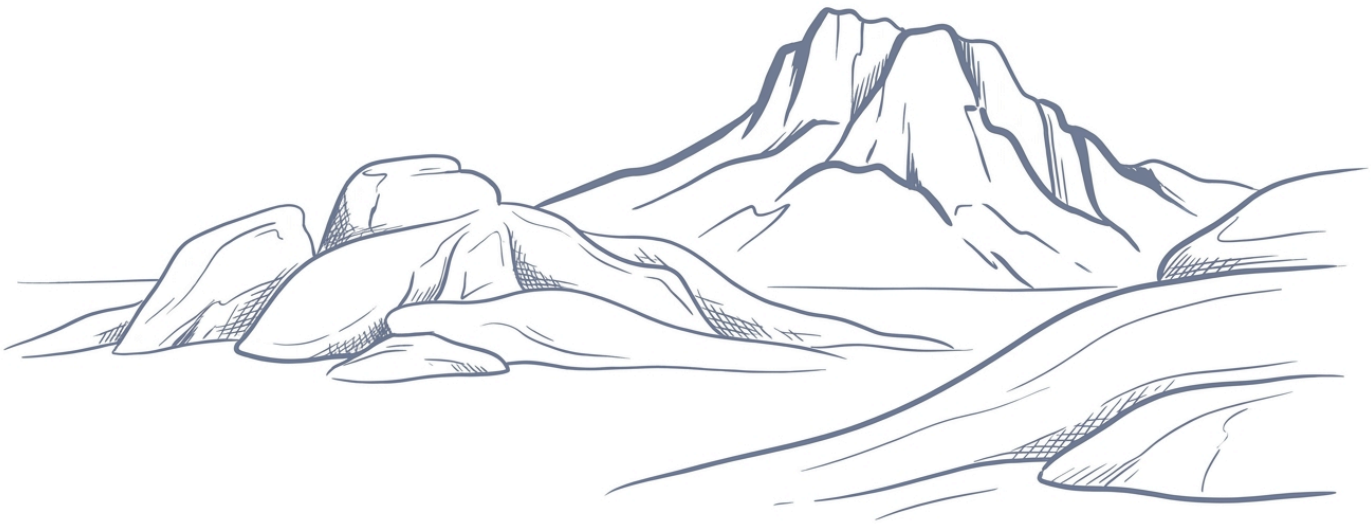
Grilled cuts of beef with some fat | pap | diced tomato/ onion salsa | chopped fresh chilli | vetkoek | kapana spice

De Grendel Shiraz

Namibian Lamb Shank 350

Slow roasted - Parmesan infused mash potato| tomato| garden greens| rich red wine jus

De Grendel Shiraz

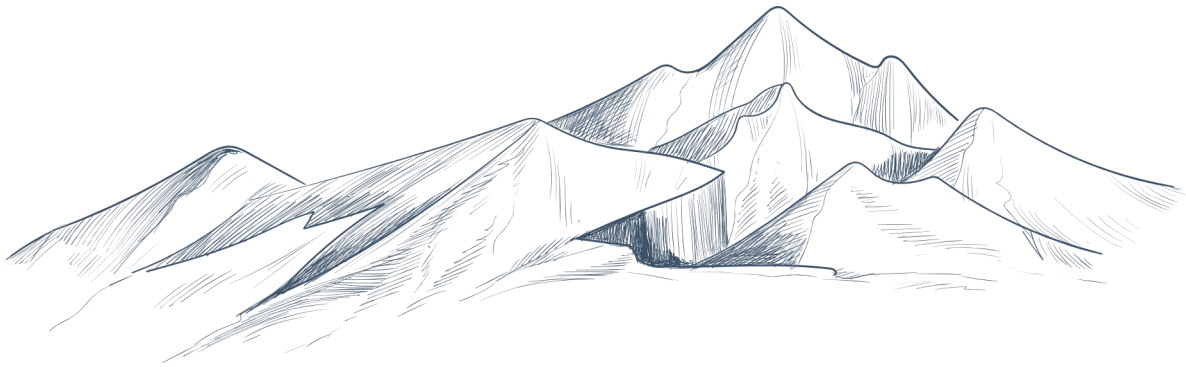


Sides

Hand cut chips (twice fried)	40
Crushed baby potato	40
Lemon and herb rice	40
Basmati rice	40
Parmesan roasted sweet potato	75
Josper grilled broccoli | lemon | feta | almonds	60
Braised spinach | onion | garlic | feta	60
Roasted seasonal vegetables	60
Garden salad	70

