



THE TUG

RESTAURANT

SWAKOPMUND · NAMIBIA

Set Menu

www.the-tug.com



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The Tug Team leaders are:

Brett Southworth	Owner
Chef Immanuel	Executive Chef
Jacob Fredericks	Manager
Tomeo Dick	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



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Starters

Atlantic Seafood Soup

A consommé with a medley of fish, mussels, calamari and 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

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.

Karan Beef aged steaks are produced from the finest Class A beef. Taken from specifically selected cattle, these steak cuts have been aged under hygienic conditions for a minimum of 28 days, ensuring maximum tenderness, succulence and flavour

Dessert

Fresh Fruit Salad

Served with Fresh Cream or Vanilla Ice Cream

OR

Homemade Vanilla ice cream and chocolate sauce

Americano Coffee/Tea/Espresso

N\$455

Excluding 10% gratuity



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Set Menu - B

Starters

Calamari

Grilled or Deep Fried 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

Main Course

Grilled Kingklip

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

OR

Rump Steak (250g)

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

Karan Beef aged steaks are produced from the finest Class A beef. Taken from specifically selected cattle, these steak cuts have been aged under hygienic conditions for a minimum of 28 days, ensuring maximum tenderness, succulence and flavour

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

Americano Coffee/Tea/Espresso

N\$475

Excluding 10% gratuity



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Set Menu - C

Starters

Atlantic Seafood Soup

A consommé with a medley of fish, mussels, calamari and a prawn

OR

Small Greek Salad

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



Main Course

Fresh Fish and Mixed Vegetable Penne

A choice of either Kabeljou, Monk or Kingklip cutlets, tossed together with cocktail tomatoes, soya sauce and onions, served on a bed of Penne (*Chopped Chilli optional*)

OR

Rump Steak (250g)

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

Karan Beef aged steaks are produced from the finest Class A beef. Taken from specifically selected cattle, these steak cuts have been aged under hygienic conditions for a minimum of 28 days, ensuring maximum tenderness, succulence and flavour



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

(Pistachio's 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.

Americano Coffee/Tea/Espresso

N\$450

Excluding 10% gratuity