

Cocktails

Bravado

Gin, Avocado Purée,
Fresh Mint, Lemon Juice,
Simple Syrup

95

Misty Morning

Tequila, Bay Leaf Syrup,
Lemon Juice, Pineapple Juice,
Dill, Bay Leaf

95

By The Roadside

Dark Rum, Tomato Syrup,
Black Pepper, Fresh Sage,
Lemon Juice, Pineapple Juice

98

Orange Dew

Pitu Cachaca, Lemon Juice,
Simple Syrup, Triple Sec, Orange Bitters,
Orange Confit, Fresh Rosemary, Orange

98

Neem Tree

White Rum, Neem Tree Liqueur,
Lemon Juice, Pineapple Juice,
Simple Syrup

98

Welcome to our dining experience, where our style embraces the convivial tradition of sharing and encourages the enjoyment of our delectable dishes as a collective experience, uniting friends in the pleasure of savouring a shared culinary journey.

Starters & Salads

Plantain Chips

Served with Spiced Guacamole, Parmesan Crisps,
Chili Oil and Red Onion & Tomato Salsa

75

Crispy Fried Calamari

Served with Bloody Mary Mayonnaise
and Red Onion & Tomato Salsa

130

Grilled Chicken Wings

Creamy Parmesan Sauce,
Smoked Paprika

95

Halloumi Fries

Mix Leaves, Chili Jam,
Minted Yoghurt, Tomato Salsa

115

Crispy Chili Fish

Green Peppers,
Soya Ginger Sauce

135

Artisan Bread

Bread Rolls, Vine Butter

25

Caesar Salad

Char-Grilled Chicken, Soft Boiled Egg,
Anchovies, Parmesan

130

Specialities

Roast Pumpkin and Chickpea Curry (Vegan)

Coconut Milk, Kaffia Lime Leaf,
Jasmine Rice

170

Butter Chicken

Coriander, Fresh Chili,
Steamed Jasmin Rice

180

Barbeque Pork Belly

Asian Greens, Braised Red Cabbage,
Caramelized Apple, Honey Garlic Sauce.
Served with Herb Rice

215

Vine Burger

Extra Mature Cheddar Cheese,
French Fries, Homemade Condiments,
Streaky Bacon,

250

Asanka Cooked Beef Jambalaya

Braised Beef, Pilau Rice,
Cucumber & Red Onion Salad

250

From the Grill

Char-Grilled Octopus

Eggplant Caviar, Sweet &
Tangy Lime Purée, Mix Green Salad

210

Spicy Prawn Spaghetti Arrabiata

Grilled Tiger Prawns, served with
Spaghetti Arrabiata, Fresh Basil,
Smoked Bacon, Parmesan Crisps

300

Char-Grilled Lamb Chops

Smoked Pumpkin, Sweet Potatoes,
Chimichurri Sauce

430

Spicy Grilled Chicken

Pineapple Salsa, Sauté
Potatoes, Hot Sauce

220

Char-Grilled Tiger Prawns

Grilled Garlic And Herb Vegetables,
Spiced Tarta Sauce

300

Assorted Char-Grilled Platter

Grilled Vegetables, French Fries, Ginger
Spiced Condiment, Chimichurri & Green
Chilli Sauce (serves 2)

750

Char-Grilled Grouper

Crushed Potatoes, Salted Capers,
Red Wine Citrus Sauce

225

Char-Grilled Ribeye Steak

Grilled Courgette, Irish Potatoes,
Peppercorn Sauce

380

Arione Spritz

This Sparkling wine is an Italian
aperitif par excellence.

Its aroma is a mix of citrus,
herbs, and tropical notes.

On the palate, the
bitter-sweet of the bitters
makes it an unmistakable
drink for party mood.

