

FINE CIGAR SELECTION

Cohiba Robusto

Cohiba Siglo No 1

Cohiba Siglo No 2

Cohiba Siglo No 3

Cohiba Mini

Montecristo No 1

Montecristo No2

Montecristo No 5

Romeo Y Julieta No 1

Romeo Y Julieta No 2

Romeo Y Julieta Mini

H de M Epicure No 1

Jose Piedra Brevas

WINE BY GLASS

WHITE/SPARKLING

SCAVI & RAY PROSECCO (Italian)

SAUVIGNON BLANC / CHARDONNAY,

Asara (South African)

CHARDONNAY UNOAKED, Jordan

CHENIN BLANC, Man Vinters

(South African)

RED

MERLOT, Mapu Reserva (Chilean)

PINOTAGE, Man Vinters (South African)

CABERNET SAUVIGNON,

Torres-Santa Digna (Chilean)

PINOT NOIR, Marimar Estate, (USA)

BEER

Heineken, Stout, Origin, Star Radler (33cl)

Star, Gulder, Harp, Goldberg (60cl)

Large Guinness, Origin, Heineken

HOT AND COLD BEVERAGE

COFFEE

Espresso

Coffee Latte

Milk Coffee

Coffee

Cappuccino

TEA

English breakfast tea, Earl Grey

Camomile, Darjeeling, Lipton

Classic Green, Jasmine tea

Peppermint, Lemon Sky, Red Berries

HOT CHOCOLATE

Bournvita, Milo

Smoothies

Milk Shakes (Strawberry, Vanilla or Chocolate

BEVERAGE

SOFT & MALTA

Unit

Guinness Malta, Amstel, Malta

Coke, Fanta, Sprite, Tonic, Soda Bitter Lemon

Coke Zero (50cl)

Orange, Pineapple, Mango, Apple Juice (30cl)

Freshly Squeezed Fruit Juice

SPRING WATER

50cl 1.5cl

Local Table Water

Imported Water Perrier

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HIGH TEA



Assorted Fruits,

Assorted Pastries,

Choice of Sandwiches or Croissant and Danish

Selection of Tea or Coffee.

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SCOTCH, MALT, IRISH & BOURBON 4cl

Dimple, Jameson (Irish)

Johnnie Walker Gold Label

Single Malt Whiskies

Johnnie Walker Blue Label

Black Label, Chivas

GIN, VODKA, TEQUILA & RUM

4cl

Vodka & Gin

Bombay Sapphire, Kettle one

Rum & Tequila

Grey Goose

COGNAC, BRANDY

4cl

Local Brandt

Cognac VS

Cognac & Armagnac VSOP

Hennessy XO

APERITIF

4cl

Dubonnet, Campari, Ricard

Martini Dry, Red/ White

LIQUEUR

4cl

Cointreau,

Drambuie

Grand Marnier, Tia Maria

Kahlua, Amaretto, Galliano

Southern Comfort, Peach Schnapps

Poire William, Baileys, Amarula

PAIRED MENU

ONION BHAJI FRITTATA

*Deep fried spiced shredded with yoghurt dressing
Served with a glass of Marques de Riscal Tempranillo
Rioja Reserva.*

FISH STRIPS

*Fried fish, Tartar Sauce. Served with a glass of Santa
Digna Cabernet Sauvignon 2012 Miguel Torres
Central Valley Chile.*

SAMOSAS

*Crispy beef Samosas spicy sauce. Served with a glass
Marques De casa Concha Sauvignon Blanc 2011
Central Valley Chile.*

CRUNCHY CHICKEN BITE

*Spicy twisted fried chicken wings chili sauce. Served
with a glass of Mouton Cadet Bordeaux 2012
Bordeaux France.*

SHAWARMA

*Beef shawarma roll, Tahini Sauce. Served with a glass
of Chateau le Virou Blaye Cote De Bordeaux 2011
France.*

NIGERIAN PIE

*Traditional baked Mini beef pies. Served with a glass
of Torres Gran Coronas Cabernet Sauvignon Pendes
2008 Spain.*

PEPPERED GIZZARD

*Chicken gizzard Onion, Tomato. Served with a glass of
Escudo Rojo Cabernet Sauvignon Central Valley
Chile.*

SUYA PRAWNS

*Spicy Coconut Suya Prawns. Served with a glass of
Casillero Del Diablo Cabernet Sauvignon 2012
Central Valley Chile.*

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ALCOHOLIC COCKTAILS

LONG ISLAND ICED TEA

Gin, Rum, Vodka, Triple sec & Coke

GIN FIZZ

Gin, Lemon Juice, Soda & Sugar Syrup

PINA COLADA

Rum, Coconut Milk, Sugar Syrup, Pineapple Juice

BLACK RUSSIAN

Vodka, Tia Maria

BAILEYS MILK PUNCH

Bailey Irish Cream, Brandy Fresh Milk

SCREW DRIVER

Vodka & Orange Juice

MARGARITA

Tequila, Triple Sec, Lemon Juice

ORGASM

Cointreau, Brandy, Vanilla Ice Cream Orange juice

BLOODY MARY

Vodka, Tomato Juice, Spice mix

NON ALCOHOLIC COCKTAILS

VIRGIN COLADA

Fresh Pineapple Juice & Coconut Cream

PUSSY FOOT

Lemon Juice, Lime Juice, Orange Juice Egg Yolk

AMAZONAS

Lemon, Mango Juice, Angostura bitters Soda water

CHAPMAN

The Nigerian Classic

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STARTER – SALADS / SOUP

BBQ CHICKEN WINGS

*Chicken wings Marinated in African Spices
Accompanied with French fries, Chili Sauce*

GREEK SALAD

*Tomato, Cucumber, Peppers, Onions, Olives, Feta
Cheese Fried Pita bread.*

CAESAR SALAD

*Romaine Spears, Traditional dressing, Parmesan,
Anchovies, Croutons*

With grilled Chicken

With grilled Prawns

FRENCH FRIES & GARLIC AOILI

SIGNATURE SANDWICHES & BURGERS

SIGNATURE CLUB SANDWICH

*Chicken Cheddar Cheese, Omelet, Lettuce Sliced
Tomatoes, Herb mayo Bacon or Turkey.*

SIGNATURE BURGER

*Beef burger, Cheddar Cheese, Bacon, Onions, Lettuce,
Sliced Tomatoes mayo*

GRILLED HAM, CHEESE & PICKLE

SANDWICH

Served with Coleslaw & French fries.

*All the sandwiches & burgers served with French fries
Coleslaw Dip.*

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PIZZAS

MARGARITA

Mozzarella, Tomato

GIARDINIERA

Artichokes, Mushroom, Peppers Marinated

Tomatoes olives, Mozzarella & Garlic oil

With tomato & pesto.

FOUR SEASONS

Four different quarter, Mushroom, Chorizo

Anchovies, Capers, Mozzarella.

Finished with Olives

HEALTHY OPTIONS

VEGETARIAN CLUB SANDWICH

WITH OLIVES PASTE

MIXED GRILLED VEGETABLES

WITH LETTUCE, VINAIGRETTE

SWEET DELICACY

Selection of Farmer Cheese

Dry fruits, Fried onions, Grissini

Selection of Ice Cream per Scoop

Fresh fruit platter

Different flavor of Macrons

Old time classic cream Caramel

Cheese Cake

Fresh fruit Tart

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