

A LA CARTE MENU

SOUP DU JOUR (ve)

N 15,500

Soup of the day served with fresh bread \rolls

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 cr me

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



P A E L L A

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 & honey glazed pork chop with sautéed spinach, red wine jus & pommes purée



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

On savoury seasonal vegetables with crushed new potatoes & 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 ***N 25,000***
Naturally fermented California rose sparkling wine

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

Prices are inclusive of 7.5% VAT and 10% service charge

