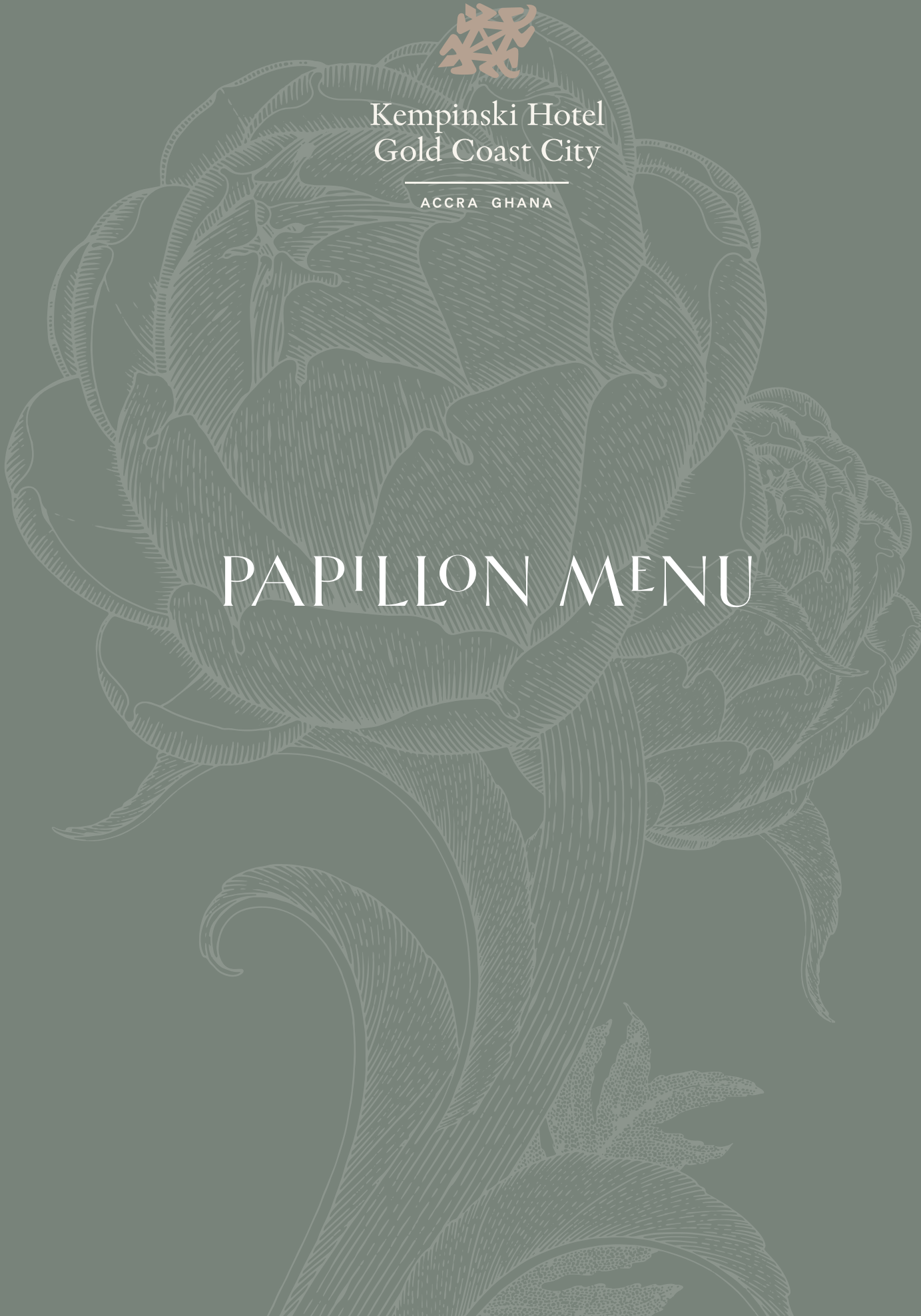




Kempinski Hotel
Gold Coast City

ACCRA GHANA

PAPILLON MENU



SUNRISERS

cheese platter GHS 220

finest selection of cheese with nuts, dry fruits, and crackers

smoked salmon GHS 190

gherkins, capers, onions and horseradish

breakfast pastry baskets GHS 170

handcrafted butter croissants, plain chocolate, danish pastry, european style country bread, whole grain bread, bread roll and white or brown toast, natural fruits marmalade and preserves, honey and butter

