



SUNDOWNER BAR & TERRACE

SUNDOWNER SNACKS & LIGHT MEALS

Traditional THULE Snack Basket

The ideal sundowner appetizer -

basket filled with samosas, spring rolls, deep-fried calamari rings, hake bites, crumbed chicken strips & fries - served with Sauce Tartare & homemade tomato chutney. (serves 3-4)

N\$ 369.00

Portion of Fries

N\$ 65.00

Classic Toasted Sandwiches

-with your choice of either white or brown bread, served with fries.

Cheese 	N\$ 112.00
Cheese & Tomato 	N\$ 122.00
Ham & Cheese	N\$ 135.00
Ham & Tomato	N\$ 135.00
Ham, Cheese & Tomato	N\$ 146.00

Deluxe Kapana

strips of rump steak served with a spicy salsa & Kapana spice.

N\$ 185.00

Kapana is typical for Namibia. It is a way of preparing raw beef meat, cut into small pieces and grilling it on an open fire. The grilled meat is usually sold at stalls in open markets.

Homemade Chicken Liver Pâté

Ramekin filled with a creamy chicken liver pâté, served with toasted Baguette slices, Camembert triangles & cornichons.

N\$ 146.00

Tangy Chicken Wings

served with fries & a side salad.

N\$ 185.00

Baked Camembert

accompanied by a crunchy Waldorf salad, containing apples, celery & caramelized nuts, served with cranberry jam & homemade bread.

N\$ 175.00

STARTERS

Garlic Snails

snails drenched in garlic butter, topped with molten cheese, served with toasted Baguette.

N\$ 183.00

Roasted Tomato & Basil Soup

rounded off with a dollop of cream, served with toasted Baguette.

N\$ 139.00

Creamed Feta, Mushroom & Pecan Bruschetta

toasted Baguette slices topped with creamed feta spread, sauteed mushrooms & cherry tomatoes finished off with pecan nuts.

N\$ 139.00

Smoked Game Salad

mixed greens, tomatoes & red onions topped with slices of smoked game, rounded off with roasted pumpkin seeds & a balsamic glaze, served with homemade bread.

N\$ 159.00

Prawn Cocktail

served with avocado, rounded off with a homemade cocktail sauce, served with triangle toast.

N\$ 179.00

SALAD BOWLS

Classic Greek Salad

fresh greens topped with tomatoes, onions, peppers, Feta & olives, served with our THULE dressing & a mini roll.

N\$ 215.00

N\$ 375.00 - bowl for the table (serves 3-4)

THULE Caesar Salad

fresh greens, tomatoes, cucumbers & red onions topped with saucy sweet-chilli marinated chicken strips, croutons & Parmesan shavings, served with our THULE dressing & a mini roll.

N\$ 249.00

Red wine marinated Rump & Rocket Salad

mixed leafy greens with rocket, peas & avocado topped with marinated strips of rump steak, served with a chive-mustard oil dressing & a mini roll.

N\$ 248.00

Smoked Chicken & Waldorf Salad

fresh greens topped with strips of smoked chicken breast, apples, celery & onions, finished off with caramelized nuts, served with a honey-mustard dressing & a mini roll.

N\$ 237.00

HOTEL Thule

MAINS

THULE style marinated Spareribs

served with fries & a side salad.

N\$ 245.00

Cheeseburger

flame grilled beef patty topped with molten cheese & homemade tomato chutney, served with fries & coleslaw.

N\$ 225.00

Slow roasted Maple & Sage Pork Belly,

served with mashed potatoes, Whisky sauce & buttery caramelised apples.

N\$ 276.00

Curry-spiced Bobotie Meatballs in a creamy sauce,

served with yellow rice, a side salad & chutney.

N\$ 232.00

Bobotie is pronounced ba-boor-tea & originates from the Cape Malayan kitchen of South Africa. It is a mixture of curried minced meat and fruit, which makes it taste zesty-sweet.

Kasseler Hawaii

smoked pork chops topped with pineapple rings & molten cheese, served with mashed potatoes, German Sauerkraut & mustard.

N\$ 246.00

Madras style Lamb Curry

served with Basmati rice & a side salad.

N\$ 220.00

Three-cheese Pap

served with saffron chakalaka & classic boerewors.

N\$ 215.00

Pap is pronounced pup or mieliepap (mielie = maize) & is the traditional accompaniment to many Southern African meals. It is a white (or rarely, yellow) corn-meal porridge.

Chakalaka is a spicy relish commonly made from tomatoes, onions & peppers.

Boerewors is a type of sausage part of the Namibian cuisine derived from the Afrikaans word boer = farmer & wors = sausage.

The spices make this sausage unique. Traditionally it is formed into a continuous spiral.

Salmon & Lemon Tagliatelle

ribbon pasta topped with chunks of salmon in a creamy lemon-white wine sauce, served with a side salad & Pecorino cheese.

N\$ 297.00

Pan-fried Hake Fillet garnished with Capers,

served with parsley potatoes, a lemon-white wine sauce & a side salad.

N\$ 289.00

Beef Ribeye Steak (250g)

served with fries, a side salad & homemade garlic butter.

N\$ 279.00

Oryx Steak (250g)

served with roasted sweet potatoes, a side salad & green peppercorn sauce.

N\$ 279.00

Oven roasted Beef Fillet topped with a Biltong crust,

served with butter-fried maize (pap) squares, mushroom sauce & green beans.

N\$ 372.00

Biltong is a dried, cured meat, traditionally made from beef or game & a mixture of spices. It originates from the South African & Namibian kitchen.



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VEGETARIAN DISHES

Basil Pesto & Tomato Tagliatelle

ribbon pasta tossed in a basil pesto-tomato sauce, topped with toasted almonds, served with Pecorino cheese.

N\$ 176.00

Three-cheese Gnocchi

Italian potato dumplings with Ricotta & Parmesan in a creamy Gorgonzola sauce served with a side salad.

N\$ 215.00

Veggie based, warm cheesy Baby marrow balls

served with Tagliatelle (ribbon pasta), a hearty red wine sauce & a side salad.

N\$ 195.00

THE SWEET TREATS

Home baked warm Apple Strudel

served with a German style Vanilla sauce.

N\$ 125.00

THULE style Tiramisù

lady-finger sponge biscuits dipped in Kahlua (coffee) liqueur, layered with a creamy mascarpone mixture.

N\$ 109.00

Crème Caramel

custard baked flan served with a caramel sauce.

N\$ 86.00

Chocolate Brownie Pudding

a soft spongy combination of chocolate & brownie cake served with caramelized nuts & a scoop of Vanilla ice cream.

N\$ 109.00

A glass of White Chocolate Mousse

swirled with lemon-curd, served with homemade mini meringues.

N\$ 86.00

Fluffy Amarula scented Mousse

decorated with dark chocolate chips, served with caramelized orange slices.

N\$ 97.00

HOT BEVERAGES

Cup of coffee	N\$ 30.00
Espresso	N\$ 26.00
Espresso double	N\$ 34.00
Cappuccino	N\$ 33.00
Café Latte	N\$ 40.00
Irish coffee (made with Jameson)	N\$ 63.00
Pot of Tea (please ask your waiter for the selection of flavours)	N\$ 27.00
Hot chocolate topped with cream	N\$ 37.00