



The
TUG
Restaurant
Swakopmund



'Danie Hugo' (1958-1984)



Born in Dal Jasafat, Paarl South Africa, in 1872, Danie Hugo was appointed a railway commissioner in 1929, and it was for his services at the railways that he was honoured by the naming of the last steam tug ordered for Table Bay Harbour in Cape Town. The "Danie Hugo" tug was launched in Glasgow, Scotland, on 15 October 1958.

The 'Danie Hugo' was not long in service when a 7,101-ton freighter, 'Robin Locksley', ran into difficulties 128 km out of Table Bay when her boiler fans broke down. The ship's master, William Vogely, decided against emergency repairs at sea and radioed for assistance. The 'Danie Hugo' steamed out at noon the following day at a speed well over 12 knots and reached the freighter at midnight. The tug towed the disabled ship back against a moderate to heavy south-westerly swell, averaging 6 knots. The entire operation was completed without incident in 25 hours.

On 18 December 1970, the lives of 3 deckhands were lost when a towing hawser whiplashed across the foredeck. The flying hawser also carried away handrails and a ventilator. Sadly, this tragic accident could not be avoided.

The oil-fired 'Danie Hugo' was still seen in operation in January 1981 in South Africa. Later, she was moved to Walvis Bay Harbour, where there was need for a more permanent large oil-fired tug for emergency purposes. The 'Danie Hugo' was eventually decommissioned in 1984. The tug boat itself was broken up in 1985, but the wheelhouse was salvaged and transported from Walvis Bay to Swakopmund. It became, and still is, the centrepiece of the Tug Restaurant which opened in 1993.

Builders: Ferguson Brothers Port Glasgow, Scotland

Owners: South African Railways & Harbours

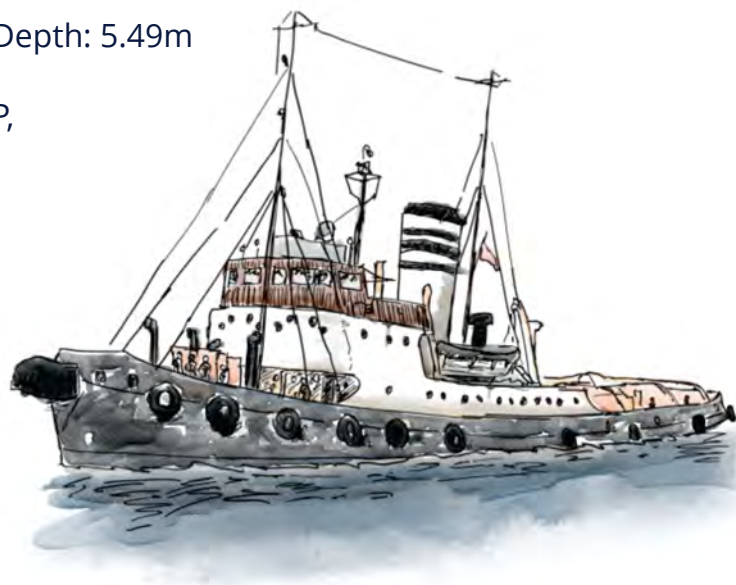
Dimensions: Length: 53.65m | Beam: 10.67m | Depth: 5.49m

Engines: Twin Triple Expansion, 240NHP, 3000 HP,
Twin Screw, Oil Fired

Speed: 13 Knots

Hull: Steel, Round Stern, Raked Stem

Tonnage: 812 Gross





BRETT SOUTHWORTH
General Manager



BERNARD RAYMONDO WEBER
Head Chef



TOMEO ANWILL DICK
Manager: Service &
Reservations



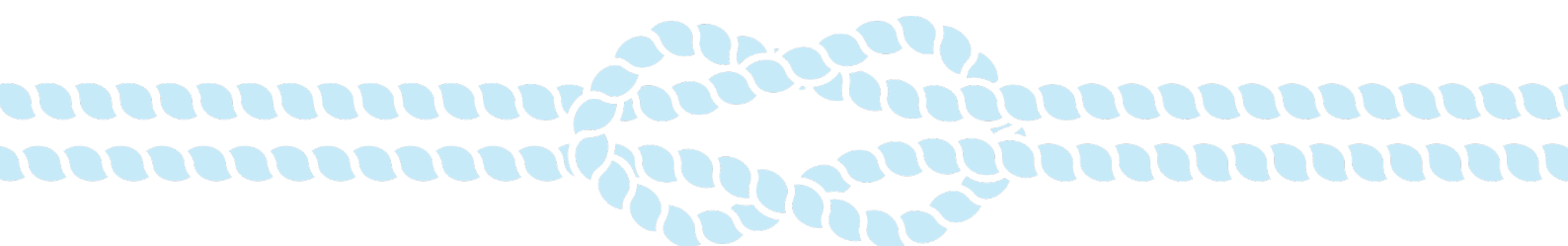
JOSHUA AMOS
Manager: Service &
Maintenance