500



Side Orders

Yam Chips

35

Herb Rice

45

Truffle Kelewele with Grated Parmesan

60

Mix Green Salad

35

French Fries

45

Egg Fried Rice

75

Sweet Potato Fries

75

Desserts

Grilled Banana Bread

Coffee Ice Cream

60

Mango Cheesecake

Mango Compote, Palm Wine

80

Sticky Toffee Pudding

Served with Toffee Popcorn,
Toffee Sauce and Warm Vanilla Custard

70

Walnut Brownie

Warm Chocolate Sauce,
Vanilla Ice cream

85

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Brunch

Available on Saturday 12:30 pm – 4:00 pm and Sunday 12:30 pm – 8:00 pm

Vine Platter

Waffles, French Toast, Bacon,
Fried Chicken, Sausage, Seasonal Fruit

260

Char-Grilled Grouper

Crushed Potatoes, Salted Capers,
Red Wine Citrus Sauce

225

Char-Grilled Ribeye Steak

Grilled Squash, Irish Potatoes,
Peppercorn Sauce

380

Fried Chicken

Golden Crispy Fried Chicken Strips,
Waffle, Honey

140

Vine Beef Burger

Extra Mature Cheddar Cheese,
Homemade Condiments,
Streaky Bacon, French Fries

250

Spicy Prawn Spaghetti Arrabiata

Grilled Tiger Prawns, Served with
Spaghetti Arrabiata, Fresh Basil,
Smoked Bacon, Parmesan Crisps

300

Vine Breakfast

Bacon, Scrambled Eggs, Baked Beans,
Sausage, Sautéed Mushrooms,
Hash Browns, Toast

130

Asanka Cooked Beef Jambalaya

Asanka Braised Beef, Pilau Rice,
Cucumber & Red Onion Salad

250

Char-Grilled Lamb Chops

Smoked Pumpkin, Sweet Potatoes,
Chimichurri Sauce

430

Spicy Grilled Chicken

Pineapple Salsa, Sautéed Potatoes,
Hot Sauce

220

Barbeque Pork Belly

Asian greens, Braised Red Cabbage,
Caramelized Apple, Honey Garlic Sauce,
Herb Rice

215



Side Orders

Yam Chips
35

Herb Rice
45

Truffle Kelewele with
Grated Parmesan
60

Mix Green Salad
35

French Fries
45

Egg Fried Rice
75

Sweet Potato Fries
75

Desserts

Grilled Banana Bread
Coffee Ice Cream
60

Fudgy Walnut Brownie
Warm Chocolate Sauce,
Vanilla Ice cream
85

Mango Cheesecake
Mango Compote, Palm Wine
80

Champagne and Sparkling Wine

	Country	Glass	Bottle
Freixenet Cordon Negro	Spain	90	450
Provetto Rosé	Italy	90	450
Itinera DOC Brut	Italy		450
Spritz Arione	Italy		500
Cattier Brut NV	France		2500
Veuve Clicquot NV	France		3000
Veuve Clicquot Riche NV	France		3200
Möet et Chandon Nectar Rosé	France		3500

Rosé Wine

Zinfandel Blossom Hill	USA	75	270
La Veille Ferme	France	98	370
Piccini Oro Rosato	Italy		390
Cloud Chaser	France		450
Whispering Angel	France		750
Minuty Rosé	France		810



White Wine

Chenin Blanc, Van Loveren	S. Africa	70	270
Bordeaux Blend, Tour De Goupin	France	85	320
Chardonnay, 19 Crimes	Australia		400
Pinot Grigio, Fantinell	Italy		430
Gavi, Bosio	Italy		570
Sancerre	France		600
Rolle, Chateau Miraval	France		800

Red Wine

Negroamaro	Italy	90	360
Refosk, Koper	Slovenia		405
Pinot Noir, Gerrat Bertrand	France	95	420
Rickety Bridge Pinotage	S. Africa		500
Toscana, Piccini	Italy		600
Primitivo, Codici	Italy		640



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Please inform your server of any allergies or dietary requirement.

Vine Signatures

Jasmin

90

Inspired by the freshness of the morning, this Gin drink is enhanced by mint, pineapple and cucumber

African Daisy

80

A Ghanaian affair of Apet Dry Gin, pineapple juice, lemon juice, homemade syrup and egg white. As local as you can get.

Tiki Geranium

95

In true Polynesian spirit, this Rum based cocktail is made with fresh mango, passion fruit, and almond syrup.

Something Blue

95

A perfect blend of Vodka, Citrus, Blue Curacao and pineapple juice, resulting in extremely elegant and refined cocktail.

