

STARTERS

FRESH SHUCKED MEDIUM OYSTERS 35 EACH

OYSTERS WITH TOSAZU DRESSING 42
Soy sauce, Sesame, Chilli, Ginger, Spring Onion, Salmon pearls

JAPANESE SEAWEED SALAD 89
Imported Japanese seaweed, Kimchi, Avo, Marinated & Served on Top Of Sticky Flavoured Sushi rice

CRISPY PRAWN LOVE BUNS 119
Crispy Tempura Prawns coated in Sweet Chilli, Sandwiched between fluffy steamed Bao Buns, served with Togarashi Kewpie Mayo - 2 per portion

CRISPY SUSHI TACOS 98
Choose between Spicy tuna, Salmon or Crab, Loaded between our Homemade Nori Taco shells, drizzled with Kewpie Mayo & Teriyaki Sauce

CRISPY SUSHI BON BON'S 125
4 pieces crispy sushi rice topped with hot and spicy salmon or chopped, steamed prawn in spicy mayo

TUNA CARPACCIO 119
Thinly sliced Yellowfin Tuna, Parmesan Shavings, Garlic and herb sauce, Crusty Bread

FIRECRACKER SASHIMI 139
Sliced seared Norwegian Salmon, dressed with our special spicy firecracker sauce

SWG MUSSELS IN SAUVIGNON BLANC 129
Fresh Saldanha black mussels steamed in a creamy Sauvignon Blanc sauce, served with crusty Ciabatta

SEARED TUNA TATAKI 119
Fresh Sliced Tuna, Crusted in Sesame Seeds & ground Coriander, Flash seared & drizzled with an Asian Honey Soy Dressing

TEMPURA PRAWNS 119
Fried in a crispy batter served with sweet chilli dipping sauce

SALT & PEPPER CALAMARI 89
Deep Fried Tender Calamari - served with spring onion & fresh mint

CRISPY CALAMARI TENTACLES 98
Served with our own Signature Tartar Sauce

NOODLE BOWLS & SALADS
Substitute Noodles with Ancient Grains - Bulgar wheat & Quinoa

CRISPY CRAB SALAD 159
Shredded mock Crab, Sriracha Mayo dressing, Spring onion, Cucumber, Avocado, Fresh Seaweed, Tempura flakes, Teriyaki sauce

SPICY JAPANESE SEARED TUNA SALAD 189
With Creamy Japanese Sesame dressing, Ponzu and Togarashi Mayo

NEW SINGAPORE NOODLES WITH TERIYAKI CHICKEN 179
Noodles Tossed in a tangy Curry Soy Dressing, with Tender Teriyaki basted Chicken, Noodle Crisps, Shredded Veg, Fresh Herbs

THAI CHILLI SALMON/TUNA NOODLE BOWL 198
Grilled Salmon or Tuna on top of Noodles tossed in firecracker sauce, edamame, fresh herbs, topped with toasted nuts - Fresh Flavours of Thailand

VIETNAMESE CRISPY PRAWN NOODLE BOWL 198
Noodles with Salty, Sweet, Sour & Spicy Asian Flavours, Topped with Panko Crusted Sweet Chilli prawns

CRISPY SWEET CHILLI TOFU NOODLE BOWL 169
Noodles tossed with chopped herbs, Tomato, Onion, Cucumber, firecracker dressing, and noodle crisps, Topped with Crispy sweet chilli Tofu and Imported Wakame

SMOKED SALMON & AVOCADO 169
Baby Leaves, Cucumbers, Cherry Tomatoes, Shaved Beetroot, Toasted Seeds, House Dressing

HORIATIKI SALATA - GREEK 95
Creamy Feta, Peppers, Cucumber, Kalamata olives, Sliced Red Onion, Cherry tomatoes, Oregano, Greek Dressing

SIGNATURE ASIAN MENU

Ask for spicy or mild

PORK BELLY RAMEN 219
Fresh Noodles in a rich broth, topped with braised pork belly, Shiitake mushroom, asian veg, & soft soy marinated egg

SPICY PORK BELLY TONKOTSU RAMEN 239
Fresh noodles in a Rich Creamy Spicy Pork Bone Broth, Sliced braised pork belly, Enoki Mushroom, Pak choi, soft soy marinated egg

PULLED BRISKET RAMEN 249
Braised shredded Beef brisket in a bowl of rich meaty broth, with fresh noodles, Shiitake mushroom, asian veg, and a soft soy marinated egg

SINGAPORE PRAWN & CHICKEN DUMPLING LAKSA 249
Fresh Noodles in a Spicy Curry broth, topped with Juicy steamed Prawns, Chicken dumplings, Enoki Mushroom, Pak Choi.