eggs royale GHS 150

poached eggs, smoked salmon, and hollandaise sauce

assorted cold cuts GHS 150

with pickled vegetables and olives

eggs benedict GHS 150

poached eggs, smoked ham, and hollandaise sauce

farm eggs GHS 120

two eggs of your choice scrambled, fried, omelette, poached or boiled
your choice of whole or egg whites
omelette ingredients: tomatoes, mushroom, onions, parsley, bell pepper, spinach, asparagus, cheddar cheese, feta cheese, turkey ham and smoked salmon

seasonal fresh fruits GHS 100

sliced fruits with lemon wedge

assorted cereals GHS 100

bran flakes, corn flakes, frosted flakes,
choco pops, rice krispies with skimmed, full fat, soya or almond milk

bircher muesli GHS 100

organic oats, apple, nut, yoghurt, and natural honey

porridge (cooked with milk or water) GHS 100

slow cooked oats and honey

SWEET CLASSICS

cinnamon french toast GHS 160

icing sugar

golden waffles GHS 120

melted honey butter with maple syrup

stack of pancakes GHS 120

chocolate sauce and maple syrup

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FROM EUROPE

STARTERS

kale salad GHS 370

parmesan, anchovies, garlic croutons, classic caesar dressing
(option of lettuce available)

spanakopita GHS 370

spinach, greek feta cheese, filo pastry

octopus salad GHS 300

charred grilled, saffron aioli, vegetable escabeche

asiago wild salmon GHS 290

ginger reduction, citrus segments, avocado

beef carpaccio GHS 260

pickled vegetables, parmesan crisps, truffle essence and greens

chilli lamb salad GHS 260

fresh leaves, pomegranate, grilled apricot, yoghurt dressing

poached lobster salad GHS 250

avocado, mango, chillies, basil

peach wood smoked duck GHS 250

black fig salad, marinated goat cheese, natural green

chicken salad GHS 240

ranch dressing, garlic, chives, soft-cooked egg and guacamole

greek salad GHS 240

kalamata olives, feta cheese, onions and oregano

caprese salad GHS 240

buffalo mozzarella, roma tomatoes, basil pesto, garlic bread

peruvian quinoa salad GHS 230

quinoa, fresh herbs, roasted peppers, mesclun leaves

caesar salad

prawn GHS 250

classic GHS 230

chicken GHS 190

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SOUPS

cacciucco alla livornese GHS 200
seasonal seafood, selected vegetables and garlic bread

garden pea soup GHS 180
crab soufflé

wild mushroom soup GHS 170
pesto croutons

minestrone GHS 170
farmhouse vegetables, pesto and garlic bread

oriental lentil soup GHS 170
pita bread croutons and lemon wedges

MEAT & POULTRY

15 hours braised lamb shank GHS 430
herbed polenta, roasted roots

osso buco GHS 430
saffron risotto, cabernet sauvignon reduction, gremolata

chicken souvlaki GHS 350
greek bread, tzatziki and smoked eggplant

smoked beef in short ribs GHS 340
pickled vegetables, truffle potato mousseline

youvetsi GHS 340
greek style lamb stew, orzo, feta cheese

roast beef brisket GHS 340
black eye peas, potato stew

chicken escalope GHS 340
white wine, capers, seasonal vegetables and tomato spaghetti

