

Mirage

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ALLERGEN AND DIETARY CHART DESCRIPTIONS

Celery **C** | Cereals with gluten **CG** | Crustaceans **CR** | Eggs **E** | Dairy **D** | Fish **F**
Gluten **G** | Mollusks **Mo** | Mustard **Mu** | Nuts **N** | Peanuts **P** | Pork **Pk**
Sesame **Ss** | Soya **S** | Sulphates **Sp** | Vegetarian **V** | Vegan **VV**

MIRAGE

The name “Mirage” pays tribute to the Namib Desert’s enigmatic character of optical illusions in shifting sands and shimmering heat waves. At the heart of the dining experience, the Mirage menu celebrates the international flavours that echo the diversity of Namibia’s heritage. “Go healthy” breakfast options and energising shots – a fusion of freshly squeezed fruit juice and yoghurt to kickstart the day. In the evenings a fine selection of wines, showcasing a range of flavours, vintages and varietals is expertly paired with indulgent food creations – a showcase of alpine spirit at its finest.

STARTERS

Spicy Chicken Liver Toast (D, G) 95

Homemade Peri-Peri, Feta Cheese, Rooibos Poached Apple and Sourdough Baguette

Biltong, Feta and Avocado Salad (D, Mu, N) 95

Fresh Garden Greens, Avocado, Beef Biltong, Cucumber and Feta Cheese, Shaved Cashew Nut with Creamy Biltong Dressing

Broccoli, Rocket and Parmesan Salad (V, D) 95

With Cherry Tomato, Cucumber, Baby Marrow Ribbons, Toasted Seeds and Orange-Balsamic Dressing

MAIN COURSE

Pan-fried Line Fish (F, D, G, S, Mu) 225

Crushed Olive and Parsley Baby Potatoes, Swiss Chard and Curried Coconut and Sweet Potato Velouté

Lamb Neck off the Bone (Sp, D, C) 255

Whipped Sweet Potato, Red Wine Gravy, Seasonal Vegetables and Pearl Onions

Mirage Burger (G, D, Mu, Ss) 185

150g Beef, Emmental Cheese, Sweet Pickles, Lettuce, White Bbq Sauce on a Sesame Bun, Served with Rustic Fries

FROM OUR CHARCOAL OVEN

Local Beef Sirloin 250g 275

Local Beef Fillet 250g 355

Garlic and Lemon Chicken Breast 200g 195

Choice of sauce:

Creamy Green Peppercorn (D, C, V)

Creamy Mushroom and Dijon (D, Mu, Sp, V)

Chipotle and Cumin Steak Sauce (Sp, Vv)

Choice of side:

Steamed Seasonal Vegetables with Garlic and Herb Dressing (Vv)

Crushed Baby Potatoes with Caramelized Onion (Vv)

Rustic Fries (Vv)

PASTAS

Chorizo and Baby Marrow Pasta (Pk, D, G, Mu) 185

Rigatone Pasta, Creamy Chorizo and Parmesan Sauce, Hint of Chili, Baby Marrow and Grilled Sourdough

Pomodoro and Feta Pasta (D, G, V) 145

Rigatone Pasta, Tomato and Basil Sauce, Feta and Grilled Sourdough Bread

DESSERT

Premium ice cream selection | Per scoop 45

Blueberry Panna Cotta (D, Pk) 75

Charcoal Roasted Pineapple, Cinnamon and Mint Syrup with a Cornflake Crisp

Dark Chocolate Torte (D, S, N, V, E) 85

Vanilla Ice-Cream and Almond Brittle

Baked Caramel Custard (E, CG, D, N, V) 75

Whipped Cream and Espresso Crumble