



LUNCH & DINNER MENU

SOUPS & SALADS

SMOKED GOAT SOUP **GHC 100**
(with Kpakpo shito)

WILD MUSHROOM SOUP **GHC 80**
(with sautéed mushrooms)

CAESAR SALAD **GHC 160**
(Lettuce, Bacon crumbs, Soft boiled Eggs, Parmesan Flakes, Rustic Herb Croutons tossed in Traditional Caesar dressing)

GRILLED SALMON & TIGER PRAWN SALAD **GHC260**
(with avocado & chili salsa)

MIXED GREEN SALAD **GHC 100**
(Mixed Greens)

CANAPES

PRAWN TEMPURA **GHC 160**
(sweet chili sauce)

CRISPY CALAMARI **GHC 140**
(Deep Fried in seasonal butter served with sweet chili mayo)

LAMB SAMOSA **GHC 110**
(With Mint & yoghurt Dip)

VEGETABLE SPRING ROLLS **GHC 70**
(vegetable wrapped in spring pastry with sweet chili sauce)

BBQ SPARE RIBS **GHC 160**
(Served with BBQ Sauce)

CANAPES

DOMEDO (Spicy Pork Belly) **GHC 150**
Served with Hot Suya pepper

GRILLED CHICKEN WINGS **GHC 120**
(with Peri Peri/ Green chili/ BBQ sauce)

SANDWICHES/ BURGERS

CLUB SANDWICH **GHC 140**
(Chicken, egg, bacon, lettuce & tomato)

AVOCADO ON TOAST/WRAP **GHC 120**
(avocado, green pepper, onions & tomatoes)

MONTICELLO CHEESE BURGER **GHC 150**
(6oz Beef, lettuce, cheddar, tomatoes, bacon, onions, mayo & ketchup)

SEARED FISH BURGER **GHC 140**
(Avocado, Salsa with French Fries or Side Salad)

PIZZA MARGHERITA **GHC 160**
ADD THREE TOPPINGS FOR **GHC 200**
Pepperoni, Chicken, Sausage, Green pepper, Bacon, Mushroom, Pineapple)

PASTA

VEGETARIAN LINGUINE **GHC 100**
(Spinach, wild mushroom, chili, tomato, Confit and splash of white wine)

SEAFOOD LINGUINE **GHC 270**
(Lobsters, Prawns, Octopus, Splash of White Wine & Slow Roast Tomato sauce)

CLASSIC ALFREDO PASTA **GHC 250**
(Tagliatelle, Cream and Parmesan cheese)

TRADITIONAL ITALIAN PENNE ARRABIATTA **GHC 150**
(Tomato, Garlic & Chili)

Please note a discretionary 10% service charge will be added to your bill.



LUNCH & DINNER MENU

FISH & SEAFOOD

GRILLED PRAWNS **GHC 340**
(Platter of grilled prawns)

PAN SEARED GROUPEL FILLET **GHC 280**
(Served with greens, saute potato and lemon butter sauce)

SOUTHERN FRIED CATFISH **GHC 260**
(Served with French fries & Tartar sauce)

SPICY BAKED CATFISH **GHC 240**
(With Side Salad, Sweet Potato & Yam Croquettes, Tomato Salsa)

PAN SEARED SALMON **GHC 430**
(Courgetti noddle's, Scalloped potatoes and velouté sauce)

MEAT

SMOKED FISH & BEEF PALAVA SAUCE **GHC 150**
(Smoked fish & Beef with Yam/ Plantain)

HERB ROASTED RACK OF LAMB **GHC 600**
(with Pun Yam & sweet potato croquette, wilted spinach pea puree and lamb jus)

GRILLED PORK CHOPS **GHC 300**
(with grilled tomatoes, mushrooms, chimichurri sauce and a choice of side)

JASPER GRILLED T-BONE STEAK **GHC 550**
(with a choice of peppercorn/ Mushroom sauce)

GRILLED RIB-EYE STEAK **GHC 400**
(with garlic butter, mushroom, tomato and side of your choice)

POULTRY

ROAST CHICKEN SUPREME **GHC 280**
(crispy chicken supreme, Crème potato, green beans with chasseur sauce)

SOUTHERN FRIED CHICKEN DRUMSTICKS **GHC 210**
((Served with Perri, Green Chili or BBQ sauce)

SIDES

JOLLOF RICE **GHC 60**

VEGETABLE FRIED RICE **GHC 60**

SPINACH & MUSHROOM RICE **GHC 60**

FRENCH FRIES **GHC 45**

FRIES (YAM/ SWEET POTATO) **GHC 45**

POTATOES (MASHED) **GHC 70**

MIXED VEGETABLES (SAUTEE/STEAMED) **GHC 60**

DESSERTS

CHOCOLATE FONDANT WITH TOFFEE CENTRE **GHC 100**
(Nkate Cake Cream, Hot Chocolate sauce, Vanilla Bean, Ice cream)

APPLE CRUMBLE TART **GHC 80**
(with a choice of custard or vanilla Ice Cream)

STICKY TOFFEE PUDDING **GHC 100**
(with vanilla ice cream)

SEASONAL FRUIT SALAD **GHC 60**
(with Cointreau syrup)

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