

MENU

SOUPS

- **Our Signature Phoenix Pepper Seafood Bisque (SF, G, D)**
Seafood bisque, crab meat, calamari, snail, prawn, garlic croutons
- **Lentils Soup (VE, N, S)**
Creamy coconut-curry lentils soup homemade granola & chili olive oil

TAPAS

- **Grilled Marinated Squid (SF)**
With our homemade seafood spice, coconut ginger sweet chili sauce
- **Mexican octopus (G, D, SF)**
In ceviche, guacamole and tostadas

TAPAS

- **Ikoyi Crab Cake (SF, E, D)**
Yam, crab meat, lime zest, coriander, ginger
- **Snails and Mushrooms (SF, D, E)**
Sauteed escargots with fine herbs, brioche and beef sauce
- **Peri-peri Chicken Liver**
Sauteed garlic chicken livers in peri-peri sauce

STARTERS

- **Tempura Prawns (SF, E, S)**
Marinated prawns in ginger soya sauce, sweet potato aioli & smoked paprika
- **Sea Bass Ceviche**
Passion fruit & orange salad

MENU

STARTERS

●► **Calamari (S, N)**

*Grilled with our
homemade seafood spice,
coconut chipotle, ginger
sweet chili oil*

●► **Crudo Tuna (S)**

*Miso tuna tartare, lime,
ginger, avocado, radish,
carrot, beetroot,
coriander, passion fruit
dressing*

●► **Beef Tataki
(D, G, SE, N)**

*With sesame ginger
glaze, peanuts, radish*

●► **Gua Bao
(G, E, D, SE)**

*Marinated glaze beef
brisket, cucumber, spring
onion, sesame seeds &
cashew nuts*

STARTERS

●► **Prawns Tacos
(SF, G, E, D)**

*With chipotle lime
marinade, slaw cabbage,
sriracha sauce*

●► **Hummus (SE, D, G)**

*Lemon & garlic, sun-
dried tomato, green
herbs, pitta bread*

●► **Duck Spring Rolls
(G, E, D)**

*Shredded confit duck legs,
cabbage and carrot,
rolled in filo pastry*

SALADS

●► **Honey Roast Beetroot
Salad (VE, D)**

*Crumbled goat cheese &
pistachio, orange
balsamic dressing*

MENU

SALADS

●► **Watermelon & Duck Salad**

Grilled watermelon, duck confit, sweetcorn, bell pepper, pineapple, pomegranate, rocket, honey mango vinaigrette

●► **Quinoa Kosumbari Salad (VE, N, SE)**

Cucumber, cherry tomatoes, coconut, nuts, sesame oil dressing

MAINS

MEATS

●► **Braised Lamb Shank (G, D)**

Rich aromatic red wine sauce and truffle mash potato

MEATS

●► **Surf & Turf (SF, G)**

Aromatic braised Australian beef short rib, jumbo prawn in chili butter, yam mash and burgundy sauce

●► **Beef Tournedos (D)**

Pan-fried centre cut beef fillet, buttered mousseline potato, spinach, portobello mushroom, Whisky black peppercorn sauce

●► **Pork Belly (SF, D, N)**

6 hours slow cooked pork belly in African spices, broccolini, braised carrot, peanut & pistachio

●► **Guinea Fowl (D)**

Cajun marinated chicken breast, plantain banana puree, kale, chimichurri, chicken jus

MENU

FISHES

- **Seabass Fish (D, N)**
Seabass fillet, avocado cream, roasted plum tomato, broccoli, nuts, wasabi sauce
- **Norwegian Salmon Pave (D, SF)**
Pan-fried Norwegian salmon pave, sweet potato mousseline, butter clams' jus

FROM THE GRILL

- **Lamb Chop (D, N)**
Char-grilled lamb chop, roasted sumac eggplant, raita sauce
- **Ribeye Steak (D)**
Grilled in garlic butter, grilled seasonal vegetables, truffle mashed potatoes

FROM THE GRILL

- **South Africa Prime Tomahawk (D)**
Grilled Nigerian seasoning beef tomahawk, roasted garlic, plum tomato, portobello mushroom, herb roasted Irish potato, green peppercorn sauce

PASTAS/ VEGETARIAN

- **Seafood Linguini Pasta (G, SF, D, E)**
Crab meat, prawn, mussels, calamari alfredo sauce, moringa bisque emulsion, pepper chili olive oil, truffle and parmigiana shavings
- **Beef Linguini Pasta (SF, G, D, E)**
Beef tenderloin ragout, truffle, parmigiana shavings, olive oil

MENU

PASTAS/ VEGETARIAN

- **Butternut Squash (VE)**
Roasted with honey and fresh thyme, coconut sweet potato ragout, grilled Romana tomato & plantain banana

SIGNATURES

- **My Tomahawk Surf & Turf (SF, SE, D)**
Marinated tomahawk in suya spice, chili lime garlic butter jumbo prawns
- **Salt and Herb Roasted Whole Fish (E, D)**
Catch of the day, marinated whole fish roasted in herb salt crust, vegetables, butter lime capers sauce

SIGNATURES

- **Garlic Truffle Gourmet Burger (G, E, D, SE)**
Premium wagyu beef patty, jumbo prawn, smoked cheese, lettuce, tomato, onion, avocado, bacon, fried egg, truffle garlic mayonnaise
- **Flambeed Grilled Lobster Tail (SF, N, D)**
With chili & lime garlic butter, flambeed with cognac, risotto

SAUCES

- Red wine
- Black peppercorn
- Mushrooms
- Chimichurri
- Peri-peri
- Gremolata

MENU

SIDE - DISHES

- ▶ **Vegetables (D)**
Sauteed seasonal vegetables tossed with sesame seeds
- ▶ **Creamy Mash Potato (D, G)**
- ▶ **Prawn Fried Rice (SE, S)**
- ▶ **Chicken Fried Rice**
- ▶ **Truffle French Fries (D)**
- ▶ **Spicy Roasted Potatoes (D)**
- ▶ **Asian Fried Rice (SE)**

DESSERTS

- ▶ **Affogato royal Al Caffè (E, N, D)**
Vanilla ice cream with espresso and nut.
- ▶ **Macarons (E, N, D)**
*Filled with daily flavor
E.g. pistachio ganache, raspberry, coffee*
- ▶ **Crème Brûlée (E, D)**
It is a famous traditional French dessert, served with caramelized sugar and fresh fruits

DESSERTS

- ▶ **Pavlova (E, D)**
A shell of meringue filled with mango sorbet, and mango compote, served with a warm cherry sauce with fresh red fruits

MENU GUIDE

E -Eggs

N -Nuts

D -Dairy

V -Vegan

V -Vegetarian

SF -Seafood/ Fish

G -Gluten/ Wheat

S -Seeds/ Sesame seeds