



Sample Menu



Kindly note

That these are sample menus only and may not reflect the exact dishes and prices available on the day of your visit.

Our menu offerings are subject to change depending on the availability of seasonal produce.

Main Course

Seafood Platter

Crab, Lobster, Salmon, White Fish, Mussels, Prawns
Served with Spicy Lemon Sauce, Saffron Rice

GH¢ 989

Coming From The Sea

Norwegian Salmon

Grilled Salmon, Mashed Potato, Crispy Breadcrumbs,
Hot Chilli, Japanese Mustard Sauce

GH¢ 380

De Papillote

Pepper-Wrapped Cooked Grouper Fish, Beetroot
Mash, Cherry Tomato, Lemon

GH¢ 300

Red Snapper

Red Snapper Cooked in Banana Leaf, Bell Pepper,
Onion, Cilantro, Soya Sauce

GH¢ 300

Jumbo Prawns

Rabata Grilled Jumbo Prawns, Sautéed Veg,
Chimichurri Sauce

GH¢ 389

All Poultry

Cut Chicken Thigh

Ragout De Tomato, Grilled Chicken
Marinated with Herbs

GH¢ 250

Roasted Chicken Breast

Slow Roasted Chicken Breast, Arugula, Grana
Padano, Cherry Tomato, Tarragon Sauce

GH¢ 280

Sizzlers Steaks

Fillet Mignon

Grilled Beef Tenderloin, Potato, Sautéed
Vegetables, Peppercorn Served in Hot Sizzlers

GH¢ 350

Ribeye Steak

Ribeye Grilled, Sautéed Potato, Peppercorn,
Chimichurri Served in Hot Sizzlers

GH¢ 420

Lamb Chops

Slow Cooked Lamb Chops, Peppercorn Sauce

GH¢ 380



Lomo Saltado

GH¢ 200

Stir Fried Beef Tenderloin, Onion, Tomato, Cilantro, Soya Sauce with Fried Potato

Lamb Shank

GH¢ 400

Braised Lamb Shanks with Mashed Potato, Ratatouille Veg, Red Wine Sauce

Pasta

GH¢ 160

Linguine/Black Spaghetti/Penne
Marinara/Alfredo/Pesto Sauce

Add Ons

Lobster - 110

Prawns - 120

Chicken - 90

Vegetarian

GH¢ 200

Miso - Glazed Aubergine
Oven Roast Aubergine Miso Sauce

Side Sharing Bowls

Sweet Fried Plantain

GH¢ 55

French Fries

GH¢ 60

Truffle Chips

GH¢ 65

Jollof Rice

GH¢ 75

Vegetable & Egg Fried Rice

GH¢ 75

Butter Mashed Potato

GH¢ 60

Steamed Rice

GH¢ 60

Fried Yam

GH¢ 55



Soup and Salad

Soup of the Day

Cream Of Veg	GH¢ 100
Spicy Goat	GH¢ 200
Fish Pepper Soup	GH¢ 200

Ensalada César

GH¢ 180

Soft-Boiled Egg, Lettuce, Bacon, Grilled Chicken, Croutons, Grana Padano Cheese Tossed Red Onion, Cherry Tomato, Tossed with Anchovy Aioli

