

Nsuomnam

Curated By Chef Mick Élysée

Non Shellfish

Mackerel Rilette Smoked Mackerel Rilette With Homemade Sorghum Bread	45
Fish Cakes Seasonal Fish, Mango & Cucumber Salsa	70
Crusted Guinea Fowl Balls Guinea Fowl Croustillant, Tomato & Ginger Chutney	85
Egusi Rolls (v) Kontomire, Egusi & Crispy Plantain	50

Starters

Contains Shellfish

Chili Crab Crust Avocado, Crab, Chili Mayo & Hibiscus Confit Shallots	115
Green Chili Snails Sauté Chili Snails, Green Pepper & Garlic Salsa	110
Akpeteshi Flambe Tiger Prawns Tiger Prawns, Cuttle Fish & Akpeteshie Flambe Tomato Salsa	130

Salads

Fish Salad Lettuce, Grouper Goujon, Mango, Avocado, Cucumber, Tomato & Shallots Dressing	90
Fork Salad (v) Lettuce, Cherry Tomatoes, Cucumber, Orange Segments, Wagashi Cheese & Pickled Shallots	60

Nsuomnam Prawn Salad Lettuce, Pancetta, Parmesan, Croutons & Tiger Prawns	150
Chili Calamari Salad Cucumber, Sauté Chili Calamari & Palm Wine Dressing	100

Mains

Butterfly Red Mullet Red Mullet, Vegetable Julienne with Balsamic & Olive Oil Dressing	160
Crispy Gari Tilapia Coated Gari Tilapia with Tomato & Ginger Sauce	170
Red Snapper Pave & Columbo Sauce Red Snapper, Guadeloupe Columbo Sauce, Spinach & Cabbage Scales	175
Ghana Greens Linguine (v) Linguine, Spinach, Kontomre, Garden Peas & Asparagus	110
Stuffed Aubergines (v) Roasted Aubergines, Piperade Vegetables with Ginger & Lemongrass Sauce	100
Chicken Yassa Grilled Chicken, Slow Cooked Cabbage & Mushroom Served with Yassa Sauce	130
Surf & Turf 220g Rib Eye, Grilled Prawn, Chef Mick Élysée Secret Marinade	210

Seafood Curry Seasonal Fish, Prawn, Lobsters & Clams Cook In Curry Sauce	200
Sizzling Seafood Special (Sharing for 2) Spicy Prawns, Octopus, Lobsters & Fish of The Day Curry	600
Linguine A La Oheema Linguine, Seasonal Seafood, Fresh Herbs & White Wine Sauce	180

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary optional service charge of 10% will be added to your bill.

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Sides

Kelewele (v) Fried Spicy Plantains	30	Ghana Greens (v) Kontomire, Spinach & Okra	40
Sweet Potato Mash (v) Sweet Potato & Coconut Milk	45	Aromatic Purple Gari (v) Kyoto Salsa, Concasse Tomato, Shallots & Soya Sauce	40
Jungle Rice (v) Palm Oil Sauté Rice & Kontomre	45	Garlic Mushrooms Mushrooms & Chili Garlic Butter	45

Desserts

Chocolate & Avocado Tartlet Ghana Chocolate, Avocado & Candy Fruits	80	Apple Bake Crumble, Rosemary Infused Apples & Pound Cake	100
Bissap Poached Pear (v) Local Pear, Hibiscus Coulis & Lime Meringues	70	Chocolate Brownie Homemade Brownie, Candied Fruits & Vanilla Custard	80
Entremet Moringa Bissap Coulis, Nkatie Cake & Crunchy Meringue	60	Mango & Violet Crème Brulee (v) Coconut Milk, Mango Purée & Violet Petals	60

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