KAISEN NABE - SUMO WRESTLER HOT POT INDIVIDUAL 298 / SHARING 449
A showstopper Robust hot pot, filled with salmon, Prawn Dumplings, Prawn tails, mussels, Tofu, Enoki Mushroom and Asian veg in a Hearty Broth & a touch of spice, served with thick Udon noodles

JEONGOL - KOREAN HOT POT 298
A Korean spicy broth with Braised Brisket, Chicken dumplings, Tteokbokki (soft silky rice dumpling), Enoki Mushroom, Kimchi, Pak Choi

PORK BELLY KAKUNI 239
Melt in your mouth braised sliced Pork belly, Rich gravy, Asian Veg & Sticky marinated rice

PRAWN DUMPLING NOODLES 259
Hand made Prawn dumplings in a bowl of rich broth, Fresh noodles, Shiitake Mushroom, Asian Veg & Soft Soy Marinated egg

TOKYO CHICKEN & TEMPURA PRAWN UDON 229
Chicken Yakitori, Crispy tempura prawns, Dashi Broth, Thick Udon Noodles, Pak Choi, touch of spice

NEW BANG BANG NOODLES

Long Broad Flat Noodles, Stir Fried with Spicy Szechuan sauce and Crunchy Veg. Choose below :

SESAME SALMON FILET BANG BANG 298
TERIYAKI CHICKEN & PRAWN BANG BANG 259
CRISPY TOFU & VEG BANG BANG 179

POKÉ BOWLS

Replace sushi rice with Ancient Grains - Bulgar Wheat & Quinoa R15

FIRECRACKER SUSHI SALMON POKÉ 198
Teriyaki Sauce, Avo, Edamame, Nori, Shredded Veg

CRUNCHY KATSU PRAWN POKÉ 189
Sticky Sushi Rice, Panko Crusted Sweet Chilli Prawns, Togarashi Mayo, Teriyaki Sauce, Edamame, Shredded Veg

SALMON/TUNA & CRISPY PRAWN POKÉ 198
Sticky Sushi Rice, Soy & Sesame Marinated Salmon/Tuna, Crispy Sweet Chilli Prawns, Togarashi Mayo, Teriyaki, Edamame, Shredded veg

CRUNCHY CRAB POKÉ 179
Sticky sushi rice, Shredded mock Crab with sriracha and kewpie mayo sauce, teriyaki sauce, Crispy tempura flakes, edamame, shredded veg

CRISPY MARINATED TOFU POKÉ - VEGAN 169
Sticky Sushi Rice, Panko Crusted Marinated tofu, Sweet chilli, Chuka Wakame, Teriyaki sauce, Avo, Edamame, Shredded veg

CRISPY PRAWN WONTON POKÉ 198
Sticky Sushi Rice, Crispy Prawn Wontons coated in sweet chilli, Teriyaki, Avo, Edamame, Shredded Veg

PLATTERS & COMBOS

Served with your choice of Fresh Cut Chips, Savoury Rice, Salad or Veg

FRIED/GRILLED HAKE & CALAMARI RINGS 249

FRIED/GRILLED HAKE & 4 QUEEN PRAWNS 259

FRIED/GRILLED HAKE, CALAMARI & 3 QUEEN PRAWNS 269

FRIED CALAMARI RINGS & 4 QUEEN PRAWNS 249

THE SALTWATER TRIO: MUSSELS, 8 PRAWNS, SALT & PEPPER CALAMARI 279

LUXURY SEAFOOD PLATTER FOR 1 298
4 Large Queen prawns, Namibian Calamari, Mussels, grilled fish, chips and rice

LUXURY SEAFOOD PLATTER FOR 2 A FEAST 649
12 Large Argentinian Queen Prawns, Namibian Calamari, Grilled Hake, Calamari Tentacles, Fresh Mussels in creamy white wine sauce, chips & rice

PRAWNS

8 LARGE QUEEN 239
10 LARGE QUEEN 298
12 LARGE QUEEN 339
15 LARGE QUEEN 389

SALTWATER GRILL CLASSICS

All dishes marked with  are served with a choice of Fresh Cut Chips, Savoury rice, Salad or Veg

