





Our mission is to support local farming, fishing communities and the surrounding agricultural areas.

Where possible, all fruits and vegetables are sourced locally and grown organically for freshness and taste.

Our eggs are from fowls which are maize fed and our river fish are caught fresh straight from the Volta River that runs adjacent to our property.

We have created a market garden in our own grounds, growing herbs and other subsistent items.

Our ethos at the Royal Senchi is Excellence, Teamwork, Integrity and Passion.

We savour and cherish any comments we receive, believing this is imperative to our future growth and the well-being of our guests.

THE  
SENCHI  
RESTAURANT





## Starters

### Prawns in garlic chilli oil

Prawns in olive oil with chilli, garlic & parsley  
served with oven fresh baguette bread

90

### Pink Grouper fillet

Pink poached Grouper on picked cucumber salad with mustard dip

80

### Crusted Mozzarella

Crumbed and deep fried mozzarella on tomato sauce with straw potatoes

70

### Calamari fritter

Calamari fritter with coriander and lemon dip

85



#### Allergens






All prices are quoted in Ghana Cedis and include VAT and 1% Tourism Levy



## Freshly Prepared Salads

**Thai green paw paw salad**    
With spicy beef fillet, peanuts and coriander

95

**Classic Caesar salad**     
With crispy bacon and parmesan shaves

100

Option of: Chicken • **+20**

Prawns • **+35**

**Healthy garden salad**  
Lettuce, cucumber, tomato and avocado in olive oil and homemade vinaigrette

40

**Senchi salad**  
Lettuce, pineapple, toasted coconuts, grilled chicken cubes and a fruity citrus-honey dressing

65

### Allergens



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## Soup

### Crème of tomato soup with basil foam

Sun ripe organic tomatoes blend with spices, topped with a cream of garden fresh basil

•  
**35**

### Ghanaian light soup

Spicy local soup with either Volta fresh Tilapia or chicken

•  
**50**

Option served with fufu • **15**

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#### Allergens



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## Ghanaian delights

### Grilled Ghanaian chicken

With Jollof rice, shito, fresh tomato and ginger salsa

85

### Charcoal grilled Volta Tilapia

Served with ground pepper and banku

120

### Okro soup

Served with banku

80

### Grilled Snapper

With attieke and vegetables

85

#### Allergens



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## Continental Dishes

### Grilled fillet of beef 220g

With coffee crust, chocolate indulged jus, duet of pumpkin and potato puree

195

### Pan fried Grouper fillet

With tomato basil tapenade on vegetable julienne and Chardonnay sauce, served with lemongrass perfumed rice

125

### Grilled pork chops

Creamy mustard sauce and mushrooms served with beetroot potatoes

125

### Prawn skewer

Thai marinated prawn skewer on vegetable noodles and lime sauce

150

### Southern Indian chickpea curry

With vegetables and basmati rice

95

### Lebanese grill platter

Beef kebab, chicken kebab and lamb kofta served with tomato sauce, almond raisin rice and side salad

120

### Pasta of your choice

Penne, spaghetti or fusilli with your favourite sauce  
Arrabiata, Carbonara, Pesto (contains nuts), Aglio E Olio or Bolognaise

80



#### Allergens



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## Desserts

Chocolate mousse  


With finger biscuits

45

Exotic fruit salad 

With palm wine sorbet

45

Apple crumble tart 

With whipping cream and hot chocolate sauce

45

Lime cheesecake  

With strawberry sauce

50

Pecan nut tart   

With vanilla ice cream

50

Selection of ice cream   

Vanilla, chocolate, strawberry

40

### Allergens

 Egg	 Gluten	 Lactose/dairy	 Nuts	 Soya bean	
 Mustard seeds	 Fish	 Seafood	 Pork	 Peanuts	 Alcohol

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## Hot Coffees

**Single Espresso** • 15

Single strength freshly brewed Espresso

**Cappuccino** • 20

Espresso, hot milk, steamed milk foam and cocoa powder

**Coffee Latte** • 20

Espresso, hot milk and steamed milk foam in three beautiful layers

**Coffee Americano** • 20

Espresso topped with hot water, served with milk and sugar on the side

**Double Espresso** • 25

Double strength freshly brewed Espresso

**Coffee Mocha** • 25

Espresso, milk, cocoa powder, chocolate syrup topped with whipped cream

**Irish Coffee** • 50

Hot coffee mixed with Irish whiskey and brown sugar and topped with thick cream

## Cold Coffees

**Frappe** • 25

Espresso, milk, sugar, ice topped with whipped cream

**Ice Coffee** • 25

Double Espresso, sugar, milk and ice cubes

**Honey Cinnamon Ice Latte** • 30

Double Espresso, honey, cinnamon syrup, ice and milk finished with cinnamon sprinkles