veal zurichoise GHS 280
rosti potato

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PIZZA & PASTA

multi grain ravioli GHS 240

zucchini, tiger prawns, roasted tomato and basil oil

risotto GHS 240

chicken, mushroom, fresh herbs

organic black bean spaghetti GHS 240

lobster ragout, fresh herbs

tagliatelle gamberi GHS 210

flat ribbon pasta, prawns and herbs

pizza con gamberi all' aglio GHS 210

garlic, prawns and mozzarella

pizza diavola GHS 200

spicy salami, black olives, fresh basil and mozzarella

moong bean fettucine GHS 170

fresh pesto and parmesan

lasagne al forno GHS 170

baked beef lasagne with parmesan

pizza con pollo e funghi GHS 170

chicken, mushroom and mozzarella

penne arrabbiata GHS 170

penne, spicy tomato sauce, fresh basil, parmesan shaves

FROM THE GRILL

rack of lamb 250g GHS 490

salmon fillet 200g GHS 450

(all the above items will be served with a complimentary side salad)

sirloin 200g GHS 490

tenderloin GHS 350

roast baby chicken GHS 350

rib-eye steak 200g GHS 340

grouper fish GHS 280

chimichurri crust, ratatouille, saffron sauce and plantain chips

beef medallions GHS 260

rosti potato, seasonal asparagus and wild mushroom sauce

roasted chicken GHS 240

garlic mash, seasonal vegetables and shallot sauce

side dishes GHS 100

grilled asparagus

steamed rice

grilled vegetables

mashed potato

french fries

jollof rice

side dishes GHS 120

truffle fries

barley risotto

baked potaoes

gari farofa

sauces

papillon pepper sauce

classic bearnaise sauce

french mushroom sauce

FROM THE MIDDLE EAST

arabian mixed grill platter GHS 550

kofta, sheesh tawook, lamb cutlets and shish kebab set on oriental rice with grilled vegetable and garlic sauce

hot mezze platter GHS 410

falafel, kubbeh, samosa, spinach fatayer, rakakat, batata harra, garlic prawns and sujuk sausage with tahini and garlic dip

cold mezze platter GHS 370

hummus, moutabel, tabbouleh, fattoush, baba ghanoush, labneh, muhammara and shanklish served with pita bread

oriental lentil soup GHS 170

pita bread croutons and lemon wedges

FROM INDIA

chicken biryani GHS 230
with traditional condiments

achari mutton GHS 230
basmati rice

vegetable biryani GHS 210
with traditional condiments

punjabi butter chicken GHS 210
saffron pulao

FROM ASIA

stir-fried chicken GHS 450
jasmine rice

wok-fried noodles GHS 230
soya and chilli vinegar

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GHANAIAAN DELIGHT

spicy chicken or beef suya GHS 250
chicken or beef cubes, local spices and fried yam

“signature”, spicy grilled snapper GHS 240
with yam chips, local condiments

garden egg stew GHS 240
with yam

palava sauce GHS 240
with hard-boiled plantain

waakye GHS 240
spicy beef stew, red bean rice, spaghetti, gari and boiled eggs

red red and fried plantain GHS 240
black eyed bean stew

jollof rice with spicy chicken GHS 220
grilled chicken, red chilli marinade, spicy tomato sauce and kpakposhito

goat light soup GHS 210
spicy tomato broth with fufu

chicken light soup GHS 210
scotch bonnet chilli, fufu

FROM NIGERIA

ode akwu and white rice GHS 250
palm nut stew, goat meat, scent leaves

banga rice (delta special) GHS 250
rice cooked in palm nut stew

bitter leaf soup and eba GHS 210
goat meat, smoked chicken and shrimp

oha soup and eba GHS 210
oha leaf, uziza seed, beef, fish stock and kpomo

agidi jollof GHS 160
corn pudding in tomato stew

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SANDWICHES & BURGERS

beef burger GHS 260

gherkins, tomatoes, lettuce and gruyère cheese

chicken burger GHS 210

chicken fillet, rocket leaves, brie cheese and cranberry relish

chicken twisters GHS 210

yoghurt marinated chicken, gherkins, lettuce and tomatoes with garlic dip

royal french GHS 210

boiled eggs, turkey ham, tomatoes, lettuce and emmental cheese in french baguette bread

gold coast club GHS 210

made in sliced white toast bread with fried, roast chicken, mayonnaise, bacon, lettuce and tomatoes

