

Pasta

Westerdam Lamb Ragoût

N\$ 127.00

Prime Namibian lamb, slow-cooked in a rich, tasty sauce with; red wine, carrots, garlic, tomato purée, onions, balsamic vinegar and cocktail tomatoes, infused with fresh basil leaves and combined with al dente tubes of penne pasta and fresh basil leaves.

Served with freshly grated Parmesan Cheese and a salad of Mixed Continental Lettuce leaves, Tomatoes, Cucumber, Onions & Green Pepper.

Seafood Pasta

N\$ 137.00

Extravagant crab claws sautéed with shrimps, mussels, hake, fresh garlic, cream, tomato paste and a pinch of fresh chilli.

Served on a heap of fine spaghetti strands.

Accompanied by freshly grated parmesan cheese and a salad of

Mixed Continental Lettuce leaves, Tomatoes, Cucumber, Onions & Green Pepper
(Subject to seasonal availability)

Vegetarian

Mediterranean Vegetable Hotpot

N\$ 77.00

Marinated and roasted; baby marrow, red pepper, baby onion, cherry tomatoes, carrots, beetroot, butternut, oregano & garlic in a rich, tasty tomato sauce.

Served with parsley and onion couscous.

Thai Green Lentil Curry

N\$ 57.00

A healthy casserole of red lentils, whole lentils, onions, garlic, red pepper, baby marrow, home-made green curry paste, fresh ginger and coconut cream.

Accompanied by wild & brown basmati rice with cranberries and apricots.