JANETTE LYNAM
Manager: Service,
Housekeeping & Training



ROLENE SWANEPOEL
Finance &
Human Resources





- 🐟 Please inform your server of any food allergies or special requirements;
- 🐟 Our aim is to deliver freshly prepared dishes. Certain menu items may be temporarily unavailable without notice due to supplier constraints, preparation by the kitchen of limited quantities, or because ingredients may be only seasonally available. Thank you for understanding;
- 🐟 This entire restaurant facility, including the outside terrace, is a non-smoking establishment. We thank you for your co-operation;
- 🐟 We are committed to sourcing our products such as vegetables, herbs, meats, and fish locally in Swakopmund or within Namibia;
- 🐟 For guidance a discretionary gratuity (tip) of 10% to 15% is customary in Namibia for good service;
- 🐟 Kindly note that a customary 10% gratuity (tip) is included in your bill for groups of 8 or more.
- 🐟 A NOTE FROM OUR KITCHEN

Our kitchen takes its final orders at 21:00 and closes at 21:30.

This 30 minutes allows you to place your last orders before our kitchen team commences their final closing duties for the day. Our team are dedicated to properly cleaning and finishing their working day on time, which usually takes just over 1 hour.

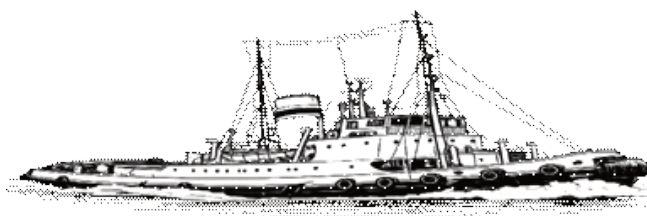
Thank you for supporting our team, maintaining staff goodwill, and upholding the standards we are proud of.





Common Name	Origin	Comment
Oysters (Pacific Oyster)	Walvis Bay - Namibia	Cultivated
Mussels (Blue Mussel)	China	Cultivated
Pink Prawn (Sea Water)	South Atlantic - Argentina	Wild Caught
Rock Lobster (West Coast)	Luderitz - Namibia	Wild Caught
Peruvian Scallops	Pacific Ocean - Chile, Peru	Cultivated
Patagonian Squid	Falkland Islands - Argentina	Wild Caught
Squid (Pota)	West Atlantic Ocean - Namibia	Wild Caught
Hake	West Atlantic Ocean - Namibia	Wild Caught
Yellowfin Tuna	West Atlantic Ocean - Namibia	Wild Caught
Sole (West Coast)	West Atlantic Ocean - Namibia	Wild Caught
Sole (East Coast)	East Indian Ocean - South Africa	Wild Caught
Kingklip	West Atlantic Ocean - Namibia	Wild Caught
John Dory	West Atlantic Ocean - Namibia	Wild Caught
Monkfish	West Atlantic Ocean - Namibia	Wild Caught
Kabeljou (Long-Line)	West Atlantic Ocean - Namibia	Wild Caught

We are committed to serving only genuine, responsibly sourced seafood. All fish and seafood offered on our menu is sourced from reputable, recognised suppliers and certified processing facilities, with a focus on sustainable and responsible fishing practices. We will never substitute one species for another. What is stated on our menu is what we serve, giving you complete confidence in the authenticity and origin of our seafood.





Starters - Cold



Fresh Walvis Bay Oysters

270

6 Naked uncooked Atlantic oysters with dressing served on the side

- **Lemon** | **black pepper** | **tabasco**
- **Mignonette** - **Red onion** | **vinegar** | **black pepper**
- **Asian style** - **Ginger** | **soy**
- **Single Naked Oyster**

45

[L'Ormarins MCC Brut Classique A.Rupert](#)

Beetroot Carpaccio

150

Cooked - Wafer-thin | cheese brittle | pistachio | wild rocket | parmesan shavings | feta and parmesan dressing

[Meerlust Pinot Noir](#)

Yellowfin Tuna Sashimi

220

Raw - Sesame crusted | asian soy and ginger dressing | mild wasabi flavoured avocado cream

[Fryers Cove Grenache Cinsaut](#)

Oriental Style Peruvian Scallops

180

Seared - Pickled cucumber | pumpkin puree | micro greens | sesame orange and ponzu dressing

[Waterford Pecan Stream Chenin Blanc](#)

Beef Carpaccio

175

Raw - Namibian A grade | garlic aioli | pickled red onion | pinenut | crispy fried caper | parmesan | wild rocket

[Diemersdal Chardonnay](#)

Kabeljou Carpaccio

160

Raw - Citrus pieces | crispy fried caper | pomegranate rubies | dijon dressing | citrus salt