## Teas

**Pot of Tea** • 20

**Ice Tea** • 25

(Choice of Earl Grey, Green tea, English breakfast or Lipton)



## Mineral Water

Still water 500ml	• 10
Still water 1500ml	• 15
San Pellegrino sparkling 250ml	• 25
San Pellegrino sparkling 750ml	• 35

## Soft Drinks

Coca Cola	• 10
Fanta	• 10
Sprite	• 10
Diet cola can	• 15
Tonic water can	• 15
Ginger ale can	• 15
Bitter lemon can	• 15
Soda water can	• 15
Malta Guinness	• 15
Alvaro	• 15
Red Bull	• 25

## Juices

Selection of juice	• 15
Fresh juice of the day	• 25

## Packaged Beer

Club 330ml	• 15
Star 330ml	• 15
Guinness 330ml	• 15
Heineken 330ml	• 20
Non Alcoholic 330ml	• 20

## Draught Beer

	½ Pint	Pint
Star	• 15	25
Club	• 15	25
Heineken	• 15	25

## Ciders & RTD

Savanna Dry 330ml	• 20
Orijin 300ml	• 20
Smirnoff Ice 300ml	• 20
Hunters Gold 330ml	• 20



## Aperitifs (Double shots)

Campari	• 30
Martini Bianco	• 30
Martini Rosso	• 30
Martini Extra Dry	• 30
Ricard Pastis	• 30
Harveys Bristol Cream	• 30

## Vodka (Single shot)

Smirnoff Red	• 15
Absolut	• 20
Absolut Citron	• 20
Stolichnaya	• 20
Grey Goose	• 25
Ciroc	• 25
Belvedere	• 30
Crystal Head	• 30

## Gin (Single shot)

Gordons	• 15
Beefeater	• 15
Tanqueray	• 20
Bombay Sapphire	• 20

## Whisky & Bourbon (Single shot)

J&B Rare	• 15
Johnnie Walker Red	• 15
Jameson	• 15
Bushmills 10 year old	• 20
Johnnie Walker Black	• 25
Chivas Regal	• 25
Jack Daniels	• 25
Jack Daniels Silver	• 35
Jack Daniels Single Barrel	• 35
Johnnie Walker Gold	• 40
Glenmorangie 10 years	• 50
Johnnie Walker Platinum	• 60
Johnnie Walker Blue	• 170

## Rum (Single shot)

Bacardi White	• 15
Captain Morgan Spiced Gold	• 15
Captain Morgan Dark	• 15
Mount Gay	• 15
Pitu	• 15
Malibu	• 15



## Tequila (Single shot)

Olmecca	• 15
Messicano Altono Silver	• 15
Jose Cuervo Especial Gold	• 15
Sierra Silver	• 15
Patron	• 25

## Brandy & Cognac (Single shot)

Klipdrift	• 15
Saint Remy VSOP	• 15
Courvoisier VS	• 35
Courvoisier VSOP	• 40
Martell VSOP	• 40
Remy Martin VSOP	• 40
Hennessy VS	• 40
Hennessy VSOP	• 50
Camus VSOP	• 70
Remy Martin XO	• 160
Hennessy XO	• 250

## Liqueur (Single shot)

Baileys Irish Cream	• 15
Amarula	• 15
Kahlua	• 15
Tia Maria	• 15
Drambuie	• 15
Grand Marnier	• 15
Di Amore Sambucca	• 15
Galliano Vanilla	• 15
Cointreau	• 15
Midori	• 15
Strawberry Crème Liqueur	• 15
Southern Comfort	• 15

## Digestif (Double shots)

Grappa Alexander	• 30
Porto Sandeman White	• 30
Porto Sandeman Red	• 30
Jagermeister	• 40
Lemoncino Portofino	• 40