Tropical Vibe

95

With carefully selected fruits, spirits and liquors, this drink will take you to the tropics and back within in a spilt second tones.

Passion Spritz

90

Savour the vibrant tequila-based Passion Spritz with exotic passion fruit flavours and a sparkling prosecco top-up.

Innocent Moment

Non-Jasmin

70

Pineapple, mint, cucumber, soda water

Non Sobolita

70

Concentrated sobolo syrup, lemonade and soda water

Non-Tiki Geranium

70

Pineapple, mango, passion fruit, almond syrup and lemonade

Non Basil Burst

70

Fresh basil leaves, citrus mix, Homemade syrup and soda water

Non Tropical Vibe

70

Pineapple, fresh coconut water, tangerine syrup

Non Corn Fever

70

Sweet corn, passion fruit, citrus mix and lemonade



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African Garden

Celebrate Africa's flavours with locally sourced ingredients in our exceptional cocktails that support sustainability and local farmers.

Corn Fever 95

Enjoy the vibrant Corn Fever cocktail, bursting with flavours of sweet corn, lemon juice, passion syrup, and a dash of whiskey, garnished with tarragon leaves.

Sobolita 95

Experience the refreshing Sobolita cocktail, a gin-based expedition with hibiscus flower syrup and a splash of sparkling prosecco.

Bravado 95

Indulge in the confident Bravado cocktail with Bombay gin and fresh avocado purée, complemented by mint leaves and lemon juice.

Basil Smash/Basil Burst 95

Awaken your taste buds with the delightful gin-based Basil Smash, featuring fresh basil and tangy sour mix.

Misty Morning 95

Experience the serene Misty Morning cocktail with tequila and bay leaf syrup, awakening your senses.

Moringa 98

Try the tantalising twist on the classic Margarita with remarkable moringa powder, offering a rejuvenating and invigorating experience.

By The Roadside 98

Try the enchanting By the Roadside cocktail with rum, homemade tomato syrup, black pepper, sage leaves, and a touch of lemon and pineapple.

Orange Dew 98

Transport yourself to the African garden with the brilliant Orange Dew cocktail, combining Cachaca, lemon zest, Triple Sec, and orange flavours.

Neem Tree 98

Pay homage to African ingredients with the captivating Neem Tree cocktail, combining rum, neem tree liqueur, lemon juice, and tropical pineapple essence.



Classics

Old Fashioned

80

An old fashioned is a true classic made with one of the finest Bourbons, brown sugar, bitters and garnished with an orange peel, Angostura (or cherry). This cocktail is for Whiskey lovers!

Espresso Martini

95

Combining coffee, liqueur, Vodka and espresso with a touch of sugar. It has a dominance.

Whiskey Sour

95

Whiskey sour is perfect blend of sweet and sour (well balanced). This cocktail is made of the finest Bourbon, lemon juice, homemade syrup and Angosura bitters.

French 75

95

The French 75 is a refreshing and citrusy sparkling gin based cocktail that packs a punch. It's perfect for a brunch and other celebratory occasions.

Aperol Spritz

95

This fizzy summer drink is the real deal! Very refreshing and exotic, it has Aperol prosecco and a touch soda water to enhance its fizzyness.

Negroni

95

This cocktail serves as a stimulant for your appetite before a meal. This lovely cocktail comprises of gin, Campari and sweet vermouth.

Daiquiri

95

A rum based cocktail with lemon juice and a little homemade syrup to enhance a delicate flavor and sweetness.

