



# FOOD MENU

## FIELD & GARDEN

GHC

### **Citrus Salad** (vg, gf)

Mixed baby leaves, home grown lettuce, fresh orange and lemon with passion fruit dressing

75

### **Fondant Plantain** (vg)

Plantain bites, with pickled corn salsa, and purple cabbage

65

### **Fonio Bowl** (vg, gf)

Raisins, roasted bell peppers, confit & fresh tomato, onion, cucumber and lemon honey vinaigrette

65

### **Add Chicken**

25

### **Ravioli of the Day**(vg)

Blackened home-made mushroom or squash ravioli with your choice of homemade pesto or basil tomato sauce

95

## SHARING

### **Avocado** (v)

Freshly baked whole seed bread slice with avocado, confit tomato, and fried egg

55

### **Smoked Salmon**

Freshly baked charcoal ciabatta slice with horseradish, capers and dill

85

### **Meat Balls**

Pan fried skewered beef meatballs, served with a smoky mayonnaise

50

### **Panko Fried Chicken**

Deep fried boneless chicken, with a coconut and panko coating

65

### **Crispy Squid**

Crispy golden fried squid with blue cheese dip

50

Kindly note that a discretionary service charge of 10% will be added to your final bill

All prices are inclusive of applicable taxes.



<b>OCEANS &amp; SEAS</b>		GHC
<b>Grouper (gf)</b>	Grilled grouper fillet with cauliflower and pumpkin puree	150
<b>Snapper (gf)</b>	Seared snapper with sautéed vegetables, spicy tomato sauce & almonds	145
<b>Prawn</b>	Pasta, spinach and mushroom pescatora and sautéed jumbo prawn	195
<b>Lobster (gf)</b>	Garlic and herb butter basted lobster with a citrus salad	195
<b>PASTURE &amp; GRAZE</b>		
<b>Beef Fillet</b>	Paraguayan pan seared beef fillet, with polenta and peppercorn sauce.	200g - 185 400g - 325
<b>Chicken</b>	Roasted cauliflower stuffed chicken thigh, with turmeric sweet potato and sweet mustard sauce.	95
<b>Beef Escalope</b>	Thinly sliced beef fillet, breaded and fried, served with a mushroom sauce	105
<b>NIBBLES</b>		
<b>Chichinga spiced potato spirals (v)</b>		25
<b>Mixed coconut rice (vg)</b>		25
<b>Turmeric sweet potato puree (vg)</b>		25
<b>Skin on roast potatoes (v)</b>		35
<b>The Mix Vermicelli &amp; Rice (vg)</b>		35
<b>Sautéed Vegetables(vg)</b>		35
<b>Sauces and Dips</b>	Mushroom Sauce, Sweet Chilli Dip, Peppercorn Sauce, Blue Cheese Dip, Mustard Sauce, Smokey Mayo Dip	10

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# AFTERNOON & AFTER DINNER

## SWEET TOOTH

GHC

### Éclair

55

Chocolate Éclair with Vanilla Ice Cream

### Macaron

45

Please ask your waiter for the flavor of the day

### Moringa Choux

45

Moringa and white chocolate choux with Vanilla ice Cream

### Passion Fruit Panna Cotta

35

Coconut Milk with a passion fruit coulis

### Gâteau du Jour

40

Please ask your waiter for the cake of the day

### Dessert Selection

60

Homemade mini dessert selection

### Gelato

30

3 scoops of your choice, Vanilla ice cream, Pistachio & Cashew ice cream,  
Butterfly Pea & Lemon Grass sorbet, Dark Chocolate sorbet

## HOT BEVERAGES

### COFFEE

GHC

#### James Town Coffee

Single Espresso	15
Double Espresso	20
Single Macchiato	15
Double Macchiato	20
Cafe Latte	25
Cappuccino	25
Americano	20

### TEA POTS

GHC

#### Ronnefeldt

25

English Breakfast
Earl Grey
Organic Green tea

#### Okuani

20

Basil
Hibiscus
Lemongrass
Butterfly Pea & Lemongrass

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