## Mocktails

### Pineapple & Ginger Sparkler • 25

Pineapple juice, fresh ginger, basil, ginger ale and orange slice

### Revitalizer • 25

Green mint tea, honey, lime juice and fresh mint topped with Sprite

### R & R Smoothie • 25

Banana, papaya, mango, milk and honey

### Pineapple on the Go • 25

Pineapple, yoghurt, coconut cream and sugar syrup

### Float your Boat • 25





Vanilla ice cream topped with a soda or juice of your choice

### Fresh Lemonade • 25

Sugar, lime juice, limes and lemons topped with soda water

## Milkshakes • 35

Please select from the following flavours:

- |  |   |
|--|---|
|  Chocolate  |  Coffee  |
|  Strawberry |  Vanilla |

## Cocktails

### Mellow Yellow • 35

Vodka, Midori, orange juice and Sprite

### Harvey Royal Banger • 35

Vodka, Bacardi, Galliano and orange

### Pink Lady • 35

Fresh lemon juice, vodka, triple sec, lime juice, mint and melon



## Cocktails

- |  |      |   |      |
|--|------|---|------|
| <b>Horse Neck</b>  | • 35 | <b>Manhattan</b>  | • 40 |
| Ginger ale, Brandy, Angus bitters, garnish with cherry and lemon wedge             |      | Whisky, sweet Vermouth and Angostura bitters                        |      |
| <b>White Russian</b>   | • 40 | <b>Whisky Sour</b>  | • 40 |
| Vodka, Kahlua and chilled milk on ice  |      | Whisky, lime and sugar  |      |
| <b>Beach Tea</b>   | • 40 | <b>Heavenly Milkshake</b>   | • 45 |
| Bacardi, Malibu, Grand Marnier, Tequilla and cranberry juice                       |      | Kahlua, vanilla ice cream and chocolate sauce                       |      |
| <b>Singapore Sling</b>   | • 40 | <b>Leisure on the Volta lake</b>                                    | • 50 |
| Gin, Cointreau and pineapple juice   |      | Vodka, Tequilla, Bacardi, Gin topped with Red bull and lemon slices |      |
| <b>Spicy &amp; Stormy</b>  | • 40 |   |      |
| Dark rum, Triple sec, lime juice, sugar syrup and ginger ale                       |      |   |      |
| <b>South Side</b>  | • 40 |   |      |
| Also known as Mojito; Gin style  |      |   |      |
| <b>Cranberry Margarita</b>   | • 40 |   |      |
| Tequila, Triple sec, orange juice, lime juice and cranberry juice, shaken with ice |      |   |      |



# Champagne

## Veuve Clicquot Brut

FRANCE

Initial notes of apple and pear are followed by aromas of brioche and vanilla.  
A dry wine that is also rich and robust.

850

## Moët & Chandon Brut

FRANCE

Radiant aroma revealing apples, white peaches and pear. The palate is flavourful  
and smooth, followed by delicate crispness.

850

## Benoit Lahaye Rose de Maceration

FRANCE

Fruit and floral notes, soft and low in acidity, clean and crisp; makes for a perfect aperitif.

950

## Moët & Chandon Nectar Imperial

FRANCE

Elegant, softly sweet Champagne, with a rich fragrance of peach and clover honey, leading  
into a full palate of core fruits and hints of toast. Perfect with fresh fruit or dessert.

990

## Moët & Chandon Rosé Imperial

FRANCE

Intense bouquet of red fruits with rose nuances and a hint of pepper.  
A palate of juicy red berries with the freshness of peach.

1100

## Louis Roederer Carte Blanche Demi Sec

FRANCE

Matured in oak, ample and creamy with delicate freshness with accents of honey and almonds.

1200

## 2003 Dom Perignon

FRANCE

Round and sumptuous, bright citrus and peach, with elegance and freshness.  
With air, it becomes more textural with ginger and minerals.

3000

## 2004 Louis Roederer Cristal

FRANCE

Brilliant yellow, soft effervescence, sweet pollen on the nose,  
with the taste of yellow peach, apricot and mangoes.

3700



## Sparkling Wines

### J.C Le Roux La Chanson Rosé 187 ml

SOUTH AFRICA

It is a lively, ruby-red sparkling wine. It reveals a delightful blend of sweet, fruity flavours suggesting hints of strawberry and plum. Low in alcohol, this is truly a sparkling wine to add exuberance to any occasion.

50

### Zonin Asti Spumante

ITALY

Blend of Glera and Pinot Bianco Cuvee, resulting in great freshness and versatility with food. Intensely aromatic with floral notes.