Mojito

90

This is a rum based cocktail that taste minty-fresh, citrusy and a little sweet. This drink is made of fresh limes, fresh mint leaves, rum, soda and our home-made syrup. The soda stretches out the flavors



Japanese Whisky

	25ml	Bottle
Nikka Blended	150	2840
Togouchi	210	3950
Yamazakura	240	4430
Hibiki Suntory	300	8000
Hibiki Harmony	350	8700
Yamazaki 12y	465	8800
Hakushu 12y	680	16000
Hibiki 17y	2560	39000

Single Malt Whisky

Naked Grouse	50	980
Glenlivet 12y	75	1500
Highland Park 10y	95	2000
Glenfiddich 12y	100	2020
Aberlour 12y	100	2200
Glenrothes 12y	120	2250
Isle of Jura 12y	125	2340
Glenmorangie Original	95	2480
Glenlivet 18y	150	2500
Macallan 12y	160	2980
Balvenie 12y	150	3500

Scotch Whisky

Famous Grouse	40	500
Famous Grouse Smoky	45	800
Chivas 12y	50	1000
Johnnie Walker Black Label	50	1100
Johnnie Walker Gold Label	65	1335
Chivas 15y	75	1590
Chivas 18y	95	1920
Dimple 15y	170	3950



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Bourbon Whisky

Wild Turkey	35	725
Jack Daniels	70	1935
Makers Mark	100	2720

Irish Whisky

Jameson	50	700
Jameson Black Barrel	55	980

Cognac

Hennessy VS	90	2445
D'Usse VSOP	140	2700
Remy Martin VSOP	165	3120
Martel Blue Swift	150	3500
Hennessy VSOP	160	4300
Martel XO	360	6720
Hennessy XO	535	9980

Rum

Malibu	30	450
Havana Club 3y	30	540
Captain Morgan Spiced	30	550
Captain Morgan Dark	30	550
Saint James Amber	30	700
Pitu Cachaca	30	700
Bacardi Carta Negra	35	900
Havana Club 7y	40	960
Bumbu Cream	55	1020
Angostura 3y	45	1120
Bumbu Original	70	1400
Havana Club 15y	80	1530
Angostura 7y	90	1840
Bumbu XO	90	2350
Ron Zacapa 23	110	2350



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Vodka

Sky Citrus	30	684
Sky Raspberry	30	684
Absolut Blue	30	700
Smirnoff	30	750
Absolut Raspberry	35	800
Grey Goose	40	1272
Crystal Head	45	1300
Belvedere	45	1560
Cîroc	50	1820

Tequila

Jose Cuervo	30	750
Avion Silver	55	1300
Avion Reposado	55	1350
1800 Silver	80	1500
Volcan Blanco	100	2020
Patron Coffee	110	2500
Patron Silver	120	2700
Patron Añejo	175	3150
Patron Reposado	180	3385
Casamigos	220	4000
Azul Reposado	250	5600
Don Julio 1942		13060
Patron Grand Piedra Añejo		16000
Patron Burdeos Añejo		30000

Vermouth

Martini Extra Dry	20	650
Martini Rosso	20	650



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Gin

Apet Dry Gin	15	180
Beefeater Pink	30	550
Beefeater	30	570
Plymouth	45	600
Bulldog	30	700
Copper Head	30	750
Malfy Original	30	750
Malfy Con Limone	30	750
Inverroche	45	800
Tanqueray 10	50	950
Bombay Sapphire	50	1220
Monkey 47	75	1250
Hendricks	100	1950
Botanist	70	2100

Liquors

Aperol	40	490
Kahlua	20	540
Baileys	30	600
Campari	20	630
Aphro Nubi	30	635
Aphro Ginger	30	635
Cointreau	30	700
Sambuca di Amore	25	900
Amarula	25	950
Galliano	45	950
Grand Marnier	40	1220
Amaretto Disaronno	25	1330
Villion	55	1500



Beers

Club	30
Corona	35
Guinness	35
Tale Farmhouse Ale	50
Tale Hibiscus IPA	50

Soft Drinks

Coca Cola	30
Fanta	30
Sprite	30
Soda Water	30
Diet Coca Cola	35
Tonic	40
Red Bull	40
Still Water	45
Sparkling Water	45
Fresh Pineapple Juice	50
Fresh Orange Juice	50
Pineapple Orange Mix	50

Tea and Coffee

Espresso	25
Twinnings English	
Breakfast Tea	35
Twinnings Peppermint	
Tea	35
Twinnings Cammomile	
Tea	35
Lipton Yellow Label	35
Capuccinno	40
Latte	40
Americano	40
Double Espresso	45

Shisha

Berry custard	200
Love 66	200
Mint	200
Strawberry	200
Vine	200
Watermelon	200



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