



A La Carte Menu

Fast lane

Cheese griller hotdog
Served with chili relish and potato wedges

80.00

Lemon and herb chicken thighs
Served with potato wedges

80.00

Deep fried shrimp dumplings
Served with a sweet chili sauce and potato wedges

80.00

Whiskey chili steak and onion burrito
Served with potato wedges

80.00

Crumbed fish fingers
Served with potato wedges

80.00

Starters

Smoked salmon
Served with marinated roasted tomatoes, pickled onions, avocado mouse, fresh rocket, caviar and a light caper vinaigrette

127.00

Jumbo beef samosas
Served with a spicy coriander chutney and vegetable pickles

55.00

Deep fried calamari
Served with tartar sauce

90.00

Marinated spiced chicken wings
Served with a Jamaican jerk sauce and vegetable pickles

90.00

Curried vegetable spring rolls (V)
Served with coriander chutney and vegetable pickles

55.00

Beef fillet sizzler
Freshly cut cubes of aged beef fillet with onions and peppers served with chili sauce

187.00

Salads

Curried chicken salad
Served with assorted garden greens, tomatoes, peppers, cucumber topped with mango atchar and coconut yoghurt dressing

77.00

Greek and avocado salad (V)
Feta cheese served with tomato, onion, green peppers, Kalamata olives, avocado topped with a balsamic and olive oil dressing

83.00

Soups

Goat light soup
Served with kpakpo shito cheese straws

72.00

Chef's soup of the day

82.00

Light meals

Marinated Ghanaian chicken thigh
Peppers and onion kebabs served with jollof rice and tomato gravy

90.00

Falafel plate (V)
Served with humus, tahini, oriental salad, tomato relish and pita bread

90.00

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	110.00
Grilled spiced tilapia cutlets Served with an onion, pepper and tomato salad, banku and fresh kpakpo shito	110.00
Fish and chips in a basket Tempura battered grouper served with French fries and tartar sauce	110.00
Thai prawn curry Served with Jasmine rice and vegetable pickles	90.00
Thai vegetable curry (V) Served with jasmine rice and vegetable pickles	
Toasted sandwiches	
White or brown bread served with French fries	72.00
Cajun chicken mayonnaise	72.00
Tuna and avocado mayo	72.00
Cheese, avocado and tomato (V)	72.00
Bacon and egg mayo with tomato relish	99.00
Labadi club Toasted triple-decker with bacon, fried egg, smoked chicken, lettuce and tomato	
Labadi Burger Selection	
	94.00
Grilled 160gr beef burger Served with French fries, onion rings and coleslaw relish with an option of BBQ basting or peri-peri basting	
Extras Back bacon-17.00, Mozzarella cheese-12.00, Fried egg-12.00, Sautéed oyster mushrooms- 12.00	99.00
Peri-peri chicken burger- (crumbed or grilled) Chicken breast topped with guacamole, mozzarella cheese and a peri-peri mayo	
From the grill	
All grills are served with a choice of French fries, jollof rice or baked potato and sour cream	
Sauces: Pepper corn, Mushroom or Chili sauce	
Lazy aged South African prime beef fillet steak-250gr	210.00
Pork spare ribs-500gr	185.00
AAA imported lamb chops-300gr	185.00
Grilled marinated 1/2 chicken with a peri-peri basting	110.00
Specialties	
Pan-fried jumbo prawns	199.00
Served with jollof rice, stir-fry vegetables and a choice of lemon butter or peri peri sauce	
Grilled fresh Norwegian salmon	210.00
Served with sautéed mushroom and potato, fresh tossed vegetables and a seafood bisque	
Grilled fresh grouper	150.00
With parsley potatoes, stir-fried root vegetables, topped with a passion fruit shrimp butter	
Pasta	
Choice of either fettuccine, penne or spaghetti	
Creamy chicken	110.00
Deboned chicken thigh pieces, onions, mushrooms and vegetable stir-fry, white wine cream sauce served with parmesan cheese	
Bolognaise	110.00
Slow cooked ground beef with whole peeled tomatoes, garlic, oregano, onions in a red wine sauce, served with parmesan cheese	

