



## CHAPTER ONE

### DINNER MENU

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#### SOUP

Lobster Bisque With Lobster Ravioli With Brandy And Chive Cream 60ghc

Chapter One Prawn Laksa Soup 60ghc

Butternut Squash And Coconut Cappuccino Soup With Coconut Bread Stick 50ghc V

Hot Smoked Light Goat Soup 50ghc

#### STARTERS

Black Cod With Miso, Teriyaki Seared Salmon With Asia Salad And Crispy Plantain Chips 95ghc

Lightly Poached Lobster, Beetroot Smoked Salmon, Beetroot Purée And Smoked Paprika Foam And Chorize Crispy 75ghc

Crab & Coriander Cake, Seared Scallop, Thai Prawns Salad, Mango Salsa With Ginger Dressing 80ghc

Pan Seared Scallops Served With Lardon Crudo and Green Papaya, Mint, Chili and Fresh Coconut Salad with a Palm Sugar Dressing 90ghc

Fresh Brixham Crab, Apple And Cress Salad, Smoked Paprika And Pepper Coulis 60ghc

Trio Of Duck Confit Duck, Crispy Duck And Smoked With Caramelized Plantain With Plum Reduction 75ghc

Trio Beetroot, Pickled, Roasted And Crisp With Whipped Goats Cheese, Walnuts, Truffle Honey, Popcorn 75ghc V

Twice Baked Soufflé Of Plantain, Sweet Plantain Puree With Crispy Green Plantain With Ground Nut Dressing 50ghcV

#### MAINS - FISH AND SEAFOOD

Roasted Fillet Of Cornish Cod, Peas Puree, Pickled Onion, Sauce Gribiche 150ghc

Pan Roasted Fillet of Salmon Loin with Warm Marinated Potatoes Salad with Dill and Crab and Orange and Honey Butter Sauce 160ghc

Pan Cassava Fish, Sweet Potatoes Puree, Sauté Spinach Saffron & Vanilla Sauce 120ghc

Fillet of Sole with Scallop King, Clam, Smoked Bacon with Wild Mushroom Chowder Served With Buttered Spinach, Pumpkin Puree and a Smoked Veloute 160ghc

Ch1 Luxury Lobster 190ghc

(Dressed Lobsters, Roast Smoked Salmon, Crevettes, Crab & Coriander Cake, Luxury Prawns Salad)



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#### MAINS - POULTRY

Confit Duck legs, Orange Glazed Roasted Breast, With Red Cabbage and Apple, Red Plum Puree Candy Plantain  
With Duck Jus 165ghc

Guinea Fowl Trio: Roast Breast, Butternut Puree, Confit Leg, Guinea Fowl and Ginger Sausage, Spinach and Apple  
and Guinea Jus 150ghc

Sauté Corn-Fed Chicken Supreme, Sweet Potatoes and Yam Croquette, Spinach Roasted Cherry Tomato with Mushroom  
and Tarragon Sauce 150ghc

#### MAINS - MEAT

Slow Roasted Rack of Lamb with a Wild Herbs Crust, Tarragon Croquette, Butternut Squash Puree, Butter Spinach  
and With Lamb Jus 180ghc

Duo, Pork Fillet, Smoked Pork Belly, Minted Puna Yam Bubble And Squeak Savoy Cabbage With Bacon And Red Wine Jus 150ghc

Grilled Scottish Beef Fillet, Pan-Fried Foie Gras And Potato Rolls, Wild Mushroom Sauce 180ghc

Loin Of Venison With Soy Glazed Baby Beets And Roasted Turnip Purée 180ghc

#### SIGNATURE CURRIES

Chef Ruby Signature Chicken Curry With, Daal, With Veg Samosa And Onion Bhaji 140ghc

Chef Ruby Signature Slow Cooked Massaman Lamb Shank Curry With Coconut And Peanuts With 170ghc

Chef Ruby Signature Vegetable Curry With Daal With Vegetable Samosa And Onion Bhaji 100ghc V

**“All curried are Served With Mango Chutney, Cucumber Raita Tomato Salad, Poppadum Naan Bread And Tilda Basmati Rice”**

#### PASTA

Parmesan Spinach And Sweet Potatoes Gnocchi, With Med Veg Ragout With Mixed Herbs And Truffle Oil 100ghc V

Crab Linguine With Tiger Prawns, Chili & Rocket With Sun-Dried Tomatoes And A Splash Of White Wine 120ghc

Wild Mushroom Risotto Finished Globe Artichoke Heart With Mascarpone And Parmesan 120ghc V

#### SIDE DISHES - VEGETABLES

Sautéed Mushrooms 15ghc, Sauté Spinach 15ghc, Sautéed Courgettes 15gh, Honey Glazed Carrots 15ghc

#### SIDE DISHES - STAPLES

Braised Brown Rice 20ghc, Wild & Plain Rice 20ghc, Jollof Rice 20ghc, Spinach & Mushroom Rice 20ghc

Quinoa 20ghc, Sautéed Sweet Potatoes 18ghc, Sautéed Potatoes 18ghc, Mash Potatoes 18ghc, Diced Potatoes With Garlic 18ghc



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#### DESSERTS

Three Chocolate Brownies With Filled Bofrot With Bailey Mousse, Vanilla Ice Cream Chocolate Mousse 75ghc

Passion And Mango Cheese Cake With Passion Fruit Madeleine 65ghc

White Chocolate Mousse With Strawberries, Hazelnut Macarons With Strawberry Sorbet 70ghc

Sticky Toffee, Pudding Served With A Toffee Smoothie And Ice Cream 65ghc

Chocolate Fondant, Vanilla Beans Ice Cream, White Chocolate Milkshake With Salted Caramel Macaron. 75ghc

A Variety Of Ghana Chocolate (Chocolate Cannelloni With Salt Caramel Centre, Soft Chocolate Fudge Cake, With Rich Chocolate Mousse Top, Chocolate Macaroon And White Chocolate & Pistachio Ice Cream. 80ghc

Vanilla Cheesecake With Blackberries And Mint Compote 65ghc

Bramley Apple Crumble Toffee Pie With Custard 60ghc

English Strawberries, Pistachio Biscuit And Basil, Strawberry Ice Cream 70ghc

Seasonal Fruit Salad With Cointreau Citrus Syrup 30ghc