



WINE LIST

	BTL/ GLS
WHITE	
Wolf Blass Eaglehawk, Sauvignon Blanc, Australia	120 / 45
Gecko Ridge Chenin Blanc, South Africa	140 / 50
Gerard Bertrand Coteaux De Narbonne White, France	200
Chateau Des Tourtes Sauvignon Blanc, France	240
Belleruche Cotes du Rhone White, France	280
Claudia Papayianni Ex Arnon Sauvignon Blanc, Greece	300
Fantinel Pinot Grigio, Italy	340
Cloudy Bay Chardonnay, New Zealand	780
ROSE	
Gerard Bertrand Gris Blanc Rose, France	220 / 70
Whispering Angel Caves D'Esclans Cote de Provance Rose, France	450
RED	
Giacondi Montepulciano D'Abruzzo, Italy	120 / 45
Vina Maipo Cabernet Sauvignon & Merlot, Chile	160 / 55
Gerard Bertrand Coteaux de Narbonne Red, France	220
La Ciboise Luberon Red, France	250
Chateau des Tourtes Merlot & Cabernet Sauvignon, France	280
Claudia Papayiani Ex Arnon Syrah, Greece	300
19 Crimes Shiraz, Australia	340
Matua Pinot Noir, New Zealand	410
Terrazas Malbec, Argentina	480
CHAMPAGNE & PROSECCO	
Fantinel Prosecco Extra Dry, Italy	350
Veuve Clicquot Yellow Label, France	800
Veuve Du Vernay Ice, France	220 / 55
Veuve Du Vernay Ice Rose, France	220 / 55
DESSERT WINE	
Claudia Papayianni Sweet Sparkling Rose, Greece	250

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

All prices are inclusive of applicable taxes.



SPIRITS MENU

VODKA	25ml / GHC	GIN	25ml / GHC
Absolute Original	20	Beefeater	20
Grey Goose	25	Bombay Sapphire	20
Ciroc	30	Tanqueray	20
Sky Vodka	20	Bulldog Gin	20
		Inverroche Amber	25
		Inverroche Verdant	25
		Inverroche Classic	25
		Hendricks	45
		Monkey 47	45
		Copperhead Black	45
		Copperhead	45
		RUM	
		Bacardi Superior	20
		Bacardi Black	25
		Havana Club 3 YO	20
		Havana Club 7 YO	25
		TEQUILA	
		Olmecca Gold	20
		Olmecca Blanco	20
		Patron Anejo	35
		Patron Silver	30
		Don Julio Silver	35
		VERMOUTH	
		Martini Extra Dry	20
		Martini Rosso	20
		Martini Bitters	25

SCOTCH	
Chivas Regal 12 YO	25
Chivas Regal Extra Age	27
Chivas 25 yo	55
Johnnie Walker Gold Label	42
Johnnie Walker Black	25
Glenmorangie La Santa	42
Glenmorangie Quinta Ruban	50

BOURBON & IRISH WHISKEY	
Jameson	20
Jack Daniels	25
Wild Turkey	20

COGNAC	
Martel VSOP	45
Hennessy VSOP	50
Hennessy VS	35

LIQUOR	
Patron Xo Café	25
Aphro	25
St Germain	35
Triple Sec	20

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DRINKS MENU

BEER

330 ml BTL

Django IPA	25
Mini Club	25

SOFT DRINKS

Django Soda, Elderflower, Cucumber, Hibiscus Tonic	20
Bitter Lemon, Ginger Ale Coca Cola, Sprite	20

JUICES

GLS

Orange, Pineapple, Mixed Fruit	25
Apple, Cranberry, Passion & Pineapple	20

MINERALS

GHC

Django Still 500 ml	25
Django Sparkling 500 ml	25
San Pellegrino 750 ml	35
San Pellegrino 250 ml	25

HEALTHY JUICES & ICE TEA

GHC

Booster

Dandelion, Basil, Spinach, Kale, Celery, Apple, Orange & Mint	30
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Purple H2O

Butterfly Pea & Lemon Grass Tea, Passionfruit, Honey	30
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Ice Cold Cup

Turmeric Tea, Starfruit, Lemon	30
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NON-ALCOHOLIC COCKTAILS

Fafanto - Symbol of gentleness

Passionfruit, Cranberry, Lemon Grass

Sepow - Symbol of justice

Pineapple, Activated Charcoal, Lemon

Nsaa - Symbol of excellence

Cranberry, Apple, Lemon

Nyansapo - A wise person

Bitter lemon, Rosemary, Cloves, Patchouli

GHC

30

30

30

30

COCKTAILS

Adwo - Symbol of peace & tranquility

Beefeater Gin, Passionfruit, Cranberry, Lemongrass

Bini - The Visionary

Jameson, Activated Charcoal, Lemon, Pineapple

Bin Nka Bi - Symbol of fair play, freedom & peace

Bacardi Superior, Cranberry, Apple, Ylang Ylang

Akoma - Symbol of endurance & understanding

Martel VSOP, Orange, Lemon, Blue Curacao

Aban - Symbol of strength, authority & magnificence

Martini Bitters, Beefeater, Angostura Bitters

Panama - recognition of loyalty

Martel VSOP, Peach, Lemon

GHC

50

50

50

55

50

55

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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

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