

À LA CARTE MENU



Kokerboom Restaurant

Starters

GAME CARPACCIO | 110

Homemade aged carpaccio, pickled red onions, cherry tomatoes, pecorino cheese, rocket and balsamic drizzle

VEGETABLE STYLE SPRING ROLL (V) | 58

Rice paper wraps filled with fried vegetables, sesame seed sprinkle, Asian dipping sauce and wilted spinach

SALT AND PEPPER CALAMARI | 83

Calamari steak strips in seasoned flour, then grilled, accompanied by lemon-thyme mayonnaise, vegetable pickles and Ciabatta

SESAME BEEF | 105

Sirloin cubes marinated in soy sauce, deep-fried and then tossed in fresh coriander and sesame seeds, served with basmati rice and teriyaki sauce

ROASTED VEGETABLE SALAD (V) | 70

Beetroot, carrots, baby marrow, sunflower seeds, pickled onions, fresh spinach ribbons, feta cheese, tomatoes and a chimichurri dressing

Main Course

LINE-FISH FILLET | 175

Pan-fried line-fish fillet in Cajun butter, served with basmati rice, glazed baby tomatoes and sautéed baby marrow, onions and bell peppers

PANKO PRAWNS | 215

Crumbed Japanese flour, then deep-fried, served with egg noodles, fried vegetables and sweet chilli sauce

YELLOW THAI CHICKEN CURRY | 145

Tender strips in a Thai yellow curry sauce, savoury couscous, poppadum, topped with fresh coriander, served with blistered tomatoes and baked onion

FILLET OF PORK AND DAHNIA | 190

Pan fried tender pork fillet served with a spicy coriander and apple chutney, pickled beetroot, wilted spinach and mashed potatoes

POTATO GNOCCHI (V) | 97

Butternut cubes, sunflowers seeds, sage butter, feta cheese, cherry tomatoes and micro greens

PASTA PUTANESCA | 70

Homemade Tagliatelle, topped with a tomato base sauce, kalamata olives, capers, anchovy fillets, pecorino cheese and rocket



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Namibian Grills

AGED BEEF FILLET | 225
300g

AGED RUMP | 210
300g

AGED RIB EYE | 195
300g

ORYX | 240
300g

AGED SIRLOIN | 220
300g

LAMB CHOPS | 195
300g

*All grills served with a choice of 1 side dish and 1 sauce

Sides

FRENCH FRIES
SWEET BUTTERNUT
ROASTED SEASONAL VEGETABLES
ONION RINGS
SIDE SALAD

Sauces

LEMON BUTTER (A)
CREAMY GARLIC
BLACK PEPPER (A)
THREE CHEESE
PORTUGUESE PERI-PERI
CHEESE AND JALAPENO
CHIMICHURRI

*Additional side dish 30 / Additional sauce 30

Desserts

COUNTRY CLUB CHOCOLATE MOUSSE | 55

WALNUT TORTE (N) | 38

Signature torte served with cream

SIGNATURE CHOCOLATE MOUSSE | 55

CHEF'S DESSERT OF THE DAY | 52

CRÈME BRÛLÉE | 60

Served with shortbread biscuit, spiced stewed fruit

Please ask your order taker to confirm the items for the day