

BREAKFAST

6:00AM-11:00AM

ENGLISH BREAKFAST **GHC 105**

Hash browns, baked beans, grilled tomatoes, mushrooms, sausages, bacon and 2 egg of your choice (omelette, scrambled egg, poached egg or fried egg)

Bread and pastry basket

Choice of cereal

Choice of hot beverage (tea or coffee)

Choice of fresh Juice (pineapple, orange or watermelon)

BREAKFAST

6:00AM-11:00AM

3 Eggs Omelette

GHC 55

Plain or with ham / bacon / salmon / smoked salmon / tomatoes / onion / bell peppers / chili / mushrooms or cheese

2 Fried Eggs

GHC 45

Sunny side up, over medium, over easy, over hard served on toast

Eggs Benedict

GHC 55

Poached eggs, bacon and Hollandaise sauce

Eggs Royale

GHC 75

Poached eggs, smoke salmon and Hollandaise sauce

BREAKFAST

6:00AM-11:00AM

3 Eggs Omelette

GHC 55

Plain or with ham / bacon / salmon / smoked salmon / tomatoes / onion / bell peppers / chili / mushrooms or cheese

2 Fried Eggs GHC 45 Sunny side up, over medium, over easy, over hard served on toast

Eggs Benedict GHC 55

Poached eggs, bacon and Hollandaise sauce

Eggs Royale

GHC 75 Poached eggs, smoke salmon and Hollandaise sauce

BREAKFAST / BEVERAGES

6:00AM-II:00AM

Selection of Tea GHC 15

Choice of Coffee

Americano GHC 20

Cafe Latte GHC 20

Cappuccino GHC 20

Single Espresso GHC 18

Double Espresso GHC 22

Fresh Juices GHC 25

Pineapple, orange or watermelon

STARTERS

11:00AM-10:30PM

Deep Fried Calamari Rings

GHC 55

With kafir lime Tartar sauce

Honey Glazed Chicken Wings

GHC 55

With sweet and sour sauce

Coconut Prawns

GHC 110

Deep fried prawn with coconut crust and sweet chili

Hummus with Flat Bread

GHC 65

Beef Carpaccio

GHC 75

Thinly sliced beef with arugula and Parmesan cheese

STARTERS

11:00AM-10:30PM

FROM THE GARDEN

Classic Caesar Salad

GHC 75

Romaine lettuce, croutons and Caesar dressing

Topping of:

Chicken +GHC 10 or Prawns +GHC 25 or Lobster+GHC 75

Greek Salad

GHC 75

Tomatoes, cucumber, olives, bell peppers, onions and creamy feta cheese

Pot of Soups

Fisherman's Soup

Vegetable Soup

GHC 60

GHC 50

STARTERS II:00AM-I0:30PM

CHOICE OF PASTA

(Penne or Spaghetti)

Bolognese GHC 85
Carbonara GHC 70
Arrabiata GHC 65
Extra Parmesan Cheese GHC 15

All prices are inclusive of all applicable taxes and service charges. Kindly alert us of any allergies. For In-Room Dining, please allow 30 minute for the order to be served.

MAIN COURSE

11:00AM-10:30PM

Pan grilled Salmon with Vegetable

and mashed Potatoes

GHC 120

Peri peri Prawns with

Jollof Rice and Plantain

GHC 110

Spicy Grilled Tilapia

with Jollof Rice

GHC 85

Ghanaian Spiced Chicken Stew

with steamed Rice

GHC 85

MAIN COURSE / BBQ

11:00AM-10:30PM

Grilled Black Tiger Prawns GHC 150

Grilled Grouper Fillet Steak GHC 140

Beef Tenderloin GHC 220

5 Spiced Chicken Breast GHC 120

All proteins served with your choice of one (1) sauce and one (1) side order to complete your entrée, please see the selection on the following page.

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MAIN COURSE / BBQ

11:00AM-10:30PM

Side Sauce

Peppercorn sauce / mushroom sauce / Shito/ green chili / lemon butter sauce or garlic & caper butter sauce

Extra Sauce

GHC 30

Side Orders

Fried plantain / French Fries / fried rice / yam chips / Jollof rice / plain rice or sauteed vegetables

Extra side order

GHC 30

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SANDWICHES / BURGERS

11:00AM-10:30PM

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Cilib Sanc	lwich with	French Fries

GHC 85

Lettuce, tomato, fried egg, bacon and chicken

Grilled Vegetable Sandwich with French Fries

GHC 50

Beef Burger with French Fries

GHC 85

Mincemeat, lettuce, tomatoes, onions and pickles

Chicken Burger with French Fries

GHC 85

Chicken breast, lettuce, tomatoes, onions and pickles

Cheese topping

GHC 10

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OVEN BAKED 12INCH SIGNATURE PIZZA 11:00AM-10:30PM

Ghanaian Style

GHC 85

Shito crispy chicken, juicy pineapple, Roma tomatoes, red onions and Chili pepper sauce baked with Mozzarella Cheese

Meat Feast

GHC 120

Three seasoned beef sausage, Pepperoni, Italian dry salami baked with Parmesan and Mozzarella cheese

Vegetarian

GHC 95

Mixed grilled Vegetables, Olives, Mushrooms and Mozzarella Cheese with mixed leaves tossed with Pesto Oil