Sauces

Truffled mushroom	50
Creamy cheese	40
Peppercorn	40
Classic tartare	40
Garlic aioli	40
Chimichurri	45
Lemon butter	45
Garlic butter	45
Miso butter	45



Desserts

ALL OUR DESSERTS ARE HOME-MADE

Home-made Ice Cream 75

Our ice cream selection are home-made in limited volume by Ice and Spice Café - two scoops

- **Chocolate**
- **Vanilla**
- **Strawberry**
- **Pistachio**
- **Caramel, choc brownie**
- **Caramel crunch**
- **Amarula**
- **Greek yoghurt**
- **Italian cookie**
- **Roasted almond**
- **Banana**

Sorbet Selection 30

Per scoop

- **Strawberry**
- **Lemon**
- **Passionfruit**
- **Green Apple**

The Signature Chocolate Fondant 185

Decadent chocolate fondant with a surprise molten Lindt core | served with cream or ice cream (allow a minimum of 25 minutes preparation)

Ebony and Ivory Mousse 170

Authentic Callebaut Belgian chocolate | Biscoff crumbs | salted caramel | berries

Tugamisu 155

Italian style tiramisu | layered Savoiardi finger biscuits drenched in espresso and Kahlúa | mascarpone mixture | dusting of cocoa powder

Namaklava 160

Namibian twist to the famous baklava pastry | hand harvested marula nuts | pistachio | almonds | served with Greek yoghurt home-made ice cream | shot of Amarula liqueur *(walnuts are a substitute for marula nuts when not available)*

- 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.

Classic Crème Brûlée 125

Creamy custard | Madagascan vanilla pod seeds | crisp caramel crust

Malva 180

Baked South African sponge pudding - Madagascan vanilla bean custard | scoop of ice cream in a Tuille biscuit basket

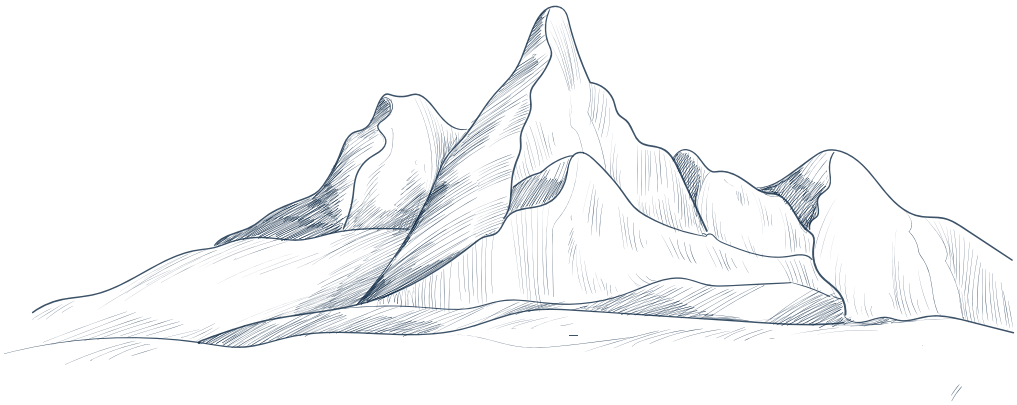
Vanilla Yoghurt Panna Cotta 130

Thyme infused vanilla panna cotta | blueberry compote | sesame seed Tuille biscuit

Lemon White Chocolate Delice 145

Lemon infused white chocolate mousse | mango compote | white chocolate glaze | spiced Biscoff crumb | raspberry coulis

Dessert of the Day 125



Smoothies

Dairy

Pineapple 85

Pineapple | walnut | raisin | fresh ginger | marula nut

Strawberry 85

Strawberry | walnut | raisin | marula nut

Non-Dairy

Wild Berry 85

Wild berries on crushed ice

Beverages

Cold (Alcoholic)