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Platter selection-Serves two		
Meat platter		282.00
Peri-peri grilled lamb chops, LBH chicken wings, sautéed beef fillet and onions, minced spicy goat kebabs, pork spare ribs served with French fries		
Sea food platter		315.00
Grilled prawns, deep fried calamari, tilapia cutlets, grilled grouper and salmon fish cakes served with French fries and tartar sauce		
Snack platter		225.00
Spicy lamb riblets, vegetable curried spring rolls, LBH XXL samosas, spicy chicken thigh pieces, ginger and kpa kpo shito gizzards served with French fries and chili sauce		
Mezze platter		248.00
Fresh grouper and prawn kibe, cheese rolls, falafel chicken shish-tawook, makanek sausage with sautéed coriander, spicy potatoes and chicken ragout, vine leaves, beetroot humus served with pita bread		
Side orders		
French fries		28.00
Deep fried onion rings		22.00
Fresh steamed vegetables		22.00
Jollof rice		22.00
Kelewele		33.00
Yam fries		28.00
Dessert		
White and dark chocolate mousse		77.00
With fresh berries and toffee sauce		
Fresh cut exotic fruits		68.00
In a chocolate coated sugar basket served with home-made ice-cream and a chocolate and berry sauce		
Passion fruit gateaux		78.00
Filled with a coconut and toffee mousse served with a berry coulis		

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Pizza's

	Regular	Large
Pizza's for the table		
Garlic pizza Roasted garlic, oregano and olive oil	60.00	72.00
Extras:	8.00	
• Mozzarella cheese	5.00	
• Basil pesto	5.00	
• Whiskey chili	8.00	
• Basil pesto and mozzarella cheese		
Classic pizza's-"tomato base"		
Hawaiian Cured ham and pineapple with mozzarella cheese	82.00	98.00
Marinara Fresh tomato, garlic and oregano with olive oil (v)	60.00	72.00
Margherita Tomatoes, basil, mozzarella cheese and extra virgin olive oil (v)	64.00	77.00
Seafood Lobster, calamari, prawn and grouper with mozzarella cheese	114.00	138.00
4 cheese Feta cheese, ricotta cheese, blue cheese and mozzarella cheese with sun-dried tomatoes (v)	102.00	124.00
Pepperoni Italian pepperoni with mozzarella	84.00	100.00
Something new		
Cheezy vegetarian -béchamel base Basil pesto, ricotta cheese, sun-dried tomato, broccoli, fungi mushrooms and mozzarella cheese (v)	101.00	121.00
Thai prawn curry -tomato base Topped with mozzarella cheese and coconut chutney	106.00	127.00
Norwegian salmon -béchamel base Salmon, sliced caper berries, smoked yellow and red capsicum, fresh dill and mozzarella cheese	116.00	177.00
Tajmahal -tomato base Lamb curry, chopped coriander topped with sambals and served with cucumber yoghurt	104.00	124.00
Whiskey chicken -tomato base Paprika marinated deboned chicken thigh, pineapple, whiskey, red chili, yellow peppers, peppadews with mozzarella cheese	86.00	103.00
Salami, bacon and pork banger -tomato base Italian salami, oyster mushrooms, olives, bacon, pork sausage, basil pesto and mozzarella cheese	100.00	120.00

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Ghanaian flavor

Kontumerie-tomato base	70.00	85.00
Kontumerie (cocoyam leaf), sliced boiled yam, kpakpo shito, avocado and mozzarella cheese (v)		
Spicy tilapia fillet	89.00	106.00
Tomato gravy, kpakpo shito topped with a tomato, onion and green pepper salsa		
Spiced goat-tomato base	101.00	121.00
Slow roasted deboned goat with kpakpo shito, oyster mushrooms, grilled vegetables and sliced sweet potato		
Spiced guinea fowl-tomato base	101.00	121.00
Slow roasted spiced deboned guinea fowl with tomato gravy, green peppers and red onions		
Pork belly domedo-tomato base	101.00	113.00
Slow baked spicy domedo, with kpakpo shito, roasted onions, peppers and tomato		
Calzone pizza-folded pizza		
Burger-tomato base	110.00	132.00
Beef burger, bacon, mushrooms and mozzarella cheese		
Chinese chicken-tomato base	97.00	116.00
Chicken and vegetable stir-fry with hoi sin sauce, sweet chili, soya sauce and fungi mushrooms		
From the pizza oven		
Meat lasagna	91.00	110.00
Traditional lasagna baked in a cast iron dish topped with mozzarella cheese		
Spinach and feta cannelloni bake	113.00	136.00
Topped with Neapolitan sauce, béchamel sauce and mozzarella cheese		

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Beverage

Soft drinks

Fanta orange, coca cola, soda water, bitter lemon, tonic water, ginger ale, diet coke, alvaro, Guinness malt	20.00
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Juice

Orange, pineapple, mango, apple	22.00
Tomato juice, cranberry	28.00
Freshly squeezed orange juice	28.00

Tea and coffee

Selection of "Dilmah" tea, hot chocolate, espresso single/double, filter coffee, De- caffeinated coffee, Americano, cappuccino, café latte	20.00
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Milk shakes

Strawberry, chocolate, vanilla	30.00
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Smoothies (yoghurt-based shakes)

Pineapple, banana and honey, frulata	30.00
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Gin