vegan burger GHS 210

falafel patties, fresh avocado, lettuce and tomatoes

KIDS SELECTION

bangers and fries GHS 140

grilled sausage with sauce, fries and salad

winnie-the-pooh GHS 140

crunchy salad with nacho chips

spiderman cheeseburger GHS 140

with fries

mermaid crisp GHS 100

fish finger with chips

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FRESH JUICES

fresh orange GHS 70
fresh watermelon GHS 70
fresh pineapple GHS 70
fresh carrot GHS 70
fresh beetroot-ginger GHS 70
fresh apple GHS 70
fresh moringa or sobolo GHS 70

SMOOTHIES

seasonal fruits GHS 100
bananas GHS 100

DESSERT

belgian chocolate lava GHS 190
selection of european cheeses GHS 160
poached peach in red wine GHS 150
caramelized lemon tart GHS 150
new york cheesecake GHS 150
tiramisu GHS 150

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PAPILLON POOL BAR & LOUNGE

DRINKS MENU

signature concoctions 160

- papillon mojito**
havana 7 yrs: choice of classic or pineapple
- galapagos**
ciroc pineapple, fresh pineapple juice, blue curaçao, sweet-n-sour
- jalapeño cucumber margarita**
patrón silver tequila, fresh lime juice, jalapeños, cucumber
- tanqueray botanical cooler**
tanqueray gin, mango, orange, cucumber, mint, soda
- sweet lady**
bacardi oakheart, cranberry juice, apple juice
- cucum-tini**
ciroc pineapple, fresh cucumber, fresh pineapple, mint, sweet-n-sour
- release the kraken**
bacardi oakheart, fresh ginger, coke, sweet-n-sour
- pride of bron**
chase elderflower gin, martini rosso, martini extra dry, orange juice, sweet-n-sour

aurum 180

“the aurum is a journey to ghana’s mineral wealth deposit crafted with bittersweet flavours worth your taste buds.”

edible gold dust, orijin bitters, monkey 47, vermouth rosso, campari bitter.

classic cocktails 100

- espresso martini**
vodka, kahlúa, espresso, honey
- cosmopolitan**
vodka, triple sec, lemon juice, cranberry juice
- piña colada**
rum, pineapple juice, coconut milk
- caipiroska**
vodka, lemon, brown sugar, lemon
- long island iced tea**
triple sec, white rum, vodka, tequila, gin, lemon juice, coke
- caipirinha**
cachaça, brown sugar, lime, simple syrup
- negroni**
gin, campari, martini rosso

pitcher cocktails 1000 ml 450

- makola smash**
green chilli-infused vodka, apio, lemon juice, simple syrup, basil leaves, mango juice
- la piscina**
prosecco, limoncello, soda, blue curaçao
- aperol spritz**
prosecco, aperol, soda, orange juice
- long island bull tea**
triple sec, rum, vodka, tequila, gin, lemon juice, red bull
- beach iced tea**
triple sec, rum, vodka, gin, lemon juice, cranberry
- solaris**
vodka, red wine, cranberry juice, orange fizz, lemon zest, angostura bitters

0% cocktails 90

- virgin mojito**
- virgin colada**
- mango mint cooler**
- chapman**
- lemon & mint**

cognacs 50 ml

- hennessy paradis** 4300
- remy martin xo** 1050
- hennessy xo** 800
- martell xo** 450
- hennessy vsop** 250
- remy martin vsop** 200
- martell vsop** 150
- hennessy vs** 130
- courvoisier vs** 120

rum 50 ml

- bacardi oakheart, puerto rico** 190
- angostura 1919, trinidad & tobago** 180
- havana club 7 years, cuba** 100
- mount gay eclipse, barbados** 100
- captain morgan dark, jamaica** 100
- captain morgan gold spice, jamaica** 100

