



## CHAPTER ONE

### BRASSERIE MENU

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#### HOT SNACK PLATTERS

*Vegetable spring rolls served with sweet chili sauce 50ghc*

*Lamb or vegetable samosas served with sweet chili sauce 50ghc*

*Crispy calamari with smoked red pepper and chili romesco and lime 50ghc*

*Barbecued chicken wings your way with a choice of sauces (Smokey BBQ, peri peri, crispy or green chili) 60ghc*

*Asian chicken skewers with nashi slaw 75ghc*

*Prawn tempura with sweet chili sauce 75ghc*

*Barbecued pork baby ribs 75ghc*

*Accra domedo (spicy pork belly) served with kelewele hot suya pepper 80ghc*

*Rosemary infused lamb skewers with a mint yoghurt dip 90ghc*

#### FRESH SALADS

*Mixed baby leaf salad with French dressing 35ghc*

*Trio of tomatoes salad with red onion and caper dressing 35ghc*

*Arugula salad with shaved parmesan, caramelized walnuts, olive and lemon oil 50ghc*

*Char-grilled chicken Caesar salad with cos lettuce, garlic croutons, crispy bacon, parmesan and anchovies 85ghc*

*Grilled octopus with sweet peppers, red onion, capers and red wine vinegar dressing 85ghc*

*Grilled tuna niçoise salad with lemon herb dressing 85ghc*

*Smokey grilled chicken Cobb with egg, smokey lardon, tomatoes, cucumber, lettuce, avocado and blue dressing 85ghc*

#### THE BURGER BAR

**All our handmade burgers are served in a fresh soft white bap**

*Mexican gourmet bean burger with fried onion, tomato salsa, guacamole and cheese 75ghc*

*6oz prime beef burger with onion, cheddar, smoked bacon, mustard mayo, lettuce, tomato and pickle 85ghc*

*Venison burger with caramelized onion, smoked bacon and smoked apple cheese cheddar 85ghc*

*Mexican style chicken breast with hot smokey salsa, melted cheese and guacamole 85ghc*

*BBQ pulled pork burger with apple slaw and onion rings 85ghc*



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### FROM THE JOSPER CHAR GRILL

Served with one side dish

*Corn-fed chicken with broccoli slaw salad, crispy potato and roast garlic aioli 165ghc*

*28 day-aged Scottish sirloin steak with mushroom and confit tomato 190ghc*

*28 day-aged Scottish fillet steak with mushroom and confit tomato 195ghc*

*28 day-aged Scottish rib-eye steak with mushroom and confit tomato 215ghc*

**All steaks served with a choice of sauce: whiskey peppercorn, mushroom and garlic or garlic and parsley butter**

### SIDE DISHES – VEGETABLES

*Mixed vegetable, sautéed mushrooms, sautéed spinach, sautéed courgettes, glazed carrots 25ghc*

### SIDE DISHES – STAPLES

*Steak chips, mashed potatoes, diced potatoes with garlic or sautéed potatoes 25ghc*

*Jollof rice, spinach and mushroom rice, vegetable fried rice or quinoa 35ghc*

*Plain rice or brown rice 25ghc*

### SIDE SALADS

*Mixed baby leaf salad with French dressing 35ghc*

*Trio of tomatoes salad with red onion and caper dressing 25ghc*

*Rocket salad with shaved parmesan and balsamic dressing 40ghc*

### HOT BOWL FOOD

*Smoked tuna and beef palava sauce with boiled yam or rice 100ghc*

*Fillet of sole Meuniere with light butter potatoes 130ghc*

*Crab linguine prawns with chili and rocket, sun-dried tomatoes and a splash of white wine 140ghc*

*Pan-fried red snapper, seafood and roast tomato sauce on sautéed potatoes 160ghc*

*Grouper and giant prawn with chili, ginger, lime and coriander on butter potatoes 160ghc*



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### DESSERTS

*Fudgy cocoa brownies with vanilla ice cream 70ghc*

*Banana and toffee cheesecake with toffee sauce and ice cream 75ghc*

*Toffee apple crumble tart with vanilla sauce 60ghc*

*Boflot in rum syrup with vanilla ice and fruit salsa 60ghc*

*Ghana chocolate fondant with soft ice cream 70ghc*

*White chocolate mousse with strawberries, hazelnut macarons and strawberry ice cream 75ghc*

*Sticky toffee pudding with toffee sauce and vanilla ice cream 70ghc*

*A variety of Ghana chocolate desserts: Chocolate cannelloni with salt caramel center,  
Soft chocolate fudge cake with a rich chocolate mousse top or Chocolate macaroon and ice cream 90ghc*

*Seasonal fruit salad with Cointreau citrus syrup 40ghc*