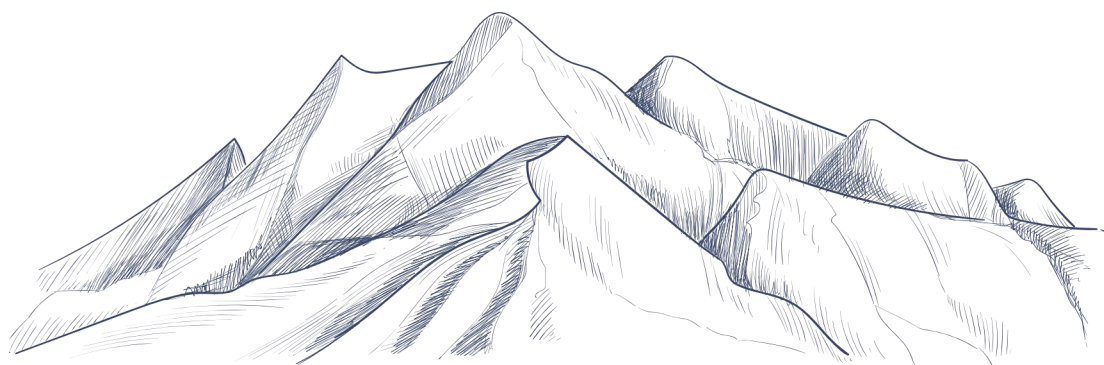
[Terra Del Capo Pinot Grigio](#)

Tug Signature Ceviche

180

Raw marinated - Kabeljou and Peruvian scallop | citrus juice | tossed with tomato and cucumber | orange and coconut milk dressing | spinach oil

[Da Luca Prosecco](#)





Starters - Warm



Camembert

165

Deep fried - Blueberry jam | thyme infused honey | pecan nuts

[Beyerskloof Pinotage](#)

Atlantic Squid (Pota/Calamari) Tentacles

155

Grilled - Marinated in coconut milk | lemon and garlic aioli | chili crisp

[Danie Hugo Collection - Winch Sauvignon Blanc](#)

Green Garlic Butter Snails

140

Baked - Green herb garlic butter | crispy breadcrumb | lightly toasted bread fingers

[Terra Del Capo Pinot Grigio](#)

Mediterranean Prawns

295

Grilled skewered prawn tails - Marinated in greek spice | on pita flatbread | tzatziki sauce | salsa verde

[Eikendal Sauvignon Blanc](#)

Wild Atlantic Seafood Bouillabaisse

210

Consommé - White-fish, mussels and prawns | traditional french tomato saffron fish broth | rouille toast

[Danie Hugo Collection - Winch Sauvignon Blanc](#)

Fish Tacos

110

Fried hake in a soft taco shell - Pickled red cabbage | avocado and pineapple salsa | sriracha mayonnaise

[Waterford Pecan Stream Chenin Blanc](#)

Peruvian Scallops

150

Seared - Lemon butter

[De Grendel Sauvignon Blanc](#)

Atlantic Squid (Pota/Calamari) Rings

125

Grilled, dusted or deep fried - Mango and coriander dipping sauce

[Terra Del Capo Pinot Grigio](#)

Pesto Patagonian Squid

140

Grilled - Tube and tentacles | basil pesto cream | sun-dried tomato oil | parmesan

[Terra Del Capo Pinot Grigio](#)

Parmesan & Mozzarella Garlic Prawns

210

Baked prawn tails - Creamy garlic sauce | gratinated parmesan and mozzarella cheese | wild rocket | house baked bread

[Constantia Uitsig Sauvignon Blanc](#)

Tug Fish Dippers

130

Deep fried beer battered white-fish | Marie Rose dipping sauce

[Terra Del Capo Pinot Grigio](#)

Hake Cocochas (soft gelatinous pieces found under the jaw and chin of the hake)

150

Pan fried - Lemon butter | garlic aioli | salsa verde | crusty ciabatta style bread

[Terra Del Capo Pinot Grigio](#)

Lemon & Miso Swakopmund Asparagus

110

Steamed - Lemon and miso butter | cracked black pepper | parmesan

[Constantia Uitsig Chardonnay](#)



Vegetarian and Vegan



Cauliflower Steak

195

Josper grilled - Whipped tahini feta | crispy chickpea | pomegranate ruby

[Danie Hugo Collection - Entablature Chardonnay](#)

Falafel Taco

190

Thai red curry infused chickpea | shredded cabbage | tomato concasse | peanut dipping sauce

[Constantia Uitsig Rosé](#)