- malibu, barbados** 100
- havana club 3 years, cuba** 90
- bacardi carta blanca, cuba** 90

single malt 50 ml

- highland park 25, island** 1900
- glenlivet 21, speyside** 850
- macallan 18, speyside** 800
- glenfiddich 18, speyside** 350
- macallan 15, speyside** 350
- laphroaig qa cask, islay** 350
- ardbeg, islay** 350
- glenmorangie, highland** 200
- glenfiddich 12, speyside** 150
- glenlivet 12, speyside** 120

blended whisky 50 ml

- johnnie walker blue label, scotland** 700
- chivas regal 25, scotland** 480
- johnnie walker platinum, scotland** 250
- johnnie walker gold label, scotland** 170
- chivas regal 18, scotland** 170
- johnnie walker black label, scotland** 120
- johnnie walker red label, scotland** 120
- chivas regal 12, scotland** 100
- jack daniel's, usa** 100
- john jameson, ireland** 100

gin 50 ml

- monkey 47, germany** 300
- the botanist, scotland** 200
- hendrick's, scotland** 150
- tanqueray 10, england** 150
- beefeater, england** 100
- bombay sapphire, england** 100
- tanqueray, england** 100
- bottega bacur, italy** 100
- plymouth, england** 90
- ruby of rangoon, germany** 90

vodka 50 ml

- grey goose/flavour, france** 160
- absolut elyx, sweden** 160
- ultimat, poland** 120
- belvedere, poland** 120
- ciroc/flavour, france** 120
- stolichnaya elit, russia** 100
- absolut/ flavours, sweden** 90

tequila 50 ml

- don julio blanco** 250
- 1800 blanco** 180
- patrón reposado** 150
- patrón silver** 150
- patrón xo cafe** 120
- olmecca gold** 90
- omelca blanco** 70

aperitifs 50 ml

- martini bianco/rosso/extra dry** 90
- campari** 90
- archers peach schnapps** 90
- aperol** 90

digestives 50 ml

- porto sandeman ruby, port** 250
- apio apketeshie/honey** 160
- absinthe** 100
- amarula** 100
- baileys** 100
- fernet-branca** 100
- malibu** 100
- sambuca** 100
- orijin bitters** 100
- cointreau** 100
- amaretto di amore** 100
- drambuie** 100
- southern comfort** 100
- grand marnier** 100
- kahlúa** 100

draught beer 500 ml

- stella** 65
- django (ipa/blonde ale/weiss)** 60
- club** 60

bottled beer

- heineken** 70
- stella artois** 70
- guinness stout** 50
- club beer** 50

soft drinks

- red bull** 65
- chilled fruit juices** 45
- coca cola / light** 35
- sprite/ fanta** 35
- malta** 35
- alvaro** 35
- tonic water/soda water/gingerale** 35

waters

- aqua panna water 750 ml** 60
- san pellegrino water 750 ml** 60
- aqua panna small** 45
- san pellegrino small** 45

hot beverages

- infusion tea** 90
- double espresso** 60
- americano** 60
- cafe latte** 60
- cappuccino** 60
- hot chocolate** 60
- espresso** 45
- tea selection** 60
(green tea, english breakfast, earl grey, mint tea, ginger tea, peppermint tea, chamomile tea)

fresh juices and healthy drinks 90

- freshly squeezed juices**
pineapple, watermelon
- freshly squeezed beetroot and carrot juice**
- raw cleanser**
apple, pineapple, cucumber
- red flower**
sobolo, beetroot, ginger

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PAPILLON POOL BAR & LOUNGE

FOOD MENU

fresh and tossed

sunshine cold platter hummus, moutabel, fattoush, baba ganoush, tabbouleh, pickled olives, labneh served with pita bread	450
tropical quinoa salad quinoa, mango, avocado, pineapple, spinach, almonds, olive oil, balsamic and lemon juice	300
caesar salad lettuce, shaved parmesan, anchovies, caesar dressing, garlic croutons	
prawn	300
chicken	280
classic	200
seared octopus salad octopus, mixed lettuce, citrus segments and steamed lentils	300
kempinski power salad arugula, spinach, apples, chickpeas, lentil, sweet potato, avocado, pomegranates, tomatoes, walnuts and carrots, honey mustard dressing	270
green salad asparagus, romaine lettuce, artichokes, cherry tomatoes, avocado with lime dressing	250
greek salad kalamata olives, feta cheese, onions and oregano	220