 **TENDER NAMIBIAN CALAMARI** 209
Deep Fried, Seasoned, Tossed with herbs, served with Tartar Sauce

 **FRESH CAPE HAKE & CHIPS WITH SIGNATURE TARTARE SAUCE** 189
Your choice. Traditionally Fried in Crispy Batter or Grilled with Real Lemon Butter

 **NEW WINDHOEK BEER BATTERED HAKE AND CHIPS** 198
Fresh Cape hake, Fried in a Crispy Windhoek Beer batter

 **PATAGONIAN BABY CALAMARI TUBES & TENTACLES** 259
Hot Grilled & Basted with Garlic and Herb sauce

 **YELLOWFIN TUNA STEAKS** 279
Fresh sliced Yellowfin Tuna, Crusted in Sesame Seeds & Coriander, Flash seared, drizzled with Tataki sauce

SIGNATURE FETTUCCINE MARINARA 239
Fettuccine with prawns, mussels and calamari in a tomato and fresh parsley sauce

ROYAL CREAMY PRAWN TAGLIATELLE 239
Tossed in a creamy parasan and white wine sauce

SEAFOOD CIOPPINO - ITALIAN SEAFOOD STEW 249
A tomato based stew, cooked with fresh black mussels, calamari, prawns, and fish served with crusty ciabatta

THAI SEAFOOD & COCONUT CURRY 269
Prawns, Mussels, Calamari and Fish in a Creamy, Spicy Thai Coconut Sauce, served with Basmati Rice and Poppadom

 **WHOLE BABY KINGKLIP** S.Q
Hot Grilled, Basted with Our special Garlic, Lemon, Herb & Parmesan sauce or Portuguese peri peri

 **WEST COAST SOLE** S.Q
Succulent Grilled Sole, basted in Lemon Butter or Caper Butter Sauce

 **GRILLED NORWEGIAN SALMON** S.Q
Fresh Norwegian Salmon, Medium grilled, Drizzled with a sticky Asian soy dressing

SWG MUSSELS IN SAUVIGNON BLANC 198
Fresh Saldanha black mussels steamed in a creamy Sauvignon Blanc sauce, served with crusty Ciabatta

 **CRUNCHY VEGAN THAI CURRY** 179
Spicy Thai curry with broccoli, carrot, cut corn, peas and Pak Choi made with a rich coconut cream topped with toasted seeds served with Basmati Rice & Poppadom

SALTWATER *Grill*

WINE SELECTION

MCC & CHAMPAGNE

MÔRESON MISS MOLLY MCC BRUT	82 / 298
MULDERBOSCH SPARKLING ROSÉ	298
GROOTE POST MCC BRUT	420
GROOT PHEANTEKRAAL CAP CLASSIQUE	449
MOËT & CHANDON CHAMPAGNE BRUT IMPERIAL NV	1362
VEUVE CLICQUOT CHAMPAGNE ROSÉ	1898

WHITE WINE

PORCUPINE RIDGE SAUVIGNON BLANC	69 / 198
LEOPARDS LEAP CHENIN BLANC	69 / 198
SARONSBERG CHENIN BLANC	72 / 209
SPIER SAUVIGNON BLANC	72 / 209
TERRA DEL CAPO PINOT GRIGIO	225
GROOT PHEANTEKRAAL CHENIN BLANC	74 / 239
DIEMERSDAL SAUVIGNON BLANC	78 / 239
DIEMERSDAL CHARDONNAY	78 / 239
CEDERBERG CHENIN BLANC	279
ZEVENWACHT CHARDONNAY	349
GROOTE POST SEASALTER SAV BLANC	379
BLACK OYSTERCATCHER SAUVIGNON BLANC	389
GLEN CARLOU BARREL FERMENTED CHARDONNAY	389

ROSÉ

DARLING CELLARS ROSÉ	69 / 198
DIEMERSDAL SAUVIGNON ROSÉ	78 / 239
MULDERBOSCH ROSÉ	249

RED WINE

PORCUPINE RIDGE MERLOT	69 / 198
LEOPARDS LEAP CABERNET SAUVIGNON	69 / 198
BOPLAAS PINOTAGE	72 / 229
DOOLHOF MALBEC & MERLOT	259
DIEMERSDAL MERLOT	298
GROOT PHEANTEKRAAL PINOTAGE	298
HAUTE CABRIÈRE PINOT NOIR	298
VERGELEGEN CABERNET/SAUVIGNON/MERLOT	349
DIEMERSDAL PRIVATE COLLECTION	449