180

### Llopart Cava Brut Rose

SPAIN

Very bright cherry-pink color, fruity exuberant aroma dominated by a variety of forest fruits along with delicate tannins. An initially potent flavor with good structure and just the right degree of acidity that maintains a perfect balance throughout its prolonged lingering after taste.

220

### Zonin Prosecco Cuvee

ITALY

Blend of Glera and Pinot Noir Cuvee, where the two mingle perfectly. Fruit driven and an elegant finish.

220

### Luc Belair Luxe

FRANCE

Decadent, yet refreshing, abounding in aromas of grapefruit, peach, apricot, honeysuckle and hints of brioche. Rich and crisp with well-balanced complexity.

700

### Luc Belair Rosé

FRANCE

Rich, vibrant pink color with a rich red fruit bouquet preceding an elegant palate of strawberry and black currant, resulting in a perfect harmony of aroma, taste, body and finish; refreshing but not too sweet.

800

## Non Alcoholic Sparkling Grape juice

120





## House Wines

	Glass	Bottle
House White (sweet or dry)	35	145
House Rose (sweet or dry)	35	145
House Red (sweet or dry)	35	145

## White Wines

### Colombelle Sauvignon

FRANCE

This wine epitomizes the crisp, herbal and glassy whites of Gascony. Cool with apricot and pineapple flavors, this blend is instantly refreshing and ready to drink.

150

### Finca la Escondida Chardonnay 2017

ARGENTINA

Interesting nose of honey and pear notes. Palate is on the light and crispy side for Chardonnay but is still fairly fruity.

160

### Montes Sauvignon Blanc 2017

CHILE

Pale yellow and 100% fermented in stainless steel. Selected grapes picked to show best varietal aromas and fruit. Extremely attractive tropical fruit and grassiness. It pairs well with fresh cheese such as Ricotta or Chevre.

160



## White Wines

### Grauschiefer Riesling 2016

GERMANY

A dry gray white wine, grown on heat-storing slate soils, the wine shows all the facets of a first-class Riesling. Great intense fruit, peach and passion fruit, racy acidity wonderfully light and elegant.

170

### Santa Sofia Soave doc Classico 2017

ITALY

A light straw colour white wine from Soave that contains grapes of 2016. It offers a fresh nose with the fruitiness of white peach and orange zest. Pairs excellently with rich seafood, rice and pasta.

180

### Nederburg The Winemasters Chardonnay Reserve 2016

SOUTH AFRICA

Refreshing with citrus and apricot flavours and a creamy texture. A lemon green color with aromas of stone fruit and citrus with vanilla oak notes in the background. Excellent with oriental dishes as well as smoked Salmon, grilled fish and dishes with cream-based sauces.

230

### Vire Macon Fleur Blanche

FRANCE

Very good basic burgundy, mineral, fresh acidity, good structure oak almost invisible medium bodied. Paired well with pasta, vegetarian dishes, cured meat.

250

### Chablis Venerables Vieille

FRANCE

The best in the world for softness, pale yellow, elegant fruity and floral notes with a pleasant finish. Taste fresh, soft with good minerality.

300



## White Wines

### Domaine du Grand Tinel Cotes Du Rhone

FRANCE

Offers scents of green apple and plum lead the bouquet, with a strong lime-pith note that carries through to the palate. The texture is soft and somewhat flat on the mid-palate with ample acidity.

350

### Sancerre Domaine Curot

FRANCE

The classic Sancerre wine is white, brancinly acidic and has pungent aromas of gooseberries, grass, nettles, and a hint of stony minerality.

350

## Rosé

### Camparnaud Mad Med Province Rosé

FRANCE

Nice, dry and elegant rosé wine has a beautiful salmon pink color. Refined aromas of berries and cherries with passion fruit. Excellent with all kinds of fish and light barbecue dishes.

160

### Nederburg Rosè

SOUTH AFRICA

Aromas of candy floss, strawberries and dried herbs with clean, fruity and refreshing flavours with a good acid structure on the palate.

170



## Red Wines

### Fin Ca La Escondida Reserve Malbec 2016

FRANCE

The La Rioja's Malbec features noses of violet and blueberry. On the palate, the 2016 indicates medium bodied, moderate acidity and low tannins. Black fruits with a hint of red fruits and finishes with a plummy note.