	Shot	Bottle
Gordon's, Beefeater	25.00	500.00
Tanqueray, Bombay Sapphire	30.00	600.00
Hendricks	35.00	700.00
Monkey 47	70.00	700.00

Whiskey

Johnnie walker blue label	200.00	3000.00
Johnnie walker 18yrs	85.00	1700.00
Johnnie walker double black	55.00	1100.00
Johnnie walker gold label, Jack Daniel Single barrel	35.00	700.00
Johnnie walker black label, Dewars 12y	30.00	600.00
Chivas Regal, Jack Daniels	25.00	500.00
Johnnie walker red, J&B, Grants, Jameson, Wild Turkey	20.00	400.00

Liqueurs'

Baileys, Amarula, Kahlua, Southern comfort, Drambuie, Amaretto, Pitu cachaça, Frangelico, Galliano, Cointreau, Grandmanier	25.00	500.00
Aphro Palm, Aphro Nubi	20.00	400.00

Mineral water

Django 500ml still	25.00
Django 500ml sparkling	25.00
Bel-aqua large still, Bel-aqua sparkling	35.00
San-pellegrino	

Ciders/energy drink

Savanna, Hunters dry, Hunters gold	28.00
Redbull	38.00

Pre-mixed

Smirnoff ice red/black/pineapple	28.00
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Beer

330ml Star, Club, Django (lager, IPA)	20.00
625ml Star, Club	28.00
330ml Heineken, Budweiser, Stella	35.00
330ml Draught Club, Django (lager, IPA, wheat)	20.00
500ml Draught Club, Django (lager, IPA, wheat)	25.00
330ml Draught Heineken, Stella	32.00
500ml Draught Heineken, Stella	40.00

Vodka

	Shot	Bottle
Smirnoff, Absolut, Sky	20.00	400.00
Grey Goose, Belvedere, Ciroc	40.00	800.00

Rum

Bacardi, Captain Morgan, Malibu, Havana club, St. James, Angostura	20.00	400.00
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Tequila

Patron silver, Patron reposado, Don Julio blanco	25.00	600.00
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Single Malt Whisky

Glenlivet 12y, Singleton, Glenmorangie 10y, Glenfiddich, Bunnahabhian, Tomintoul 16y	45.00	900.00
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Talisker, Cardhu	30.00	600.00
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Singleton 12y, Dalmore 12y, The Glenrothes	50.00	1000.00
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Laphroaig	60.00	1200.00
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Glenfiddich 18y	70.00	1400.00
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Brandy

Klipdrift	20.00	400.00
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Cognac

Godet VS	20.00	280.00
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Godet VSOP	45.00	630.00
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Hennessy VS	50.00	1000.00
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Wine

House wine

White

Friesland Sauvignon Blanc- (South Africa)
A classy, structured and fresh wine, elegant, dry and well balanced 200.00

Giacondi Chardonnay-(Italy)
Very soft on the palate, medium acidity with an average finish. A very easy drinking wine 200.00

Gerard Bertrand-(France)
Fresh on the palate with beautiful lemony notes and an invigorating finish 200.00

By glass

Red 60.00

Linderman's Bin 40 -Merlot
A soft and elegant, medium-bodied Merlot with delicious red berry aromas, dark red berry fruit, textural oak and silky tannins 200.00

Giacondi Montepulciano - (Italy)
A very easy drinking wine. Very rounded with a soft structure with a few notes of prunes and spicy Morello cherries 200.00

Gerard Bertrand-(France)
Blend (Cabernet-Sauvignon, Syrah)
Rounded and gourmet on the palate with beautiful fresh black fruit notes 200.00

By glass

Rose 60.00

Marius- (France)
A wine with a frank attack, well balanced acidity, full and enhanced by white-fleshed fruit notes 200.00

By glass

Sparkling wine 60.00

Prosecco Vino Dei Poeti Bottega-(Italy)
Just refreshing, any time of the day 320.00

Martini Rose (Moscato, prosecco and brachetto grapes)
There are hints of wild strawberry in its soft, fruity taste combined with scents of rose, violet and raspberry 320.00

By glass

70.00

White wine

Chardonnay

Nederburg- (South Africa)
Refreshing with citrus and apricot flavors and a creamy texture 230.00

Lindermans Bin 65 - (Australia)
Medium bodied with a fresh, crisp finish 180.00

Sauvignon blanc

Raka- (South Africa)
A crisp wine with a good balance between tropical fruit and integrated smooth acidity. Asparagus, tinned peas and gooseberries on the nose, with citrus fruit and crisp apple on the palate. 150.00

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Aperitifs					
Martini, Campari, Ricard Pastis	25.00	250.00	Martel VSOP, Courvoisier VSOP, Camus VSOP	55.00	1100.00
Digestive					
Grappa, Jägermeister, Sambuca	25.00	500.00	Remy Martin VSOP	60.00	1200.00
			Hennessy VSOP	75.00	1500.00
			Godet XO, Camus XO, Courvoisier XO	120.00	2400.00
Bitters					
Alomo, Orijin	10.00	200.00	Remy Martin XO, Hennessy XO	180.00	3600.00

