



## A LA CARTE MENU

### SOUP DU JOUR (ve)

Soup of the day served with fresh bread \rolls

**N 15,500**

### PEPPER SOUP OF THE DAY

**N15,500**

### SALADS

#### ITALIAN SEAFOOD CAESAR SALAD

**N25.500**



Combined seasonal seafood with crispy  
lettuce, avocado, tomato and onion  
dressed in Caesar crème

**GREEK SALAD WITH LEMON CHICKEN**  
**N 18,500**



Grilled lemon chicken, tomatoes, olives, cucumber, red onion, peppers & feta with house vinaigrette

**TUNA NIÇOISE** **N 18,500**  
Tuna chunk, green beans, tomato, hard-boiled egg, olives, new potatoes & romaine



**CHICKEN CAESAR SALAD N 18,500**

Gem lettuce tossed with Caesar dressing,  
chargrilled chicken, anchovies, shaved &  
homemade croutons

**TAPAS PLATE****N 25,000****Choice of any**

Jumbo prawn / chorizo with honey / calamari, pasta with aioli  
served with mixed salad and olives

**CLUB SANDWICH****N 18,500**

Stratton triple decker sandwich served with French fries and ketchup

**BARBEQUE CHICKEN WINGS N 18,500**

Served garden salad, French fries and chilli sauce



## PAELLA

### PAELLA MIXTA

N 27,000

Shrimps, squid & white fish with mixed peppers, green beans & peas with vegetables, choice of chorizo or chicken breast grilled



**VEGETABLE PAELLA (ve) N 20,500**

Artichokes, bell green pepper, tomatoes, green beans, garden peas & courgette

**RISOTTO VERDE (v) N 20,500**

Long grain rice with asparagus, grilled chicken drums, garlic, broad beans, bottom mushrooms, cream & chives and side salad

**PASTA N 18,500**

Choice of penne, spaghetti or macaroni pasta made to your

## Specification

### OVENBAKED PIZZA



#### CHICKEN & PESTO (n) **N 20,000**

With bell pepper, tomato slices, red onion & pesto

#### PEPPERONI PICCANTE **N 20,000**

Topped with pepperoni & sliced red chillies

#### FRUTTY DI MARE **N 25,000**

Topped with seafood assortment, mozzarella cheese and thick tomato sauce

#### CREATE YOUR OWN PIZZA **N 27,500**

Add any 3 pizza toppings from above

## MAIN COURSES

### LEMON CHICKEN MILANESE **N 20,500**

Flattened breaded lemon chicken, rocket, tomato, lemon and caper chilli dressing with golden fries



**PAN ROASTED GIWAN RUWA FILLET N 26,500**  
On a stewed bean vegetable cassoulet with lemon



**CHICKEN CURRY****N 23,500**

Served with steamed aromatic basmati and fried onions

**GRILLED PORK CHOP****N 28,500**

Slow roast &amp; honey glazed pork chop with sautéed spinach, red wine jus &amp; pommes purée

**PAN ROASTED CHICKEN SUPRÈME****N 20,500**

On savoury seasonal vegetables with crushed new potatoes &amp; wholegrain mustard cream sauce

**OTHER SPECIALITY DISHES****GRILLED KING PRAWNS****N 35,500**

with choice of fried rice / fries, served with garden salad and sweet chilli sauce

**MIX GRILL****N35,500**

Grilled chorizo, chicken drum, steak and jumbo prawn (1 pc each) served with garden salad and fries

**BURGERS****N 17,000**

Choice of Chicken or cheese burger with rockets and fries

**HALF ROASTED CHICKEN****N 25,500**

Half roasted chicken served with golden fries, side salad and chilli sauce

## **STEAK FRITES**

200g FILLET                   **N 19,000**

200g RUMP STEAK                   **N 19,000**

*Chargrilled & served with grilled plum tomato  
rocket, onion rings & fries*

## **NIGERIAN DISH OF THE DAY      N 25,500**

Jollof/fried rice/coconut rice/steamed rice/rice and beans  
jollof, served with fried plantain and choice of chicken / cat  
fish / croaker fish / goat meat / assorted meat / beef stew  
and side salad

## **SOUPS AND SWALLOW      N 25,500**

Choice of vegetable soup, fresh okra soup, bitter leaf soup,  
Oha soup, garden egg leaf soup, egusi soup, ogbono soup,  
with unripe plantain flour meal/semolina/wheat/ Eba/oat  
meal and served with choice of protein

## **SPECIAL OF THE DAY      N 30,500**

fisherman soup  
Seafood okra  
Edikang ikong

(with choice of swallow)

## **DESSERT**



Cheese cake with fruit slices      **N 15,000**

Chocolate brownies with a scoop  
Of vanilla ice cream      **N 15,000**

Seasonal fruit salad      **N 10,000**

Black forest cake with fruits      **N 15,000**

A bowl of ice cream (3 scoops) **N 13,500**

Please note that while very effort is made to use fresh Ingredients in the preparation

of food and beverages served on the premises, food and beverages including dairy products,

Ice cream, frozen desert, proprietary sauces, juices, preservatives, jams and preserves meats served may contain permitted artificial colorants, flavourings and preservatives. In addition, certain food stuff has been prepared and on premises in which nuts may be present. Non-Halaal and non-kosher foods are also prepared and served on the premises.

(V) Vegetarian.

Prices are inclusive of 7.5% VAT and 10% Service Charge

## WINE LIST



## **WHITE WINE**

**House wine by the Glass** N 10,000  
*Your choice of Chardonnay or Sauvignon Blanc*

**Zonnebloem Chardonnay** N 30,000  
*A tinge of gold shows marmalade and toast on the nose*

**Nederburg Chardonnay** N 30,000  
*A full-bodied creamy-textured wine*

**Nederburg Sauvignon Blanc** N 30,000  
*Flavors of gooseberry, passion fruit and peach*

## **ROSÉ WINE**

**Nederburg Rosé** N 30,000  
*Rose petals, strawberry and cherry fruit aromas*

## **RED WINE**

**Drostdy Hof claret 375ml** N 16,000

**Drostdy Hof Claret 750 ml** N 30,000

**Nederburg Shiraz** N 40,000  
*Big and bold with delicious plum*

**Nederburg Merlot** N 40,000  
*Medium-bodied and silky-textured*

**Nederburg Pinotage** N 40,000  
*An elegant medium-bodied wine*

**Nederburg Cabernet Sauvignon** N 40,000  
*Eucalyptus leaf, wild berry, chocolate and mocha*

**Nederburg Edel rood** N 40,000  
*A noble red with a fruity palate*

**Nederburg Baronne** N 40,000  
*Two noble varieties*

## **RED WINE**

**Zonnebloem Shiraz** N 40,000  
*Traces of dried fruit and smoke on the nose*

**Zonnebloem Cabernet Sauvignon** N 40,000  
*A full-bodied wine*

## ***CHAMPAGNE***

**Veuve Clicquot Brut** N 180,000  
*Utterly unique, representing in its own way.*

**Moet Chan don Brut** N 145,000  
*Vibrant, generous and alluring with a combination of three grapes.*

## ***SPARKLING WINE***

**Andre Brut**  
*Naturally fermented Californian white sparkling wine* N 25,000

**Andre Rose**  
*Naturally fermented California rose sparkling wine* N 25,000

**Non-alcoholic Wine** N 16,000

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