Spanakopita

175

Greek inspired phyllo baked pastry | locally grown spinach | onion | feta cheese

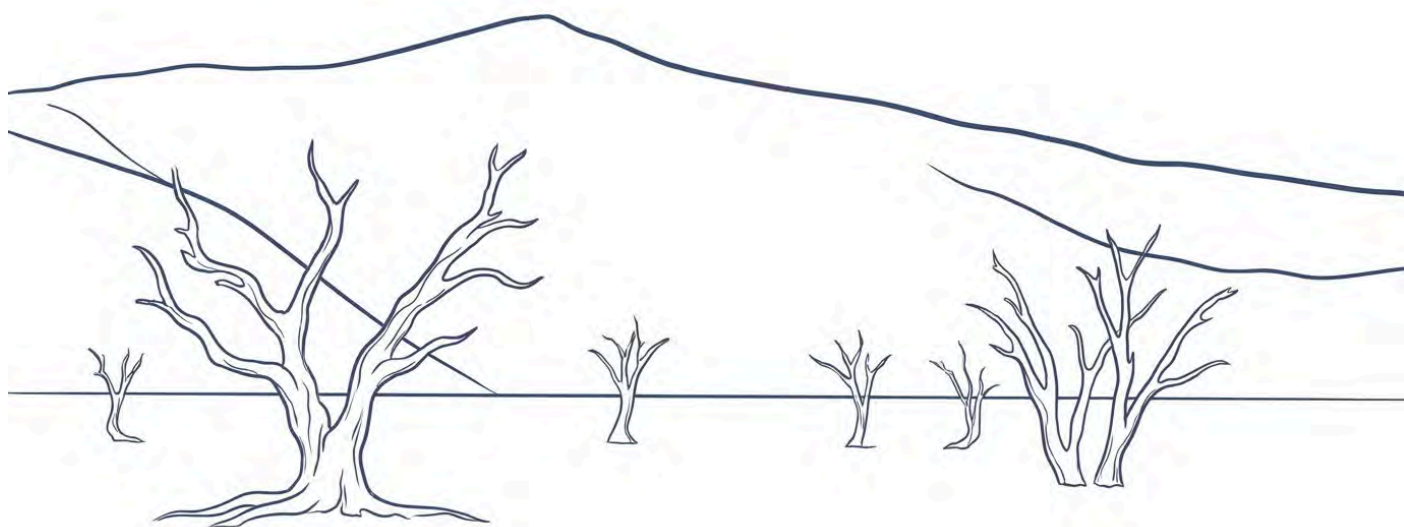
[Diemersdal Chardonnay](#)

Coconut and Tofu Rice Bowl

210

Rice cooked in coconut milk | fresh green vegetables | crispy tofu | toasted coconut flakes

[Morgenster Rigoletto Sangiovese](#)





Salad



Tug Garden

140

Crispy lettuce | wild rocket | cherry tomato | assorted bell peppers | cucumber | strawberry | blueberry | pickled red onion

[De Grendel Sauvignon Blanc](#)

Seafood

225

Selection of fish in a crispy salad | home-made vinaigrette | topped with a prawn | green goddess sauce

[Jakkalsvlei Sauvignon Blanc](#)

Caesar

180

Lettuce | caesar dressing | parma style ham | garlic crouton | boiled egg | parmesan crisp

Add grilled chicken

35

[Eikendal Janina Unwooded Chardonnay](#)

Horiatiki (Greek)

145

Tomato | red onion | cucumber | green pepper | olives | feta cheese | origanum | olive oil

[De Grendel Sauvignon Blanc](#)

Summer Watermelon and Feta

130

Watermelon | feta cheese | mint | wild rocket | cracked black pepper | honey and lime vinaigrette | flaked almonds

[Constantia Uitsig Sauvignon Blanc](#)

Tomato Burrata

185

Local burrata | fire roasted baby tomato | basil | crusty bread chunks

[Da Luca Prosecco](#)





Seafood



West Coast Rock Lobster

925

Grilled - Choice of a side and sauce
600g raw whole lobster weight

[Da Luca Prosecco](#)

- Please note that West Coast Rock Lobster is not to be confused with other species of lobster/crayfish as our local sea water lobster is smaller and has antennae, not pincers/claws.

Deep Sea Catch

Grilled fillet - Choice of a side and a sauce

- **Hake** 235
- **West Coast Sole** 360
- **Kingklip** 375
- **Monkfish** 290
- **East Coast Sole** 395
- **John Dory** 320

Sole Grenoble (west coast)

385

Pan fried - Crispy smashed baby potato | nutty lemon caper butter | crispy capers | gherkins | chopped lemon

[Constantia Uitsig Sauvignon Blanc](#)

Yellowfin Tuna 'A la Vierge' (suggested rare)

470

Seared - Parmesan sweet potato wedges | French sauce of parsley, tomato, olives and lemon

[De Grendel Rosé](#)

Josper John Dory

395

Grilled on the coals - Sweet potato mash | roasted balsamic baby tomato | lemon caper butter sauce | crispy onion

