

Dear guest,

Thank you for your reservation with us at the Country Club!

This is a little memo from us with important dining information:

Your table reservation comes with 30 minutes hold period, after which, your reservation will be automatically cancelled, so please do let us know if you are running late so we can still try and accommodate you. We will try to get in touch with you during the hold period, so please leave your current contact details with our staff when booking.

In order to maintain the exclusivity and beauty of the place for you, we have implemented a strict dress code policy - which is smart casual, business casual

and cocktail dress code.

For gentlemen: Please refrain from all sports wear, track suits, sport sneakers, slides and slippers, baseball caps, beach wear, shorts and sleeveless, hoodies or any clothes with offensive graphics and language.

We highly encourage shirts, pants, suits, African traditional attire.

For the ladies: Please refrain from all revealing and very short attire, see through outfits, beach wear and sports wear, sports sneakers.

We highly encourage business casual dressing and evening cocktail dresses.

Photography policy

Excessive Photography and photo shoots in and outside of the premises is strictly

prohibited.

A nice picture of your food, drink or a selfie with friends is more than welcome, but any attempt of a photo shoot or business promotion will be immediately stopped.

Thank you for trusting us!

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Ernesto's

À la Carte Menu

## STUZZICAPETITO

A selection of appetizers and small bites

Country Club prawn cocktail

Fresh lemon and herbs sauteed tiger prawns, citrus and avocado puree, 330 ghc

Country Club 'Lumaca' snail

African snail in three flavours; Pomodoro, Arabbiatta, Peppercorn, served on Cassava cake, 370 ghc

Golden Prawns

Fresh deshelled crispy prawns, selection of sauces, 325 ghc

Smoked Salmon Caviar crespelle

Smoked salmon and herb infused cream chesse on homemade crespelle (crepe ), topped with caviar, 280 ghc

Piatina al Prosciutto Crudo roulade

Italian flat bread roulade, Prosciutto Crudo cured ham, mozzarella cheese, fresh tomato, 215 ghc

Pesto Bruschetta

Freshly made Basil Pesto, homemade olive oil toasted bread, Parmesan cheese, 180 ghc

## DOLCI

*A selection of desserts*

Tiramisu

Homemade creamy sweet ricotta, cognac and mocha

Infused Italian biscuit, cookie crumble, chocolate, 170 ghc

Cheesecake al trio di Cioccolato

Three chocolate cheesecake delight, cocoyam and edible gold, 190 ghc

Strudel di Mele

Traditional Italian homemade puff pastry and apple, dried fruit and cinnamon filled dessert, gourmet Ice cream quenelle, 155 ghc

Chocolate Financier and Pistachio Ice cream

Chocolate Financier filled with delicate Ganache, topped with marinated pineapple, blueberry compote and mango coulis, complimented by homemade pistachio ice cream quenelle, 215 ghc

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## SECONDI PIATTI

*A selection of second courses prepared carefully with selected meat from certified farming or fresh fish*

SA matured Beef Fillet Mignon

28 days matured SA Fillet, grilled veg, peppercorn sauce, 455 ghc

Lamb Chops

SA imported, marinated in herbs and grilled Rack of Lamb, red wine reduction, 600 ghc

Aragosta Thermidoro

Fresh lobster, browned with rich wine sauce, 495 ghc

Grouper fillet al Limone

Atlantic fresh Grouper fillet, creamed lemongrass and butter sauce, 390 ghc

Rustic Prawns

Fresh de shelled prawns in spicy red scotch bonnet and tomato herb sauce, 420 ghc

Norwegian Salmon

Pan seared Norwegian salmon fillet, herb garlic butter sauce, sweet pumpkin puree, spinach saute, 425 ghc

Tenderized cubetti of pork neck

Cubes of slow cooked, pan seared pork neck, carrot and pumpkin puree, honey dijon sauce, 325 ghc

Country Club Gourmet Burger

Homemade SA matured beef patty, mushrooms caramelized onions, cheddar cheese, chef's special sauce, 325 ghc

## SIDE DISHES

Hand cut sweet potato fries

65 ghc

Sweet potato mash

65 ghc

Grilled vegetables

100 ghc

French fries

65 ghc

Spinach

60 ghc

## LA MINESTRA

*A selection of soups*

Minestrone di Verdure

Cold Braised vegetable pearls, homemade broth, 160 ghc

Lobster Bisque Zuppa di Aragosta

Creamy Lobster soup, 270 ghc

Crema di Broccoli

Cream of broccoli soup, 250 ghc

## INSALATE

*A selection of salads made with homemade ingredients*

Insalata Caprese

Homemade fresh mozzarella cheese, cherry tomatoes, fresh basil,

Olive oil, balsamic reduction, 250 ghc

Prawn and Zucchini avocado salad

Grilled citrusy prawns, sun dried tomatoes, mixed leaf greens, avocado,

Honey balsamic rose dressing, 320 ghc

Beetroot and blue cheese salad

Cooked beetroot, olives, pickles, fresh greens, blue cheese, 210 ghc

Goat's Cheese Salad

Mixed leaf greens, grapes, walnuts, goat's cheese, honey balsamic dressing, 240 ghc

