

Tuanel

Lounge

"For the love of
delicious food"

STARTERS

SHRIMPS COCKTAIL

GH¢195

Marinated Shrimps in Lemon Garlic Served Over Avocado Fan Topped With a Tangy Seafood Dressing

CHEFS BEEF TRINCHO

GH¢190

Beef Fillet Cooked in a Creamy Brown Spicy Sauce Served With Sour Dough Garlic Bread Slice

THAI FISH CAKES

GH¢130

Homemade Fish Cakes Infused With Chili, Lime, Coriander And Red Onion Fried Served With Peri-Peri Mayonnaise

CHEF SHARING PLATTER

GH¢300

Beef Kofta / Chicken Wings / Calamari / Fish Cakes Served With French Fries, Yam Chips And Dipping Sauces

CHEEZY CHICKEN QUESADILLA

GH¢195

Spicy Chicken With Cheddar Cheese Wrapped in a Tortilla Served With Guacamole, Pico da Gallo And Green Pepper Sauce

GRILLED CALAMARI

GH¢180

Calamari Marinated in Lime And Chilli Served With Pineapple Salsa

SPICY SNAILS

GH¢200

Ghanaian Snails Simmered in a Spicy Tomato, Garlic And Pepper Sauce

SOYA CHICKEN SALAD

GH¢180

Soya Chicken Strips With Feta Cheese, Papaya And Cashew Nuts Served over Fresh Lettuce

BUFFALO WINGS

GH¢190

Roasted Marinated Chicken Wings in Paprika And Garlic Accompanied by Green Pepper Sauce And Sweet BBQ

CHICKEN CAESAR SALAD

GH¢180

Fresh Lettuce Tossed together with Tomatom Anchovies, Olives in a Caesar Dressing Topped with Crispy Croutons And Grilled Chicken Breast

"Where every flavor
tells a story"

"Sensory indulgence unlocked"

(7% Gratuity will be added to your final bill)

BURGERS

*"Bringing class
to cuisine"*

*"Life is dull without
good food"*

CHICKEN BURGER

GH¢200

Grilled Chicken Breast Topped with Bacon, Tomato Pepper Sauce on a Brioche Bun with Lettuce, Gherkin and Cheese Served with French Fries

AMERICAN BURGER

GH¢280

200gr Flame Grilled Wagyu Beef Patty Topped with Bacon, Lettuce, Tomato, Onion, Gherkin and Cheese Served on a Brioche Bun with French Fries

CHEFS HERO STEAK ROLL

GH¢220

Grilled Soft Beef with Sauteed Mushroom and Onion Trimmings on a Toasted Baguette with Dijon Mustard Accompanied by a BBQ Herb Relish

*"Your culinary
adventure awaits"*

PASTA

SEAFOOD LINGUINE

GH¢240

Prawns, Calamari and Mussels Simmered in a Napolitana and Basil Sauce with Linguine

BEEF FETTUCCINI

GH¢230

Beef Fillet in a Tomato, Olive and Chili Sauce placed over Fettuccini and topped with Parmesan Cheese

LINGUINE ALFREDO

GH¢220

Chicken and Mushroom in a Cremalat Sauce Tossed with Linguine and Served with Parmesan Cheese

*"A taste you'll
remember"*

"Eating is a necessity but cooking is an art"

MAINS

ROSEMARY MINT LAMB CHOPS (FRENCH CUT)

GH¢480

3 Lamb Loin Chops Grilled Served with a Minted Gravy, Mushy Peas and Baked Potato Stack

600GR BBQ LAMB SHANK

GH¢580

Slow Cooked Lamb Shank in Barbeque, Herbs and Red Wine Served over Spinach Mash

300GR BEEF RIPEYE STEAK

GH¢510

Imported Prime Beef Rib Steak, Flame Grilled in Chefs Secret Spice Rub and Served with a Creamy Black Pepper Sauce and a Choice Off our sides options

500GR T BONE STEAK

GH¢560

On the Bone Imported A Grade Steak Flame Grilled in Chefs Secret Spice Rub Served with Mushroom Sauce and a Choice Off our side's options

TRADITIONAL OXTAIL

GH¢450

Oven Braised Oxtail Slow Cooked in Red Wine and Beer served Mashed Potato

PORK CHOPS

GH¢240

Loin Chops Marinated in a Sweet Mustard and Herb Rub Flame Grilled served over Jollof Rice and Citrus Gravy

½ CHICKEN PERI-PERI

GH¢180

Marinated Mozambique Style Grilled on an open Flame served with French Fries and coleslaw

GRILLED HERB CHICKEN

GH¢180

Oven Roasted ½ Chicken covered with a spicy Green Herb sauce served with Sauté Potatoes

CHICKEN STRIPS

GH¢140

Deep Fried Chicken Served With French Fries / Asian Slaw / Gralic Mayounaise Dressing

CHICKEN KIEV

GH¢170

Flattened Chicken Breast Filled with Spinach and Mushroom Rolled, Deep Fried served with a layered Potato Stack and Chili Cheese Sauce

CHICKEN FAJITA

GH¢220

Grilled Chicken in a Medley of Peppers in a Mexican Sauce served over Jollof Rice and accompanied by a Fajita Set

"People who love to eat are always the best people."

"Flavors for royalty"

(7% Gratuity will be added to your final bill)

SEAFOOD

SALMON AND CHIMCHURRI

GH¢360

Norwegian Salmon Pan Grilled to Perfection Topped With a Chimichurri Relish and Mash Potato

JUMBO PRAWNS

GH¢350

Seared Pineapple Topped With Citrus Marinated Grilled Prawns Served With a Chili Garlic Butter And Fried Rice

JOLLOF SEAFOOD PAYELLA

GH¢450

Grilled Prawns, Mussels, Grouper Pieces And Calamari Cooked in a Spicy Fragrant Sauce Served Over Jollof Rice Accompanied by Pepper Sauce

GRILLED TILAPIA

GH¢220

Pepper Grilled or Oriental Flavoured

Whole Grilled Tilapia Topped With Ghanaian Pepper Sauce or Marinated in Soya Oriental Style

FRESH FILLET OF GROUPER

GH¢240

Fresh 250gr Fillet of Grouper Basted With Basil Pesto Topped With Shrimps And Served With Fried Plantain

SIDE ORDER

FRENCH FRIES

GH¢40

YAM CHIPS

GH¢45

COLESLAW

GH¢40

JOLLOF RICE

GH¢50

WHITE RICE

GH¢40

FRIED PLANTAIN

GH¢40

MASHED POTATO

GH¢50

“Good food.
Good mood”

DESSERTS

TRADITIONAL APPLE CRUMBLE

GH¢90

Apple Cooked in Cinnamon and Sugar on Top of Short Crust Pastry Topped With Crumbled Pastry And Baked in the Oven Served Warm With Ice Cream

TUNNEL OREO SURPRISE

GH¢90

Oreo Biscuit Crumbs Topped With Vanilla Ice Cream and Caramel Sauce Served With a Berry Coulis

RUM COFFEE CHEESE CAKE

GH¢110

Coffee Flavored Cream Cheese With Hint of Rum And Topped With Sugared Orange Rind

CHOCOLATE FONDANT

GH¢120

Served With Vanilla Ice Cream

CRÈME BRULLE

GH¢110

Served with Blueberry Coulis

“The secret ingredient
is always love”