[Idiom Bianco Pinot Grigio](#)

Cajun Kabeljou

405

Grilled - Fragrant spice medley of paprika, cayenne pepper, onion, garlic and herbs | sweetcorn risotto | fresh pineapple, melon and avocado salsa

[Eikendal Sauvignon Blanc](#)

Skeleton Coast Kabeljou

395

Grilled - Choice of side and sauce

On request - prepared on the coals in our Josper charcoal fired oven

[Terra Del Capo Pinot Grigio](#)

- Kabeljou, also known as kob, is a local saltwater line fish caught off the Namibian coastline. It has a mild taste and has a firm white flesh. Some bones may be present. Can be slightly dry.

Moroccan Spiced Monkfish

375

Grilled - Harissa cream | orange couscous and spiced lentils | crispy onion

[Constantia Uitsig Rosé](#)

Danie Hugo Romesco

455

Pan fried Kabeljou - Squid ring | a prawn | romesco sauce with roasted red peppers, smoked paprika, almonds and garlic | baby potatoes

[Terra Del Capo Pinot Grigio](#)

Elegant Fish and Chips

250

Deep fried hake in crispy beer batter - Hand cut fries | mushy peas | tartare sauce

[Waterford Pecan Stream Chenin Blanc](#)

Mediterranean Kingklip

390

Grilled - Medley of Mediterranean vegetables | olives and feta | fresh green herb sauce

[Danie Hugo Collection - Entablature Chardonnay](#)

Captain's Prawns

560

Grilled (de-shelled upon request) - Served with lemon and herb rice

- Tamarind basted or,
- Mozambiquan style (peri-peri)

[Eikendal Sauvignon Blanc](#)

Per additional prawn

45



Tikka Masala Kabeljou 390

Skewered - Marinated in yoghurt and spices | homemade flatbread | basmati rice | cucumber raita | house made mango chutney | tomato and onion sambal

[Lievland liefkoos Rosé](#)

Atlantic Squid (Pota/Calamari) Rings 270

Grilled, deep fried or dusted - Gochujang marinara | garlic aioli | choice of side

[Terra Del Capo Pinot Grigio](#)

Benguella Mussel Pan 235

Pan fried - Creamy white wine sauce | parsley | house baked bread

[Diemersdal Chardonnay](#)

Tug Medley 470

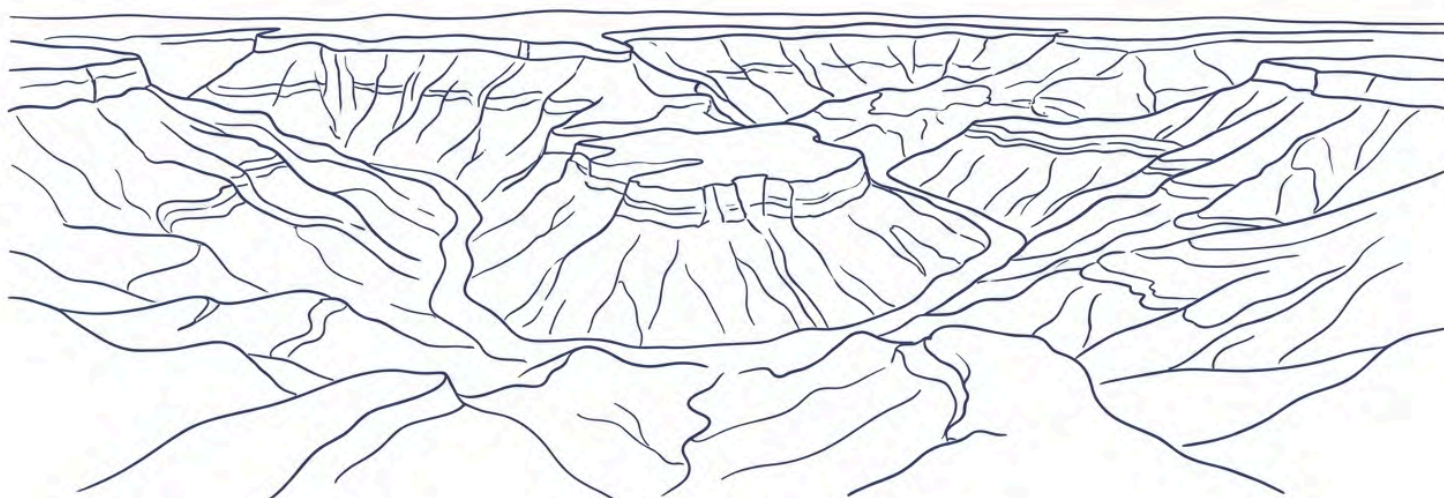
Fillet of hake | John Dory goujons | grilled prawns | deep fried or grilled calamari rings | side of your choice | fresh lemon | tartare sauce