Quinoa and Avocado salad

Quinoa and vegetables with fresh avocado; ginger, pumpkin and carrot puree, 220 ghc

## ANTIPASTI

*A selection of appetizers*

Carpaccio di Manzo alla Country Club

Adult beef carpaccio, herbal marinade, nuts, CC dressing, 210 ghc

Carpaccio di Polipo

Octopus carpaccio seared in its water, honey Dijon vinaigrette, 215 ghc

Caviar Scallops

Pan seared Scallops, green pea puree, balsamic reduction, Caviar, 380 ghc

Tartare di Salmone Country Club

Fresh Salmon tartare Mediterranean style, 310 ghc

## PRIMI PIATTI

*A selection of first courses all prepared with homemade fresh pasta and homemade cheeses*

Pasta Bolognese

Traditional Italian classic red wine ragu over Rigatoni or Tagliatelle, Parmigiano shavings, 290 ghc

Lasagna all'Emiliana

Classic meat lasagna, fresh homemade pasta made with re-milled semolina, Bolognese sauce, Bechamel sauce, Parmigiano Reggiano, 275 ghc

Sugo all'Arabiatta

Homemade pasta in spicy dry chilli peppers, tomato and garlic sauce, 240 ghc

Ravioli alla Carbonara

Chef's personal interpretation of carbonara filled homemade ravioli in creamed Parmigiano sauce, 250 ghc

Pasta Frutti di Mare

Homemade pasta, seasonal fresh seafood, white wine sauce, 360 ghc

## PLATTERS

Frutti di Mare Platter

Finest selection of seasonal fresh seafood, individually cooked and served with selection of sauces, plantain croquettes, 2000 ghc

Terra Platter

Finest selection of matured and free range meat, individually cooked and seasoned to perfection, selection of sauces, homemade croquettes, 2000 ghc

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JUICE	GHS
Apple, pineapple	60
Apple, mint, pineapple	60
Orange	80
Pineapple	45
Pineapple, ginger	50
Mix	70

BEER	GHS
Guinness	60
Heineken	65
Club	50
Tale	40
Soft drinks	35
Red bull	60
Water	50

LIQUEUR	GHS
Baileys	90
Campari	90
Amaretto	90
Frangelico	90
Kahlua	90
Limoncello	90
Sambuca	90
Grappa nonino	90
Aperol	90
Jagermeister	90
Villon	100

COGNAC		GHS
	50ml	Btl
Hennessy VSOP	210	3600
Hennessy XO	700	9000
Remy Martin VSOP	210	3600
Remy Martin XO	700	9000
Martel VSOP	210	3600
Hine VSOP	90	1250
Hine Rare	140	1650
Hine Cigar XO	220	3000

TEQUILA		GHS
	25ml	Btl
Padre Azul Blanco	100	2700
Padre Azul Reposado	120	3200
Padre Azul Anejo	200	5600
1800 Blanco	70	1500
1800 Reposado	90	1800
1800 Anejo	100	2000
Cazcabel Coffee	40	750
Clase Azul Reposado		9500

VODKA		GHS
	50ml	Btl
Absolut	95	1250
Belvedere	145	2700
Ciroc Pineapple	145	2700
Grey Goose	150	2800
Beluga	150	2800
Skyy	90	

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## WHISKEY & BOURBON

	50ml	Btl
Jw Black Label	100	1450
Jw Gold Label	140	1850
Jw Blue Label	350	3900
Chivas Regal 12 Yo	95	1550
Jack Daniel's	120	
Macallan 12 Yo	200	2500
Macallan 15 Yo	300	4200
Macallan 18 Yo	660	9200
Macallan Rare Cask	660	9200
Nikka Coffey Grain	110	
Nikka Coffey Malt	110	
Cardhu 12 Yo	140	
Widow Jane Rye Mash	135	
Widow Jane 10	150	
Jane 10 Yo Bourbon	150	
Bushmills	95	
Glenmorangie	160	
Glenfddich 12 Yo	145	
Singleton 12	95	
Signet Glenmorangie	500	
Jameson Black Barrel	120	
Togouchi	120	

## MOCKTAILS

	GHS
Passion	100
Pineapple Juice, Orange Juice, Passion Fruit Juice, Mint Leaves	
The King's Blues	100
Pineapple Juice, Fresh Milk, Coconut Milk, Coconut Syrup Blue Curacao	
Apple Mint Spice	95
Apple Juice, Cucumber, Ginger Juice, Mint	
Strawberry Mash	110
Strawberry's, Lemon Juice, Simple Syrup, Soda Water	
Passion Pine	100
Passion Fruit, Passion Fruit Syrup, Lemon Juice, Ginger Juice, Orange Juice, Pineapple Juice	
Blueberry Mule	1
Blueberry Puree, Ginger Beer, Honey, Lemon Juice	

