



CHAPTER ONE

BRASSERIE MENU

Please check for daily specials and children's menu

WHILE YOU WAIT

Marinated Mixed Olives in extra olive oil, garlic, rosemary and sun blushed tomatoes 70ghc

STARTER

Arugula Salad with shaved parmesan, caramelized walnuts, olive and lemon dressing 50ghc

Asian Chicken Skewers with nashi slaw 65ghc

Chicken or Beef Suya with plantain fritters 65ghc

Lamb Skewers – rosemary infused lamb skewers with a minted yoghurt dip 90ghc

Barbecue Pork Ribs 70ghc

Crispy Spicy Buffalo Wings with blue cheese dip 60ghc

Chicken Wings (Have It Your Way) smokey barbecue, peri-peri sauce and green chili 60ghc

BOWL FOOD SUMMER FRESH SALADS

Asian-Style Grilled Giant Prawn Salad 130ghc

Char-Grilled Chicken Caesar Salad with cos lettuce, garlic croutons, crispy bacon parmesan and anchovies 80ghc

Grilled Octopus with sweet peppers, red onion, capers, red wine vinegar dressing 75ghc

Grilled Tuna Nicoise Salad with lemon herb dressing 85ghc

Smokey Grilled Chicken Cobb with egg, smokey lardon, tomatoes, cucumber, lettuce, avocado, blue dressing 85ghc

Seared Salmon Fillet with a Cajun, honey and soy marinade with crispy mango salad 155ghc

PLATTERS

Accra Domedo (spicy pork belly) served with kelewele and hot suya pepper 75ghc

Japanese Salmon Fish Fingers with sweet chilli dipping sauce 130ghc

Crispy Calamari with smoked red pepper, chilli romesco and lime 50ghc

Prawn Tempura with sweet chilli sauce 70ghc

Spring Rolls (6 pieces) served with sweet chilli sauce – Vegetable, Duck 50ghc

Samosas (6 pieces) served with sweet chili sauce – Vegetable, Lamb 50ghc

Traditional Fish & Chips (Cod or Haddock) with chips and homemade tartar sauce 150ghc



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THE BURGER BAR

All our burgers are served in a fresh, white brioche burger bun with French fries or side salad

Prime Beef Burger with onion, cheddar, smoked bacon, mustard mayo, lettuce, tomato, pickle 80gh

Venison Burger with caramelized onion, smoked bacon, smoked apple cheese cheddar 80ghc

Lamb and Mint Burger with cucumber yoghurt sauce 80ghc

Mexican Chicken Breast Burger with hot smokey salsa, melted cheese, guacamole 80ghc

Salmon and Dill Burger with rocket mayo 100ghc

Mexican Gourmet Bean Burger with fried onion, tomato salsa, guacamole and cheese 65ghc

Slider Burger with pulled pork, beef & bacon, char-grilled chicken & hot salsa 85ghc

Pimp your burger with an extra ghc10 traditional homemade coleslaw, mixed leaf salad, fried onions, fresh tomato, vintage cheddar ghc15, blue cheese ghc15 and brie ghc15

FROM THE JASPER CHAR GRILL

Served with balsamic onions, roasted tomato and two choices of sides

Grilled 28 Day-Aged English Sirloin steak 195ghc

Grilled 28 Day-Aged English Fillet Steak 195ghc

Grilled 28 Day-Aged English Rib-Eye Steak 215ghc

Grilled 28 Day-Aged English Rump Steak 190ghc

Moroccan Spicy Walsh Lamb Cutlets 155ghc

Char-grilled Cote De Boeuf 225ghc

Grilled Lamb Barnsley Chop 155ghc

Whole Baked Ada Giant Prawns with garlic butter 150ghc

Choose a choice of one of the following sauces: peppercorn, chimichurri, herb butter

Sides

Steak chips, Sautee Potatoes, French Fries 25ghc

Sweet Potato Chips, Sweet Potato Wedges 25ghc

Mashed Potatoes 25ghc

Wild Rice, Jollof Rice, Spinach and Mushroom Rice 25ghc

Vegetable Fried Rice, Brown Rice 25ghc



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Sides (con't)

Traditional Homemade Coleslaw 30ghc

Tomatoes and Onion Salad 25ghc

Mixed salad with French dressing 35ghc

Buttered Courgette & Green Bean Salad in lemon thyme oil 25ghc

Crushed Irish Potatoes & Sweet Potatoes with roasted balsamic onions 25ghc

Baby Leaf Salad with shaved parmesan and balsamic dressing 40ghc

Roasted Mediterranean Vegetables with herby olive oil 25ghc

BOWL FOOD HOT

Roasted Lamb Rump with minted new potatoes, braised leeks and a rosemary gravy 165ghc

Pan-Fried Red Snapper with seafood and roast tomato sauce on sautéed potatoes 130ghc

Filet of Sole Meuniere with light butter potatoes 130ghc

Chef Ruby Ramen Soup with char siu pork 135ghc

Crab Linguine Prawns with chili rocket with sun-dried tomatoes and a splash of white wine 130ghc

Penne Pasta tossed in a tomato reduction with baby artichokes, black olives and basil 100ghc

Mac and Cheese with toasted garlic bread 70ghc

Wild Mushroom Risotto with finished globe artichoke heart with mascarpone and parmesan 130ghc

Smoked Tuna & Beef Palava Sauce with boiled yam 100ghc

Ginger Spiced Coconut Chicken Breast with coriander, chili with coconut rice 130ghc

Grouper and Giant Prawn with chili, ginger, lime and coriander on butter potatoes 150ghc

SANDWICHES

Add fries or side salad for ghc20

Pulled Pork Burrito 75ghc

Mexican Chicken Cheddar Cheese with tomato salsa, guacamole, mayonnaise, red pepper burrito 75ghc

Char-grilled BBQ Chicken Breast with bacon baguette 65ghc

Smoked Salmon & Cream Cheese Bagel 75ghc

Ham and Cheese Panini 65ghc

Roasted Vegetables & Cheese Panini 60ghc



CHAPTER ONE

CHEF RUBY SIGNATURE THAI CURRIES

All curries are served with mango chutney, cucumber raita tomato salad, poppadum naan bread and tilda basmati rice

Thai Red Chicken Curry 150ghc

Thai Green Chicken Curry 150ghc

Thai Massaman Lamb Curry 165ghc

Chickpea Green Curry with cauliflower, potato 120ghc

DESSERTS

Three Chocolate Brownies salted caramel with ice cream 75ghc

Banana and Toffee Cheese Cake with toffee sauce and ice cream 80ghc

Bramley Apple Crumble Toffee Pie with custard 65ghc

Vanilla Cheese Cake with blackberries and minted compote 80ghc

Sticky Toffee Pudding served with ice cream 60ghc

Passion Fruit Tart passion fruit curd and passion cream with ice cream 75ghc

White Chocolate Mousse with strawberries, hazelnut macaroons with strawberry ice cream 80ghc

Chocolate and Hazelnut Tart 75ghc

Chocolate and Orange Fondant with vanilla beans ice cream 75ghc

A Variety of Ghana Chocolate – chocolate cannelloni with salt caramel center, chocolate 90ghc

Fudge Cake with rich chocolate mousse top, chocolate macaroon and ice cream 80ghc

Seasonal Fruit Salad with Cointreau citrus syrup 45ghc