pizza selections

papillon seafood medley seasonal mixed seafood with tomato concasse and mozzarella	300
pizza calzone fresh tomatoes, mozzarella cheese, cheddar, herbs	280
quattro fromage blue cheese, gouda, emmental, parmesan	270
mushroom and chicken creamy chicken and mushrooms, cheese, and tomatoes	250

lite bites

gold coast club sandwich bacon, lettuce, chicken breast, fried egg	260
beef burger 200g prime beef, lettuce, tomatoes, swiss cheese, mushrooms in brioche bun	260
falafel wrap chickpea, tomatoes, mint, tahini, fries, pita bread	260
chicken burger grilled chicken breast, rocket leaves, tomato, brie cheese, cranberry sauce, mayonnaise, sesame bun	260
chicken quesadillas chicken breast, sautéed onion and bell peppers, cheddar cheese, mozzarella cheese, guacamole and mushrooms	260
fish & chips french fries and tartare sauce	250
prawn dynamite battered prawn, mayonnaise, sriracha	250
chicken shawarma french fries and garlic sauce	250
mediterranean chicken balls chicken, feta, onions, tomato, cucumber, olives	250

seafood selections

seafood platter calamari, octopus, salmon, prawns, lobster, grouper.	650
grilled lobster steamed vegetables and jollof rice	430
grilled salmon mashed potatoes, spinach and asparagus	400
red snapper with spinach, grilled asparagus, tomato, green pea purée	370
local butter fish grilled vegetables and jollof rice <i>grilled and served with fried rice, grilled vegetables, lemon, and tomatoes</i>	270

meat mania

mixed grill platter lamb kofta, lamb kebab, lamb cutlets, prawns, shish taouk, beef steaks, turmeric rice, grilled pepper and pineapple	600
rump steak 250 g grilled vegetables, baked potato and mushroom sauce	420
tenderloin fillet 220 g grilled asparagus, mashed potatoes, and pepper sauce	420
angus ribeye steak 220 g sautéed mushrooms, mashed potatoes and pepper sauce	400
beef brochettes on mediterranean cous-cous	360
seared sirloin steak soya fried vegetables, crispy bread	350

risotto and pasta

tagliatelle seafood	330
risotto with wild mushrooms	330
spaghetti bolognese	300
fettuccine carbonara	280
penne arrabbiata	250

side orders and extras

cheese-loaded french fries	220
french fries	90
vegetable fried rice	90
jollof rice	90
steamed rice	90

sweet endings

white chocolate cheesecake blackberries, icing sugar	170
apple tarte tatin caramel sauce, vanilla ice cream, cookies crumble	170
kempinski ice cream vanilla, chocolate, strawberry, mango	170
mango panna cotta mango purée, raspberry, mint	150
black forest cake cherry, chocolate	150

signature dish

ghanaian red snapper <i>red snapper fillet, chilli powder, and onion served with yam chips</i>	370
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order what you want

our culinary team has carefully curated a menu to meet your needs at the pool bar. should you wish to have a dish specially prepared to suit your taste, do not hesitate to speak to our pool bar team.