Dom Pedro 75

Choose 1 shot of either Whiskey | Amarula | Kahlúa | mint liqueur | Don Papa rum | Shanky's whip (Irish coffee and caramel)

Limoncello Dom Pedro 90

Authentic Italian Bauli limoncello with a splash of sparkling wine

Cold (Non-Alcoholic)

Choc Mint Frappe 60

Caramel Mocha Frappe 60

Milkshakes 60

Chocolate | vanilla | strawberry | coffee

Water

	750ml
La Vie Still or Sparkling (Glass Bottle)	70

Bottled and sourced in the picturesque valley of Franschhoek, South Africa, best known as the "Heart of the Winelands"

	750ml
San Pellegrino Sparkling (Glass Bottle)	115

Natural mineral water flowing through the San Pellegrino Terme area in Val Brembana, Italy

	750ml
Acqua Panna Still (Glass Bottle)	115

Sourced and bottled in the beautiful hills of Tuscany, Italy

Soft Drinks

Fruit Tree Guava	30
Fruit Juice Pineapple	30
Fruit Juice Mango	30
Fruit Juice Cranberry	30
Fruit Juice Orange	30
Fruit Juice Apple	30
Tomato Juice	30
Coca Cola	25
Coke Zero	25
Cream Soda	25
Fanta	25
Appletizer	35
Grapetizer	35
Ginger Ale	25
Bitter Lemon	25
Tonic	25
Lemonade	25
Soda Water	25
Sprite (Lime/Lemon)	25
Sprite Zero	25
Rauch Eis Tee (Peach/Lemon)	25
Red Bull Original	50

Hand Pressed Fresh Juice

Orange (Squeezed to order)	70

Coffee

50% Brazil Cerrado / 35% Organic Honduras / 15% Ethiopian Yirgacheffe

Taste Profile

Using Specialty Grade Coffees from Africa and South America, the Signature Tug Restaurant Blend has the following cup profile:

A complex layered coffee.
Bright, bold fruity aspects with elegant lingering notes of chocolate and almond.

100% Specialty Grade Arabica locally roasted Inspired by the Cold Atlantic.

Americano Coffee	30
Decaf Coffee	30
Espresso	30
Espresso Double	40
Cappuccino	35
Flat White	40
Cortado	40
Latte	45
Flavoured Lattes Vanilla, hazelnut, caramel.	50
Irish Coffee	70
Brandy Coffee	70
Kahlúa Coffee	70
Macchiato	40
Mocha	40
Hot Chocolate	40

Tea

Hot

Rooibos	35
Five Roses	35
Green Tea	35

Cold

Homemade Pineapple Iced Tea Fresh pineapple, pineapple juice, lemon juice, fresh mint, chamomile tea, and cinnamon.	65

Merchandise

Soft Shell Jackets 1750

Branded Caps (Navy Blue, Charcoal Grey, Black) 300

Salt 100g 105

Smoked Salt 100g 105

Chili Salt 100g 105

Pepper 50g 125

Bottle Opener and Key Ring 730

Chrome T Corkscrew Bottle Opener 730

Waiters Friends Wine Opener 730

Chrome Bottle Stopper 550

Steak Knives 295

Designer Steak Knives 370

	50ml	750ml
Stillhouse Gin - A classic - locally distilled in Swakopmund	85	750

This Namibian dry gin blends traditional botanicals (juniper, coriander, angelica root and citrus peel) with 10 other botanicals. Our main Namibian botanicals are baobab fruit, wild hibiscus, and closer to home: !Nara melon and hand-picked Atlantic seaweed.

Stillhouse Wild - The latest addition - locally distilled in Swakopmund	85	750

The Stillhouse Wild is a pink gin unlike most others. Not a 'rose' flavoured gin. Main botanicals are pink pepper, wild rosemary, cascara coffee cherries, grapefruit and orange peels. Steeping wild hibiscus after the gin is distilled gives it the slight pink hue.

	Pen Only	Pen with Wooden Box	Pen with Tin Box
Comfort Pen	480	1100	700
Designer Pen	645	1300	850
Sierra Pen	950	1600	1150

Pen Refill Pack	25
Leather Key Ring	140