[Terra Del Capo Pinot Grigio](#)

Oceans 2 (serves 2) 1250

Prawns | atlantic squid rings and atlantic squid tentacles (grilled or deep fried) | kabeljou fillet | kingklip fillet | john dory goujons | mussels | 4 scallops | choice of two sides and two sauces

[Danie Hugo Collection - Winch Sauvignon Blanc](#)





Comfort Corner



The Famous Tug Gourmet Burger 240

100% homemade beef burger | home-baked sesame bun | tomato relish | tomato | lettuce | onion marmalade | mature cheddar slice | gherkin | wholegrain mustard mayonnaise | hand cut fries

[Rust 'n Vrede Cabernet Sauvignon](#)

Chicken Parmigiano 215

Grilled crumbed chicken breast | marinara sauce | baked parmesan and mozzarella | hand cut fries | green side salad

[Kleine Zalze Rosé](#)

Chicken Burger 210

Grilled chicken breast | wholegrain mustard mayonnaise | coleslaw | lettuce | tomato | hand cut fries

[Terra del Capo Pinot Grigio](#)

Prawn and Pea Risotto 270

Tempura prawns - Pea puree | chilli crisp

[Idiom Bianco Pinot Grigio](#)

Pasta



Seafood Bucatini 360

Creamy white wine sauce | lemon | basil | parmesan

[Villiera Sauvignon Blanc](#)

Arrabiata with Burrata Paccheri 255

Spicy arrabiata sauce | burrata | parmesan

[Idiom Rosso Barbera Sangiovese](#)

Prawn Linguine 420

Grilled and de-shelled prawns - Onions | garlic | olive oil | fresh mint | lime | parmesan

[Idiom Bianco Pinot Grigio](#)

Spaghetti Bolognese 205

100% ground Namibian beef cooked in a roasted tomato sauce | organum | mixed Italian herbs | parmesan (optional)

[De Grendel Shiraz](#)



Meat



A-Grade Namibian Beef, never frozen and wet-aged for a minimum of 4 weeks.

Raw weight 300g. Sizes may vary depending on the thickness of the cut.

Grilled to your specification on the coals and available with one side and one sauce of your choice.

Try one of our tailor-made bastings on your preferred cut of meat from the variety listed below:

-  Balsamic Reduction: Rosemary and red wine;
-  Tennessee: We use authentic Jack Daniels;
-  Kalahari Salt and Pepper: Ground and lightly sprinkled.

Beef Picanha (fat strip on)

340

The best part of the rump, known as the rump cap. It comes with a natural layer of top fat that helps create a beautiful tender juicy flavour

[Danie Hugo Collection - Crankshaft Shiraz](#)

Beef Rump Centre Steak - Lean (fat off) (suggested medium rare)

310

Heart of the Rump - Rich and generous depth of flavour. Lean and tender with a satisfying chew

[Diemersdal Shiraz](#)

Beef Sirloin (fat strip on)

310

(suggested medium rare)

[Danie Hugo Collection - Crankshaft Shiraz](#)

Beef Fillet (suggested medium rare)

440

[Eikendal Cabernet Sauvignon](#)

Our Cooking Standard



Beef cooked beyond medium, particularly fillet tends to dry out quickly because Namibian Beef is leaner in natural fat than beef from Europe and the USA. We recommend that our meat cuts be prepared medium-rare or medium. We cannot accept responsibility for the quality of steaks cooked beyond medium.

All our meat is prepared in our Josper Charcoal fired oven & grill. The Josper is the world leader in charcoal ovens and this improves the grilling quality compared to an open grill by enhancing the texture and flavour of the meat. Preparing meat on coals also does not dehydrate the meat as much as gas or electricity.



T-Bone Steak

Sliced on the bone

[Diemersdal Shiraz](#)

425

Sirloin Steak Chimichurri

Served sliced on crushed baby potato | chimichurri sauce

[Mitres Edge Malbec](#)

360

Seeded Springbok Schnitzel

Panko crumb | chia and sesame | buttered baby potato |
miso honey glazed carrot | truffle mushroom sauce

[Diemersdal Shiraz](#)

295

O' Kapana - A Traditional Namibian Dish

Grilled cuts of beef with some fat | pap | diced tomato/
onion salsa | chopped fresh chilli | vetkoek | kapana spice

[De Grendel Shiraz](#)

350

Namibian Lamb Shank

Slow roasted - Parmesan infused mash potato | tomato |
garden greens | rich red wine jus

[De Grendel Shiraz](#)

