



CHAPTER ONE

DINNER MENU

SOUP

Wild mushroom cappuccino with parmesan foam 50ghc

Pumpkin and carrot cappuccino with sweet potato foam 40ghc

Lobster bisque with lobster ravioli with brandy and chive cream 75ghc

Smoked goat light soup 55ghc

COLD STARTERS

Salmon tartar with dill and lemon dressing on chive bread with capers 75ghc

Poached lobster, smoked salmon, beetroot purée with smoked paprika foam and crispy chorizo 85ghc

Smoked duck, duck pâté, plum chutney, sweet wine reduction and crisp bread stick 80ghc

Plantain millefeuille, grilled halloumi, candy plantain and tomato confit with olive and basil oil 70ghc

Crispy coated goat cheese and water melon salad with champagne dressing 70ghc

HOT STARTERS

Black cod with miso and fresh mango salsa 95ghc

Seared scallops with lardo crudo, green papaya, mint, chili salad with palm sugar dressing 95ghc

Crab and coriander cakes, seared salmon, Thai prawns, green mango salad with Thai dressing 90ghc

Braised tiger snail, spinach risotto, spinach foam with fennel salad 75ghc

MAINS – FISH AND SEAFOOD

Pan-roasted salmon, with wilted spinach, artichoke, fennel croquettes and Pernod velouté 175ghc

Pan-fried fillet of sea bass with Parma ham, sauté artichokes, watercress and shrimp butter 175ghc

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

Fillet of sole, with seafood and bacon chowder, spinach, pumpkin purée and smoked velouté 175ghc

Black cod with miso, warm green salad, fresh mango salsa and pickle cucumber 205ghc

CHI luxury lobster (lobster, roast salmon, crevettes, crab cake and luxury prawns salad) 195ghc

Crab linguine with tiger prawns, chili and rocket with tomatoes and splash of white wine 140ghc



CHAPTER ONE

MAINS – POULTRY

Confit duck leg, grilled baby carrots, parsnip purée, green vegetables, bacon and hibiscus sauce 175ghc

Tasting poultry: guinea fowl, pheasant, pheasant sausage, carrot purée, spinach and wild mushroom 175ghc

MAINS – MEAT

Slow roasted rack of lamb, spinach, crush pea with sweet potato and mint cake and lamb jus 190ghc

Suckling pork belly with chorizo, choucroute salad, butter bean purée and bubble and squeak cake 175ghc

Beef wellington with wild mushroom purée, spinach, caramelize onion and morel Madeira sauce 195ghc

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

VEGETARIAN

Roasted butternut squash and peas risotto with mascarpone and parmesan 150ghc

Linguine, spinach, wild mushroom, chili and rocket with tomatoes and splash of white wine 130ghc

Goat cheese and spinach stuffed artichoke, sauté artichoke and slow roasted tomato with tomato sauce 150ghc

CHAPTER ONE CURRIES

All served with fennel basmati rice, mango chutney, cucumber salad and roti bread

Cauliflower and chickpea yellow curry 150ghc

Thai green prawn curry 160ghc

Thai red chicken curry 160ghc

Thai spicy oxtail curry 165ghc

Thai massaman lamb curry 175ghc



CHAPTER ONE

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

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 macaroons 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