



FOOD MENU

FIELD & GARDEN

Citrus Salad (vg, gf)

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

GHC

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

Roast Beef

Freshly baked charcoal ciabatta slice with horseradish, caramelized, and crispy onion.

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

Fish Cake

Crispy fried fish cake with beetroot and greek yoghurt

70

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

All prices are inclusive of applicable taxes.



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		10
Mushroom Sauce, Sweet Chilli Dip, Peppercorn Sauce, Blue Cheese Dip, Mustard Sauce, Smokey Mayo Dip		

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AFTERNOON & AFTER DINNER

SWEET TOOTH	GHC
Éclair Chocolate Éclair with Vanilla Ice Cream	55
Macaron Please ask your waiter for the flavor of the day	45
Moringa Choux Moringa and white chocolate choux with Vanilla ice Cream	45
Passion Fruit Panna Cotta Coconut Milk with a passion fruit coulis	35
Gâteau du Jour Please ask your waiter for the cake of the day	40
Dessert Selection Homemade mini dessert selection	60
Gelato 3 scoops of your choice, Vanilla ice cream, Pistachio & Cashew ice cream, Butterfly Pea & Lemon Grass sorbet, Dark Chocolate sorbet	30

HOT BEVERAGES

COFFEE	GHC	TEA POTS	GHC
James Town Coffee		Ronnefeldt	25
Single Espresso	15	English Breakfast	
Double Espresso	20	Earl Grey	
Single Macchiato	15	Organic Green tea	
Double Macchiato	20		
Cafe Latte	25	Okuani	20
Cappuccino	25	Basil	
Americano	20	Hibiscus	
		Lemongrass	
		Butterfly Pea & Lemongrass	

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