350





Sides

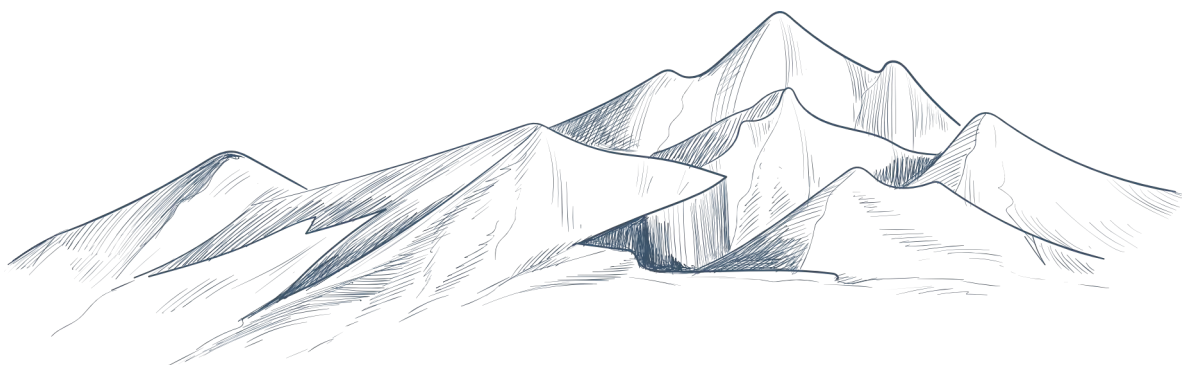


Hand cut chips (twice fried)	40	Josper grilled broccoli lemon feta almonds	60
Crushed baby potato	40	Braised spinach onion garlic feta	60
Lemon and herb rice	40	Roasted seasonal vegetables	60
Basmati rice	40	Garden salad	70
Parmesan roasted sweet potato	75		

Sauces



Truffled mushroom	50	Chimichurri	45
Creamy cheese	40	Lemon butter	45
Peppercorn	40	Garlic butter	45
Classic tartare	40	Miso butter	45
Garlic aioli	40		





Desserts

ALL OUR DESSERTS ARE HOME-MADE



Home-made Ice Cream

75

Our ice cream selection are home-made in limited volume by Ice and Spice Café - two scoops

- Chocolate
- Vanilla
- Strawberry
- Pistachio
- Caramel, choc brownie
- Caramel crunch
- Amarula
- Greek yoghurt
- Italian cookie
- Roasted almond
- Banana

Sorbet Selection

30

Per scoop

- Strawberry
- Lemon
- Passionfruit
- Green Apple

The Signature Chocolate Fondant

185

Decadent chocolate fondant with a surprise molten Lindt core | served with cream or ice cream (allow a minimum of 25 minutes preparation)

Ebony and Ivory Mousse

170

Authentic Callebaut Belgian chocolate | Biscoff crumbs | salted caramel | berries

Tugamisu

155

Italian style tiramisu | layered Savoiardi finger biscuits drenched in espresso and Kahlúa | mascarpone mixture | dusting of cocoa powder

Namaklava

160

Namibian twist to the famous baklava pastry | hand harvested marula nuts | pistachio | almonds | served with Greek yoghurt home-made ice cream | shot of Amarula liqueur (*walnuts are a substitute for marula nuts when not available*)

- The magical marula delicacy is manually extracted from the cracked nut stone of the marula fruit. This is no easy task and can take up to 24 hours for 800g. Please be aware as traces of hard shell may be present and a granular texture may be felt.

Classic Crème Brûlée

125

Creamy custard | Madagascan vanilla pod seeds | crisp caramel crust

Malva

180

Baked South African sponge pudding - Madagascan vanilla bean custard | scoop of ice cream in a Tuille biscuit basket

Vanilla Yoghurt Panna Cotta

130

Thyme infused vanilla panna cotta | blueberry compote | sesame seed Tuille biscuit

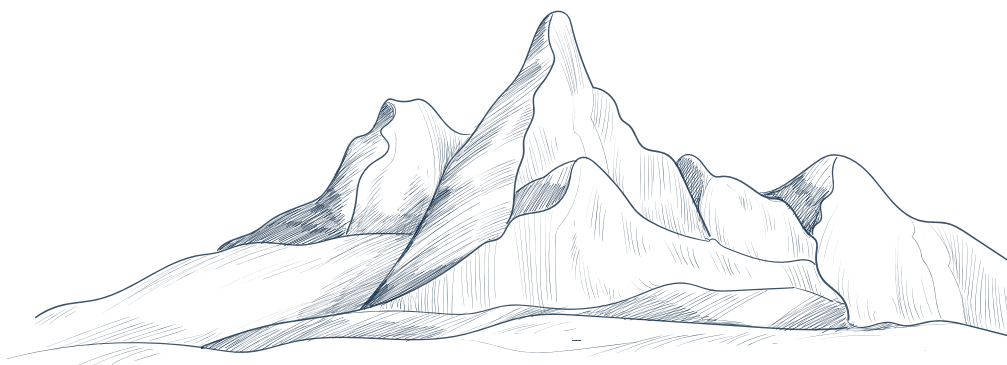
Lemon White Chocolate Delice

145

Lemon infused white chocolate mousse | mango compote | white chocolate glaze | spiced Biscoff crumb | raspberry coulis