Margherita

GHC 85

Tomatoes, mozzarella cheese, fresh basil and extra-virgin olive oil

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DESSERT

11:00AM-10:30PM

Cream Caramel GHC 50

Apple Pie GHC 50

Mango Mousse GHC 50

Fruit Platter GHC 40

Ice Cream GHC 30

Select 2 scoops of your favorite: vanilla, strawberry and chocolate

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KIDS CORNER

11:00AM-10:30PM

Chicken Nuggets with French Fries

GHC 40

Spaghetti Bolognese

GHC 40

Chicken Sausage with mashed

Potatoes and Peas

GHC 40

NIGHT MENU/ STARTERS

10:30PM-6:00AM

Deep Fried Calamari Rings

GHC 55

With kafir lime Tartar sauce

Honey Glazed Chicken Wings

GHC 55

With sweet and sour sauce

Coconut Prawns

GHC 110

Deep fried prawn with coconut crust and sweet chili

Greek Salad

GHC 75

Tomatoes, cucumber, bell peppers, onions and creamy feta cheese

NIGHT MENU/ MAIN COURSE

10:30PM-6:00AM

Beef Burger with French Fries GHC 85

Spaghetti Bolognese GHC 85

Pan grilled Salmon with

Vegetables and Mashed Potatoes GHC 120

Vegetable Curry with Jasmine Rice GHC 80

NIGHT MENU/ MAIN COURSE

10:30PM-6:00AM

Beef Burger with French Fries GHC 85

Spaghetti Bolognese GHC 85

Pan grilled Salmon with

Vegetables and Mashed Potatoes GHC 120

Vegetable Curry with Jasmine Rice GHC 80

NIGHT MENU/MAIN COURSE

& DESSERT

10:30PM-6:00AM

Beef Burger with French Fries GHC 85

Spaghetti Bolognese GHC 85

Pan grilled Salmon with Vegetables

and Mashed Potatoes GHC 120

Vegetable Curry with Jasmine Rice GHC 80

Fruit Platter GHC 40

Ice Cream GHC 30

Select 2 scoops of your favorite: vanilla, strawberry and chocolate

NIGHT MENU/MAIN COURSE

& DESSERT

10:30PM-6:00AM

Beef Burger with French Fries GHC 85

Spaghetti Bolognese GHC 85

Pan grilled Salmon with Vegetables

and Mashed Potatoes GHC 120

Vegetable Curry with Jasmine Rice GHC 80

Fruit Platter GHC 40

Ice Cream GHC 30

Select 2 scoops of your favorite: vanilla, strawberry and chocolate

BEVERAGE MENU / SOFT DRINKS &

JUICE

10:30PM-6:00AM

Soda Water	GHC 15	Pineapple Juice	GHC 25
Tonic	GHC 15	Orange Juice	GHC 25
Sprite	GHC 15	Watermelon Juice	GHC 25
Coke	GHC 15	Bissap Juice	GHC 15
Fanta	GHC 15		
Ginger Ale	GHC 15	Bel Aqua Still <i>small</i>	GHC 16
Malta Guinness	GHC 18	Bel Aqua Still <i>large</i>	GHC 27
Alvaro	GHC 18	Bel Aqua Sparkling <i>small</i>	GHC 20
Red bull	GHC 30	Bel Aqua Sparkling <i>large</i>	GHC 30

BEVERAGE MENU / BEER

Club	Beer	GHC 25	
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Star Beer GHC 25

Heineken Beer GHC 30

Guinness GHC 30

Stella Artois GHC 30

BEVERAGE MENU / CLASSIC COCKTAILS

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Mojito Mint leaves, lime wedges, simple syrup, white rum, soda water	GHC 50
Long Island Ice Tea Tequila Blanco, white rum, vodka, triple sec, gin, coke	GHC 60
Frozen Daiquiri (strawberry/kiwi/mango/passion fruit) White rum, lemon juice, simple syrup	<i>GHC</i> 50
Old Fashion Bourbon whisky, angostura bitters, brown sugar	GHC 50
Margarita Tequila Blanco, Triple sec, lemon juice	GHC 50
Martini Dry Dry gin, Martini extra dry	GHc 50

BEVERAGE MENU / WINE

	Glass	Bottle
House Red wine	GHC 40	GHC 180
House white wine	GHC 40	GHC 180
House Rose wine	GHC40	GHC 180

Ask the table waiter for the choice of house wines available.

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BEVERAGE MENU / CHAMPAGNE

Moët Chandon Brut	GHC 1.200
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Moët Chandon Nector Rosé GHC 1.500

Moët Chandon Imperial Nectar GHC 1.350

Veuve Clicquot Rosé GHC 1.550

BEVERAGE MENU / SPIRITS

Cognac	25ml	bottle	Tequila	25ml	bottle
Hennessy VS	GHC 30	GHC 800	Patron Silver	GHC 60	GHC 1.800
Hennessy VSOP	GHC 40	GHC 1.800	Patron Reposado	GHC 60	GHC 1.800
Remy Martin VSC)P	GHC 1.800	Gin	25ml	bottle
Whiskey	25ml	bottle	Bombay Sapphire	GHC 30	GHC 800
J W Black label	GHC 30	GHC 850	Gordon	GHC 25	GHC 750
Jack Daniels	GHC 30	GHC 850	Hendricks		GHC 750
Chivas 12Years		GHC 1.800	Liquor & Rum	25ml	bottle
			Baileys	GHC 30	GHC 650
			Captain Morgan Black GHC 25		GHC 500
- 1- 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1			Captain Morgan Spi	ced GHC 25	GHC 500