150

### De Bortoli family selection Shiraz 2017

AUSTRALIA

Dark ruby red color, with elegant aromas of cherry liqueur and dark purple fruit with undertones of mocha chocolate. On the palate is a full-bodied wine, bursting with cherry and mocha flavours and soft oak spice. Serve with poultry, game or red meat dishes. The wine also pairs well with dark chocolate desserts and roasted pecan nuts.

160

### Tierra Buena Selection Especial Merlot 2017

CHILE

Deep dark red to purple in colour. Spicy, warm, deliciously sultry nose full of ripe fruit. It will pair well with a heavy soup and spicy flavours. Full taste with ripe berry fruit and a fine firmness of round tannins.

170

### Chianti Classico Ciona DOCG Annata 2014

ITALY

A very dry red wine produced with a variable percentage of Sangiovese grapes and has a flavour reminiscent of tart cherries. Serve with steak, pork, veal or a classic Italian meal.

170

### Santa Sofia Bardolino doc Classico 2017

ITALY

It has an inebriating, vinous nose redolent of black cherries and raspberry, followed by hints of liquorice roots and new leather; a very pleasant personality! Superb with fresh pasta with mushrooms, white meat sauce or fresh water fish.

180



## Red Wines

### La Cave Gigondas Signature 2014

FRANCE

The reds are usually well filled and have some local character. A little sharp and spicy Taste black cherries a soft medium body. Goes well with lamb dishes. 80% Grenache 20% Syrah

230

### Fleurie le Moriers Jacky Piret 2016

FRANCE

Full on light tannins and ripe acidity. A complex flavor with a medium heavy body, hints of cherry and raspberry and a slight spiciness.

240

### Chateau Puy Raza

FRANCE

Of mineral aromas will first emerge with notes of pepper typical of Cabernet Franc. The wine is very round, almost velvety with a very nice peppery finish that makes you want to come back. Perfumed nose of blackberry, cedar and tobacco. Medium plus acidity, tannins well along the way to integration.

350

### The Chocolate Block

SOUTH AFRICA

A complex blend of Grenache, Syrah, Cinsault, Cabernet Sauvignon with just a hit of Viogner. An opulent style with super-fine tannins and a luscious palate of chocolaty notes on both the nose and palate. Serve with lamb, game and cheeses.

450



## Red Wines

### Rivetto Barolo DOCG de Alba 2014

ITALY

Fragrant blue flower, rose, cake spice and wild berry aromas, set the tone on this classic Barolo. It's a really well balanced wine. Serve Barolo with cured cheese, game, pork and lamb.

450

### La Fiole Du Pape Chateauneuf Du Pape

FRANCE

An elegant red wine with raspberry, blackcurrant, blueberry, strawberry taste. Leather, dust and theme aromas with smoke, tobacco, cedar, clove, vanilla and toast oak flavours.

650

## Dessert Wines

### Schroder & Schyler Sauternes

FRANCE

Sweet and honey drenched with peach and pineapple, and also rich vanilla and butterscotch.

310



## Picnic Menu

*Each basket will have the following items.  
Please order 6 hours before requiring the basket.*

### Basket 1

Crispy ciabatta or wraps with one of the following filling:

- Roast beef and horseradish salad
- Chicken and onion marmalade with tomato and lettuce
- Hummus and roasted vegetables

Greek salad with homemade vinaigrette

Freshly sliced fruits

Senchi homemade chocolate brownie

Selection of cool drinks and water

**GHC 180.00 for 2 people**

*included VAT*

### Basket 2

Crispy ciabatta or wraps with one of the following filling:

- Roast beef and horseradish salad
- Chicken and onion marmalade with tomato and lettuce
- Hummus and roasted vegetables

Tomato and mozzarella salad with basil pesto oil

Freshly sliced fruits

Senchi homemade milk scones with jam and cream

Selection of cool drinks and water

**GHC 200.00 for 2 people**

*included VAT*

### Basket 3

Crispy ciabatta or wraps with one of the following filling:

- Roast beef and horseradish salad
- Chicken and onion marmalade with tomato and lettuce
- Hummus and roasted vegetables

Caeser salad with anchovies and parmesan shavings

Freshly sliced fruits

Senchi homemade mixed berry cheese cake

Selection of cool drinks and water

**GHC 220.00 for 2 people**

*included VAT*



Beer and wine can be purchased at the bar and packed in cooler box with ice