Dessert of the Day

125





Smoothies



Dairy

Pineapple

85

Pineapple | walnut | raisin | fresh ginger | marula nut

Strawberry

85

Strawberry | walnut | raisin | marula nut

Non-Dairy

Wild Berry

85

Wild berries on crushed ice

Beverages



Cold (Alcoholic)

Dom Pedro

75

Choose 1 shot of either Whiskey | Amarula | Kahlúa | mint liqueur | Don Papa rum | Shanky's whip (Irish coffee and caramel)

Limoncello Dom Pedro

90

Authentic Italian Bauli limoncello with a splash of sparkling wine

Cold (Non-Alcoholic)

Choc Mint Frappe

60

Caramel Mocha Frappe

60

Milkshakes

60

Chocolate | vanilla | strawberry | coffee

Water



750ml

La Vie Still or Sparkling

70

(Glass Bottle)

Bottled and sourced in the picturesque valley of Franschhoek, South Africa, best known as the "Heart of the Winelands"

San Pellegrino Sparkling

115

(Glass Bottle)

Natural mineral water flowing through the San Pellegrino Terme area in Val Brembana, Italy

750ml

Acqua Panna Still

115

(Glass Bottle)

Sourced and bottled in the beautiful hills of Tuscany, Italy



Soft Drinks



Fruit Tree Guava	30	Appletizer	35
Fruit Juice Pineapple	30	Grapetizer	35
Fruit Juice Mango	30	Ginger Ale	25
Fruit Juice Cranberry	30	Bitter Lemon	25
Fruit Juice Orange	30	Tonic	25
Fruit Juice Apple	30	Lemonade	25
Tomato Juice	30	Soda Water	25
Coca Cola	25	Sprite (Lime/Lemon)	25
Coke Zero	25	Sprite Zero	25
Cream Soda	25	Rauch Eis Tee (Peach/Lemon)	25
Fanta	25	Red Bull Original	50

Hand Pressed Fresh Juice



Orange (Squeezed to order)	70
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Coffee



50% Brazil Cerrado / 35% Organic Honduras / 15% Ethiopian Yirgacheffe

Taste Profile



Using Specialty Grade Coffees from Africa and South America, the Signature Tug Restaurant Blend has the following cup profile:

A complex layered coffee.

Bright, bold fruity aspects with elegant lingering notes of chocolate and almond.

100% Specialty Grade Arabica locally roasted Inspired by the Cold Atlantic.

Americano Coffee	30	Flavoured Lattes	50
Decaf Coffee	30	Vanilla, hazelnut, caramel.	
Espresso	30	Irish Coffee	70
Espresso Double	40	Brandy Coffee	70
Cappuccino	35	Kahlúa Coffee	70
Flat White	40	Macchiato	40
Cortado	40	Mocha	40
Latte	45	Hot Chocolate	40

Tea



Hot

Rooibos	35
Five Roses	35
Green Tea	35

Cold

Homemade Pineapple Iced Tea	65
Fresh pineapple, pineapple juice, lemon juice, fresh mint, chamomile tea, and cinnamon.	



Merchandise



Soft Shell Jackets

1750

Branded Caps (Navy Blue, Charcoal Grey, Black)

300



Salt 100g

105

Smoked Salt 100g

105

Chili Salt 100g

105

Pepper 50g

125

Bottle Opener and Key Ring

730

Chrome T Corkscrew Bottle Opener

730

Waiters Friends Wine Opener

730

Chrome Bottle Stopper

550



Steak Knives

295

Designer Steak Knives

370





50ml 750ml

Stillhouse Gin - A classic - locally distilled in Swakopmund

85 750

This Namibian dry gin blends traditional botanicals (juniper, coriander, angelica root and citrus peel) with 10 other botanicals. Our main Namibian botanicals are baobab fruit, wild hibiscus, and closer to home: !Nara melon and hand-picked Atlantic seaweed.

Stillhouse Wild - The latest addition - locally distilled in Swakopmund

85 750

The Stillhouse Wild is a pink gin unlike most others. Not a 'rose' flavoured gin. Main botanicals are pink pepper, wild rosemary, cascara coffee cherries, grapefruit and orange peels. Steeping wild hibiscus after the gin is distilled gives it the slight pink hue.



	Pen Only	Pen with Wooden Box	Pen with Tin Box
Comfort Pen	480	1100	700
Designer Pen	645	1300	850
Sierra Pen	950	1600	1150



Pen Refill Pack

25

Leather Key Ring

140