



# THE GRILLROOM

est. 2015 CONTEMPORARY AFRICA

## HAUTE MENU

AVAILABLE FROM 18:00 WEEKDAYS | SUNDAYS 12 PM

### STARTERS

**KELEWELE SAVOURY CRÈME BRULE** GH¢235.00

Green Chilli Glass, Shito Crumble, Tiger Nut Salsa, Kelewele Essence Smoke.

**OXTAIL CONSOMME** GH¢275.00

Yam Gnocchi, Confit Oxtail, Crumbed Wagashi, Deep-fried Basil, Basil Oil with Oxtail Consommé Light Soup

**CONFIT DUCK CIGAR** GH¢220.00

Confit Duck Mousse in a Savory Cannelloni Shell, Bacon & Citrus Soil, Spicy Ponzu Reduction, Orange Zest Smoke.

**COASTAL PRAWN & LINE FISH CAKE** GH¢290.00

Spicy Kimchi, Wasabi Dusted Garden Peas, Avocado Puree, Beetroot and Pineapple Dust.

### SAIADS

**CONFIT DUCK, YAM & WAGASHI HASH** GH¢240.00

Crisp Lettuce, Strawberries, Deep-fried Chickpeas and Citrusac accompanied by a Ponzu Emulsion Dressing.

**COCONUT & PINEAPPLE SALAD** GH¢220.00

with Sous Vide Chicken Satay and Peanut Dressing.

**FIESTA CAESER SALAD** GH¢190.00

Romaine lettuce, Anchovy, Egg, Camembert Croute, Sundried Tomato and Parmesan.

### MAINS

**GRILLED TILAPIA** GH¢200.00

Yam Puree, Kimchi, Tigernut Salsa

**SOUS VIDE PORK BELLY AND PORK LOIN** GH¢450.00

Pork Crackling, Confit Mango & Coconut Crème

**MOROCCAN RACK OF LAMB** GH¢550.00

Dried Apricot Smoked Moroccan Lamb Chops, Lamb Fat Crackling, Ancient Grains, Curried Moroccan Sauce and Mint Dust.

**BRAISED BEEF SHORT. RIBS** GH¢320.00

Ponzu Reduction, Sesame Seed Tuille & Hummus

**PAN ROASTED LAMB SHANK PIE** GH¢650.00

Roasted Garlic Demi-Glace, Mint & Pea Puree.

### BUTTER AGED STEAKS

**RIB-EYE (300G)** GH¢370.00

**NY STRIP SIRLION (300G)** GH¢360.00

**FILLET MEDALLIONS (300G)** GH¢400.00

*Our AAA butter aged steaks are grilled to your choice.*

**CHOOSE BETWEEN:**

ROASTED GARLIC AND THYME BUTTER.

OR TERIYAKI & PEANUT SAUCE.

OR RED SHITO & BITTER LEMON SAUCE.

*all grills served with any side dish of your choice.*

Please note that our Haute Afrique styled menu is prepared fresh to order, we ask that you enjoy your time with us and the Grillroom Experience, some dishes may take time to prepare please inform our friendly hosts if you are in a rush.

## SEAFOOD

### TUNA STEAK **GH¢460.00**

Yam Puree, Avocado Salsa, Green Shito and Avocado Emulsion.

### PRAWN FETTUCCINE **GH¢400.00**

Generous prawns grilled to perfection in a zesty lime sauce, Parmesan Cheese, Cream and Basil Pesto served on a bed of homemade Waakye infused Fettuccini.

### SALMON TERIYAKI **GH¢420.00**

Cauliflower puree, Confit Egg Plant, Spinach and Tigernut Salsa.

### HALIBUT AND SCALLOPS **GH¢620.00**

Red Shito & Tomato Arabiata, Sprouted Onions, Crème, Deepfried Cajun Okra.

### GROUPER **GH¢275.00**

Freshly caught Grouper, Shitto Beurre Blanc, Scampi, Local Mushrooms, Ancient Grains.

### SEAFOOD PLATTER

**For One **GH¢750.00****

**For Two **GH¢1350.00****

Grilled Prawns, Grilled Calamari, Grouper, Scallops.

## SIDES

**GH¢45.00**

- YAM & POTATO SHAVINGS
- ROASTED MUSHROOM INFUSED MASHED POTATO'S
- ROASTED GARLIC AND THYME
- POTATO GRATIN
- TRADITIONAL JOLLOF RICE
- CAJUN DEEP FRIED OKRA
- SIDE HARVEST SALAD
- ROASTED LOCAL VEGETABLES

## DESSERTS

### PINEAPPLE CHEESECAKE **GH¢185.00**

Coconut Crumble, Vanilla Pod Ice Cream, Burnt Caramel Sauce & Gold Cinnamon Biscuits.

### DARK CHOCOLATE TORTE **GH¢185.00**

Strawberry Dust, Cherry Foam, Strawberry Pannacotta, Banana Tuille.

### PEANUT ÉCLAIR **GH¢185.00**

Peanut Mousse, Toffee Smoke, Toffee Sauce, and Vanilla Pod Ice Cream.

### TIGERNUT CREME CARAMEL **GH¢185.00**

Coconut Ice Cream, Coconut Biscuit, Tigernut Toffee.

### CHEESE PLATE **GH¢185.00**

Fine selection of cheese served with preserve and HOME-MADE biscuits.

## CHEFS TASTING MENU

Please join us for an amazing culinary journey as the Grillroom Celebrates Ghana's best produce to offer and enjoy our fine dining tasting menu experience.

**5 COURSES ONLY **GH¢2000.00****

**5 COURSES WITH **Gh¢2350.00****

NON - ALCOHOLIC BEVERAGE PAIRING

**5 COURSES WITH **GH¢2450.00****

BESPOKE WINE PAIRING



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