Garden Salad

GH¢ 100

Lettuce, Red Cabbage, Radish, Cucumber, Onion, Tomato, with Lemon Mayo

Add-ons

Shrimp - 130
Tuna - 100



For The Table

Dual Deep Fried Squid

Deep Fried Squid, Kipper's Aioli Sauce GH¢ 120

Deep Fried Shrimps

Deep Fried Shrimp, Kipper's Aioli Sauce GH¢ 140

Asian Grilled Scallop

GH¢ 160

Butter Grilled Scallop, Chilly Herbs, Spring Onion

Grilled Octopus

GH¢ 160

Smoke-Grilled Octopus, Hot Pumpkin Puree, Cherry Tomato, Lemon, Chimichurri

Shrimp Gyoza

GH¢ 140

Japanese Style Gyoza, Shrimp, Cabbage, Onion, Garlic

Honey-Glazed Chicken Wings

GH¢ 159

Grilled Chicken Wings, BBQ Sauce, Honey, Sesame Seed

Mixed Seafood Ceviche

GH¢ 170

Salmon, Tuna, Shrimp, Octopus, Onion, Chilli, Tiger Sauce With Crispy Tuiles



Pizza & Burger

Beef Burger **GH¢ 190**

Beef Patty, Sriracha Mayo, Lettuce,
Tomato, Fries

Margherita Pizza **GH¢ 190**

Tomato Passata, Mozzarella, Basil

Chicken Pizza **GH¢ 200**

Tomato Passata, Grilled Chicken Pieces,
Balsamic Reduction

New York Pizza **GH¢ 200**

Spicy Peperoni, Tomato Passata,
Mozzarella Cheese, Chili Flakes

Desert

Mango Cheesecake **GH¢ 95**

Tiramisu **GH¢ 95**

Apple Pie **GH¢ 90**

Fruits platter **GH¢ 90**

Sizzler Chocolate Brownies **GH¢ 120**

Ice Cream **GH¢ 40**





Menu

Oxford Bar



Oxford Bar

JUICES

Pineapple Juice - **30**

Orange Juice - **30**

Apple Juice - **30**

Cranberry - **30**

WATER

Bel Aqua Still Small - **20**

Bel Aqua Still Large - **30**

Bel Aqua Sparkling Small - **25**

Bel Aqua Sparkling Large - **30**

SOFT DRINKS

Soda / Tonic Water - **30**

Sprite / Fanta - **30**

Ginger Ale - **30**

Malta Guinness - **30**

Alvaro - **30**

Whiskey - Shots

JW Black Label - **80**

Ballentine. - **60**

JW Red Label - **80**

Glenmorangie - **90**

Chivas 12 Years - **80**

Glenfiddich 12 Years - **90**

Chivas 18 Years - **80**

Laphroaig 10 Years - **90**

Jameson - **70**

Talisker 10 Years - **90**

J&B Rane - **60**

Dalmare 15 Years - **90**



Tequila - Shots

- Patron Silver - **80**
- Patron Reposado - **80**
- Olmecca Silver - **80**
- Olmecca Gold - **90**

Vodka - Shots

- Absolute - **60**
- Círoc - **80**
- Belvedere - **80**
- Smirnoff Red - **60**
- Bombay Sapphire - **60**

Gin - Shots

- Gordon - **50**
- Hendricks - **80**
- Beefeater - **60**

Rum - Shots

- Captain Morgan Black - **60**
- Bacardi White - **60**
- Bacardi Gold - **60**
- Malibu - **60**
- Tanqueray - **60**
- Cointreau - **50**

Liquor - Shots

- Baileys - **70**
- Cointreau - **50**
- Amaretto - **50**
- Tia Maria - **50**
- Drambuie - **50**
- Triple Sec - **50**



Cognac - Shots

Hennessy VS - **90**

Hennessy VSOP - **80**

Remy Martin VSOP - **80**

Remy Martin XO - **80**

Beers - Bottle

Club Beer - **35**

Star Beer - **40**

Heineken Beer - **40**

Guinness - **40**

Stella Artois - **40**

Red Wine Bottle (GHC)

Long Mountain - **350**

Red Wine Bottle (GHC)

Moet Chandon Brut - **2200**

Moet Chandon Nectar Rose - **2500**

Belaire Sparkling - **1200**

White Wine Bottle (GHC)

Long Mountain - **350**

COCKTAIL MENU (ALCOHOLIC) (GHC)

Screw Driver - Vodka, Orange Juice - **90**

Quiet Sunday - Vodka Amaretto, Orange Juice Grenadine Syrup - **100**

Orange Blossom - Gin, Orange Juice - **90**

Highland Cooler - Scotch Whisky, Sugar, Lemon Juice, Angostura Bitters, Ginger Ale - **100**

Between The Sheet - Cointreau, Cognac, White Rum, Lemon Juice - **120**

Cuba Libre - White Rum, Lemon Juice, Coke - **90**

Mojito - Mint Leaves, Lemon Wedges, Simple Syrup, White Rum and Soda Water - **90**

Long Island Iced Tea - Tequila, White Rum, Vodka, Triple Sec, Gin, Coke - **120**

Frozen Daiquiri - Strawberry, Mango, Passion Fruit, White Rum, Lemon Juice, Simple Syrup - **90**

Margarita - Tequila, Triple Sec, Lemon Juice - **100**

White Rum - Lemon Juice, Simply Syrup - **100**