Cocktails

Pinacolada					
A wonderful creamy, fruity concoction that's not half as sticky as the world would have you believe	65.00		Grey Goose water melon cooler		65.00
			The delicious taste of Grey Goose vodka mingles with fresh watermelon to create a delicious summer blend		
Pinacolada-Non-alcoholic					
	45.00		Water melon cooler-Non-alcoholic		45.00
Dramble					
Light, fruity and refreshing, the Dramble is the perfect way to introduce the smooth notes of vanilla, citrus and juicy sultanas found in the Dewar's 12 years old in an easy drinking and accessible serve.	65.00		Smash Martini		65.00
			The perfect combination of the exotic, fresh fruit of the season mixed with Martini		
French 75					
Fresh, clean, sophisticated-very drinkable and hasn't dated	65.00		Mojito-Non-alcoholic		45.00
			Mojito		65.00
			When well made, the Cuban cousin of the Mint Julep is one of the world's greatest and most refreshing cocktails		

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Blends

Marius- (France) (Grenache, Syrah) Powerful, concentrated and structured attack with a tinge of silky tannins. Red fruit aromas	200.00
Château Saint Esteve – AOC Corbières-(France) (40% Grenache, 30% Syrah, 20% Carignan, 10% <i>Mourvèdre</i>) Well balanced and complex, aromas of red fruits and caramel	295.00

Sweet Red

Lindeman's Bin 46- (Australia) Spicy red fruits such as raspberries and cherries combined with a silky-smooth sweet finish	190.00
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Sparkling wine

Fantinel Spumanti Rose- (Italian) Velvety and elegant, with good structure and pleasant persistence	450.00
Martini Asti- (Italian) Intense, lightly aromatized with scents of fresh grape, melon and peach and brioche. Sweet, smooth, intense and elegant	270.00

Champagne

Moet and Chandon Imperial Brut	900.00
Moet and Chandon Rose Brut	1000.00
Moet and Chandon Nectar Imperial	950.00
Moet and Chandon Nectar Imperial Rose	1200.00
Moet Brut by glass	230.00
Mum Brut	650.00
Dom Perignon	2,800.00

Non-alcoholic sparkling wine

Scavi and Ray-(Italy) This is a truly great alcohol-free sparkling wine, so good you could be forgiven for forgetting it is alcohol free	100.00
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Chenin Blanc

Kleine Vesting- (South Africa)

An elegant wine with a concentrated middle palate and a dry finish

180.00

Vermentino

Marius Blanc-(France)

Broad and fruity on entry. Lovely aromas of ripe fruit, enhanced by a nice acidity, giving the wine a good length to the palate

210.00

Pinot Grigio

Lindermans Bin 85- (Australia)

A medium bodied palate with grapefruit acidity supported by subtle fruit sweetness make for a crisp, fresh palate with a lingering finish

190.00

Terra Del Capo- (South Africa)

Light, crisp and aromatically fresh with hints of stone fruit, lemon and jasmine characters on the bouquet. Has a zippy, clean and refreshing long finish with good palate weight adding structure and balance

190.00

Blend

Santa Cristina Umbria- (Italy)

(Procanico, Sauvignon Blanc, Chardonnay, Grechetto)

The taste of wine is soft, fruity, rounded, harmonious flavor repeating. Light floral tones in a pleasant aftertaste emphasize elegance bouquet.

290.00

Rose Wine

Gris Blanc- (France)

Slightly sparkling gives the wine all its freshness and exalts the fruit.

290.00

Matua-Pinot Noir -(Australia)

Fresh, crisp and elegant with flavors of wild strawberry and watermelon

300.00

Red Wine

Cabernet Sauvignon

Fantinel- (Italy)

On the palate it is full-bodied, rich, perfectly balanced. Closes with a persistent finish.

295.00

19 Crimes- (Australia)

The palate is filled with dark berry fruit and the soft tannins provide a lingering finish

270.00

Crimson Fetzer-(American)

Brings forward beautiful aromas of blackberries with a touch of cedar followed by a mouthful of bright cherries, touch of earthiness, soft tannins and a lingering finish.

285.00

Malbec

Trivento-Golden Reserve-(Argentina)

Complex, fruity and fresh. The aromatic profile expresses both sweetness and gentleness of red and black fruits, with light touches of marmalade. Pleasant, sweet and profound, with vibrant tannins and a long and smooth finish

150.00

Sangiovese

IL Sarone- (Italy)

Full bodied, medium tannins, lots of plum and blueberry

180.00

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