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## CLASSICS

	GHS
Limoncello Spritz	150
Limoncello, Prosecco, Soda	
Mango Smash	120
Whiskey, Mango, Mint, Cardamom Bitters, Simple Syrup	
Espresso Martini	120
Kahlua, Vodka, Coffee, Simple Syrup	
Classic Martini [Gin / Vodka]	130
Gin/Vodka, Dry Vermouth	
Amaretto Sour	120
Amaretto, Lemon, Egg White, Simple Syrup	

## CHAMPAGNE

	GI	Blt
Fantinel Prossco	120	600
Moet & Chandon	400	2300
Moet & Chandon Nectar Imp		2700
Moet & Chandon Rose Imp		3100
Veuve Clicquot Nv		2800
Veuve Cliquot Rich Nv		3200
Moet & Chandon Nectar Rose Nv		3500
Dom Perignon Brut 2012		7800
Dom Perignon Rose 2008		13000
Laurent Perrier Rose		4500
Laurent Perrier Demi – Sec		2500
Laurent Perrier Grand		6800
Laurent Perrier Burt		3600
Moet & Chandon Ice Imperial		3200

## GRAND CRU

	GHS
Saprasasso Amarone della valpo, 2017	1100
La fiole du pape, Rhone, cru, 2017	1300
St. Emilion grand cru, 2014	1800
Bulgarini Amarone della Valpolicella, 2016	2200
Chateau Lacoste Borie Pauillac 2016	2500
Tignanello Toscana Antinori, 2018	4500
Chateau Lynch Moussas Pauillac 2017	4800
Chateau D'Issan Rouge, 2014	4800
Chateau Talbot Red St. Julien 2013	5900
Chateau Le Pauillac de Latour 2016	6900
Chateau Figeac Rouge, 2016	22000
Chateau D'yquem Blanc 2014	24100

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## COUNTRY SPECIALS

Blueberry Basil Margarita	170
Tequila, fresh homemade blueberries compote, lime, simple syrup, fresh basil	
Blueberry Mojito	140
White rum, fresh blueberries, lime, simple syrup, soda	
Country Spice	120
Vodka, Pineapple Juice, Lemon Juice, Simple Syrup, Bell Pepper, Chili Pepper	
English Garden	120
Gin, Pineapple Juice, Lemon Juice, Simple Syrup, Basil, Cucumber	
Pink Sunset	150
Tequila, Prosecco, Watermelon Juice, Lemon , Simple Syrup	
Country Bomb	220
Tequila, Vodka, Gin, Whiskey, Dark Rum, Passion Fruit Juice, Simple Syrup	
Caribbean Peach	130
Spiced Rum, Angostura Bitters, Tabasco Sauce, Peach Syrup	
Stranger Things	160
Vodka, Triple Sec, Lemon Juice, Simple Syrup, Blue Curacao, Grenadine Syrup	

## GIN & TONIC

Tanqueray	[England]	95
Tanqueray 10	[England]	120
Beefeater 24	[England]	95
Bombay Sapphire	[England]	115
Botanist	[England]	150
Bulldog	[England]	130
Copper Head	[Belgium]	95
Hendricks	[Scotland]	120

## RUM

Zacapa 23 Yo		110
Havana Club 3 Yo		95
Havana Club 7 Yo		120
Bacardi White		120
Bacardi Gold		115
Ashanti Spiced Rum		130
Cockspur		95
Bumbu Cream		70
Bumbu Original		100
Bumbu XO		120

## VERMOUTH

Martini Blanco		90
Martini Rosso		90

## SWEET WINE

	Gl	Btl
Mosketto (White)	95	380
Jam Jar (Red)	95	380

## SWEET SPARKLING

Giacobazzi Modena Fragolino (Red)		400
Giacobazzi Modena Moscato (White)		400

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WHITE WINE		GHS	GHS
	Gl	Blt	
Giacondi Pinot Grigio, Italy 2021	100	380	Old fashion 180
Gecko Ridge Chenin Blanc 2021	100	380	Bourbon Whiskey, Bitters Brown Sugar
Neil Ellis Sauvignon Blanc	110	480	
Les Chaumiennes PUILLY FUME 2021		750	Mojito 120
Trenel Pouilly Fuisse 2019 Domaine Sykvian Bailly Sancerre 2020		1200 2500	White Rum, Mint, Lime, Soda
Cloudy Bay Chardonnay, NZ 2019		1350	Negroni 150
Cloudy Bay Sauvignon Blanc NZ 2020		1500	Gin, Campari,
Chablis Grand Vin De Bourgogne 2020		1750	Sweet Vermouth
RED WINE		GHS	GHS
	Gl	Blt	
Giacondi montepulciano dabruzzo,2020	100	380	Classic Champagne 220 Cognac, Sugar, Bitters, Champagne
Rickety Bridge Merlot	110	480	
Il Sarone vino rosso, 2019		400	French 75 200 Gin, Lemon, Champagne
Terrazas Malbec Argentina 2019		520	
Soto Ribera del duero 2016		650	Strawberry Daiquiri 160 White Rum, Lemon, Frozen
ROSE		GHS	
	Gl	Blt	
Whispering Angel, Provence, France, 2020	150	600	Strawberry, Sugar Syrup

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Drink List

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