

LOBBY BAR MENU

FINE CIGAR SELECTION

Cohiba Robusto	6500
Cohiba Siglo No 1	3600
Cohiba Siglo No 2	4800
Cohiba Siglo No 3	5800
Cohiba Mini	15000
Montecristo No 1	5000
Montecristo No2	5500
Montecristo No 5	3600
Romeo Y Julieta No 1	4500
Romeo Y Julieta No 2	5800
Romeo Y Julieta Mini	15000
H de M Epicure No 1	5000
Jose Piedra Brevas	3600

WINE BY GLASS

SPARKLING WINE

Fantinel Prosecco Extra Dry	3000
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WHITE WINES

Torres Atrium Chardonnay	2100
Torres Vina Esmerald	2200
Mapu Sauvignon Blanc/Chardonnay	1700
Asara Ivory (South Africa)	1700

RED WINES

Mapu Reserva Merlot	1700
Mapu Reserva Carmenere	1800
Asara Ebony (South Africa)	1700
Torres Santa Digna Reserva Cabernet	
Sauvignon	2300

BEER

Heineken, Stout, Origin, Star Radler (33cl)	1000
Star, Gulder, Harp, Goldberg (60cl)	1250
Large Guinness, Origin, Heineken	1500

HOT AND COLD BEVERAGE

COFFEE

Espresso	1000
Coffee Latte	1000
Milk Coffee	1000
Coffee	1000
Cappuccino	1000

TEA

English breakfast tea, Earl Grey	1000
Camomile, Darjeeling, Lipton	1000
Classic Green, Jasmine tea	1000
Peppermint, Lemon Sky, Red Berries	1000

HOT CHOCOLATE

Bournvita, Milo	1000
Smoothies	1000
Milk Shakes (Strawberry, Vanilla or Chocolate)	1500

BEVERAGE

SOFT & MALTA

Guinness Malta, Amstel, Maltina	900
Coke, Fanta, Sprite, Tonic, Soda Bitter Lemon	
Coke Zero (50cl)	900
Orange, Pineapple, Mango, Apple Juice (30cl)	900
Freshly Squeezed Fruit Juice	1200

SPRING WATER

Local Table Water	550	900
Imported Water Perrier		900

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HIGH TEA

3,000



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) 1980

Johnnie Walker Gold Label 3850

Single Malt Whiskies 3850

Johnnie Walker Blue Label 4550

Black Label, Chivas 2400

GIN, VODKA, TEQUILA & RUM 4cl

Vodka & Gin 1980

Bombay Sapphire, Kettle one 2400

Rum & Tequila 1980

Grey Goose 3200

COGNAC, BRANDY 4cl

Local Brandt 1980

Cognac VS 2950

Cognac & Armagnac VSOP 3850

Hennessy XO 5000

APERITIF 4cl

Dubonnet, Campari, Ricard 1750

Martini Dry, Red/ White 1750

LIQUEUR 4cl

Cointreau, 3000

Drambuie 2400

Grand Marnier, Tia Maria 1980

Kahlua, Amaretto, Galliano 1980

Southern Comfort, Peach Schnapps 1980

Poire William, Baileys, Amarula 1980

STARTER – SALADS / SOUP

Vine Ripe Tomato Soup 2500

CARPACCIO OF SMOKED SALMON 4500

Smoked Salmon garnished with fresh green salad,
Flavoured with extra virgin olives oil & Balsamic

ANTIPASTO 5000

Variety of fresh Sausages cut accompanied by Grilled
Vegetables Breadsticks & Perfumed Crouton

BBQ CHICKEN WINGS 3900

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

GREEK SALAD 3500

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

CAESAR SALAD

Romaine Spears, Traditional dressing, Parmesan,
Anchovies, Croutons

With grilled Chicken 3900

With grilled Prawns 6800

FRENCH FRIES & GARLIC AOILI 900

SIGNATURE SANDWICHES & BURGERS

SIGNATURE CLUB SANDWICH 4500

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

SIGNATURE BURGER 4600

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

GRILLED HAM, CHEESE & PICKLE

SANDWICH 4000

Served with Coleslaw & French fries.

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

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PIZZAS

MARGARITA 4700

Mozzarella, Tomato

GIARDINIERA 4700

Artichokes, Mushroom, Peppers Marinated

Tomatoes olives, Mozzarella & Garlic oil

With tomato & pesto.

FOUR SEASONS 4700

Four different quarter, Mushroom, Chorizo

Anchovies, Capers, Mozzarella.

Finished with Olives

HEALTHY OPTIONS

VEGETARIAN CLUB SANDWICH

WITH OLIVES PASTE 3500

MIXED GRILLED VEGETABLES

WITH LETTUCE, VINAIGRETTE 3500

SWEET DELICACY

Selection of Farmer Cheese 6600

Dry fruits, Fried onions, Grissini

Selection of Ice Cream per Scoop 850

Fresh fruit platter 1500

Different flavor of Macrons 4500

Old time classic cream Caramel 1500

Cheese Cake 2500

Fresh fruit Tart 2500

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PAIRED MENU

ONION BHAJI FRITTATA 3100

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

FISH STRIPS 3700

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

SAMOSAS 3200

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

CRUNCHY CHICKEN BITE 3400

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

SHAWARMA 3300

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

NIGERIAN PIE 3000

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

PEPPERED GIZZARD 3600

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

SUYA PRAWNS 4300

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 3200

Gin, Rum, Vodka, Triple sec & Coke

GIN FIZZ 2700

Gin, Lemon Juice, Soda & Sugar Syrup

PINA COLADA 2700

Rum, Coconut Milk, Sugar Syrup, Pineapple Juice

BLACK RUSSIAN 2700

Vodka, Tia Maria

BAILEYS MILK PUNCH 3200

Bailey Irish Cream, Brandy Fresh Milk

SCREW DRIVER 2700

Vodka & Orange Juice

MARGARITA 2700

Tequila, Triple Sec, Lemon Juice

ORGASM 3200

Cointreau, Brandy, Vanilla Ice Cream Orange juice

BLOODY MARY 2700

Vodka, Tomato Juice, Spice mix

NON ALCOHOLIC COCKTAILS

VIRGIN COLADA 1700

Fresh Pineapple Juice & Coconut Cream

PUSSY FOOT 1700

Lemon Juice, Lime Juice, Orange Juice Egg Yolk

AMAZONAS 1700

Lemon, Mango Juice, Angostura bitters Soda water

CHAPMAN 1700

The Nigerian Classic

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