GIN BAR

DRUMSHANBO GUNPOWDER GIN	33
BOMBAY SAPPHIRE BLUE	35
BLIND TYGER BLUE	39
MALFY ARANCIA/ROSA	41
ROKU JAPANESE CRAFT GIN	41
BLOEDLEMOEN SOUTH AFRICAN GIN	44
SIXDOGS PINOTAGE STAINED GIN	48
SIXDOGS KAROO GIN	48
INVEROCHE	50
HENDRICKS GIN	50

TEQUILA & SPIRITS

KAH TEQUILA REPOSADO	87
ROOSTER ROJO TEQUILA REPOSADO	48
EL JIMADOR TEQUILA BLANCO	40
EL JIMADOR TEQUILA REPOSADO	40
DALA CIA GRAPPA PINOT NOIR/CHARDONNAY	66
BOTTEGA GRAPPA BIANCO	38
SMIRNOFF VODKA	30
GREY GOOSE VODKA	48
BELVEDERE VODKA	48

COCKTAILS

MOSCOW MULE Vodka, Gingerbeer, Fresh Lime, mint	109
GARIBALDI SPAGLIATO Hendricks Gin, Campari, Sparkling Wine, Fresh Orange Juice	119
MODERN COSMO Absolute Citron Vodka, Lime, Cranberry, Orange Liqueur	96
ULTIMATE G&T Bombay Gin, Rosemary, Mixed Berries, Lime, Tonic	109
ROKU STINGER Roku Japanese Gin, Grapefruit Tonic, Lime, Togarashi Spice	98
PIMMS NO.1 CUP Perfect Refresher!! Pimms, Ginger Beer, Citrus, Mint	96
RUM BABA Bacardi, Malibu, Lime, Orange Liqueur, Coke	98
LA PALOMA Reposado Tequila, Lime, Lemonade, Frozen Berries	96
MARGARITA - FROZEN/SHAKEN/SPICY Tequila, Citrus, Orange Liqueur, Lime	98
ESPRESSOTINI Coffee, Frangelico, Kahlua, Bourbon - Served Cold	96
BLUE STEEL Tequila, Blue Caracao, Orange Liqueur, Lime	96
MOJITO Original Or Berry And Lime - Both Will Refresh	96
APEROL SPRITS An Italian Classic. Aperol, Sparkling Wine, Dash Of Soda	96

WHISKY/BOURBON/COGNAC/BRANDY

BELLS	30
J&B	30
JOHNNIE RED LABEL	38
JOHNNIE BLACK LABEL	40
JAMESON	41
CHIVAS 12 YEAR	47
MONKEY SHOULDER MALT SCOTCH	51
GLENLIVET 15 YEAR SCOTCH	88
JOHNNIE GREEN LABEL	93
JACK DANIELS OLD NO.7	43
KNOB CREEK KENTUCKY BOURBON	60
BISQUIT & DEBOUCHE VS COGNAC	59
HENNESSY VERY SPECIAL COGNAC	61
RICHELIEU	29
KWV 5YEAR	29
KWV 10 YEAR	36
OUDE MOLEN VSOP BRANDY	66

BEERS & CIDERS

SALITOS TEQUILA BEER	59
LOXTONIA CRISP APPLE ARTISAN CIDER	59
KOPPARBERG STRAWBERRY & LIME CIDER	59
WINDHOEK DRAUGHT ON TAP	52
LEFFE BELGIAN BLOND BEER	49
STELLENBRAU JONKERS WEISS	49
CORONA	49
STELLA ARTOIS	39
BLACK LABEL, CASTLE, CASTLE LIGHT	38
HEINEKEN, AMSTEL WINDHOEK	40
SAVANNA, HUNTERS	40

COFFEE/TEA - HOT & COLD

AFFOGATO Gelato, Nutella, Espresso	59
ICED LATTE Espresso, Gelato, Milk	42
NUTELLA FREDDA Iced Nutella, Cocoa, Milk, Whipped Cream	59
ULTIMATE HOT CHOCOLATE With Cream And Charred Marshmallow	42
BARBAJADA Milanese Hot Chocolate Coffee Drink With Whipped Cream	42
CAFE LATTE CONDENSATO Espresso, Condensed Milk, Cream	42
AMERICANO	32
CAPPUCCINO	34
CAFE LATTE	36
ESPRESSO	24
DOUBLE ESPRESSO	28
TEA - CEYLON/ROOIBOS	20