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PAPILLON POOL BAR & LOUNGE

WINE LIST

<i>jacobs creek double barrel, australia shiraz</i>	1200	Rosé Wine	
<i>fantinel tenuta sant'helena rosso, italy refosco</i>	1000	<i>miraval cote de provence rosé, france grenache</i>	1400
<i>matua, new zealand pinot noir</i>	950	<i>claudia papayianni ex arnon, greece xinomavro</i>	800
<i>pantinel, italy merlot</i>	950	<i>gérard bertrand côte des roses rosé, france grenache</i>	700
<i>acino, chianti docg bottega, Italy sangiovese, malvasia, trebbiano, canaiolo nero</i>	900	<i>mouton cadet rosé, france cabernet sauvignon, cabernet franc, merlot</i>	700
<i>gérard bertrand art de vivre rouge, france shiraz, grenache, mourvèdre</i>	900	<i>chapoutier marius rosé d'oc, france shiraz, grenache</i>	500
<i>mouton cadet bordeaux rouge, france cabernet franc, merlot</i>	900	Wines by Carafe (375ml)	
<i>kvv cathedral, south africa shiraz</i>	800	White Wine	
<i>gérard bertrand côte des roses, france pinot noir</i>	700	<i>fantinel sant helena, pinot grigio</i>	500
<i>cloof wine estate, south africa shiraz</i>	700	<i>nederburg sauvignon blanc</i>	350
<i>belleruche côtes-du-rhône red, france grenache, shiraz</i>	700	<i>jacob's creek classic, chardonnay</i>	300
<i>claudia papayianni nikolas, greece merlot</i>	600	<i>gecko ridge chardonnay</i>	250
<i>claudia papayianni nikolas, greece syrah</i>	600	Red Wine	
<i>jacob's creek classic, australia merlot</i>	600	<i>jacob's creek double barrel, shiraz</i>	500
<i>nederburg, south africa cabernet sauvignon</i>	600	<i>nederburg cabernet sauvignon</i>	350
<i>eagle hawk, australia merlot</i>	500	<i>eagle hawk merlot</i>	350
<i>lindeman's bin 45, australia cabernet sauvignon</i>	500	<i>jacob's creek classic merlot</i>	350
<i>gecko ridge, south africa pinotage</i>	450	<i>gecko ridge pinotage</i>	300
		Rosé Wine	
		<i>claudia papayianni ex arnon</i>	450
		<i>chapoutier marius rosé d'oc</i>	300
		<i>lindeman's rosé</i>	250

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Papillon

PAPILLON POOL BAR & LOUNGE

WINE LIST

Champagne and Sparkling Wine

ace of spades rose	25000
ace of spades brut	23000
dom pérignon rosé	12000
dom pérignon blanc	7000
veuve clicquot la grande dame	7000
laurent perrier cuvee rose	5000
laurent perrier brut	4500
veuve clicquot rosé	4000
moët et chandon rosé nectar	4000
taittinger brut réserve	4000
moët et chandon ice imperial	3500
moët et chandon rosé impérial	3500
veuve clicquot brut	3500
moët et chandon brut nectar	3000
moët et chandon brut impérial	2500
gh mumm cordon rouge	1800
fantinel 'one and only' millesimato	1000
fantinel rosé	1000
lindamans rosé	1000
fantinel brut extra dry	700

White Wine

regis minet pouilly fume, france chardonnay	2000
mouton cadet réserve sauternes, france sémillon	2000
cloudy bay, new zealand chardonnay	1400
cloudy bay, new zealand sauvignon blanc	1400
frescobaldi attems, Italy pinot grigio	1200
domaine bailly blanc, france sauvignon blanc	1000

fantinel sant helena, italy pinot grigio	1000
gerard bertrand art de vivre blanc, france clairette blanche	900
kvv cathedral cellar, south africa sauvignon blanc	800
penfolds koonunga hills, australia chardonnay	700
nederburg, south africa sauvignon blanc	600
belleruche côtes-du-rhône blanc, france grenache blanc	600
lindeman's bin 85, australia pinot grigio	600
jacob's creek classic, australia chardonnay	500
viña maipo dulzino, chile sauvignon blanc, chardonnay	450
gecko ridge, south africa chardonnay	450

Red Wine

antinori tignanello toscana, italy sangiovese, cabernet sauvignon	5000
brunello montalcino bottega, italy sangiovese	2500
amarone valpolicella docg bottega, italy corvina, randinella, malinara	2000
mouton cadet reserve saint emilion, france merlot	1500
sopra sasso valpolicella, italy corvina, corvinone, rondinella	1500
canti barolo, italy nebbiolo	1500
chateau lafleur vazelle, france cabernet sauvignon, cabernet franc, merlot	1200
terrazas, argentina malbec	1200
marques casa concha, chile merlot	1000

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Papillon