

IN-ROOM DINING MENU



ALL DAY MENU

Serving 24 Hours

Please dial 120 on your guest room telephone

SALADS

Chicken Caesar Salad 9,500 N

Romaine Lettuce Tossed with our Homemade Caesar Dressing, Topped with Grilled Chicken Slices, Croutons and Parmesan Cheese

Greek Salad 9,200 N

Romaine Lettuce, Tomatoes, Cucumbers, Oil, Feta Cheese & Drizzled with our Chef's Special Vinaigrette

SANDWICHES & BURGERS

Philly Steak Sandwich 13000 N

Marinated Beef Slices, Sautéed with Onions, Melted Cheese & Topped with Tomato House Fillet Sauce

Chicken Avocado Sandwich 9000N

Grilled Chicken Tossed in Mustard Mayo Spread on Chopped Lettuce with Avocado Slices

Veggie Burger 8,500 N

Mixed Vegetable Patties Lettuce Fresh Tomato Ketchup

Classic Burger 8,500 N

Grilled Lean Beef, Sautéed Onions, Cheddar Cheese, Lettuce & Tomatoes



NIGERIAN DISHES

**Jollof Rice with Plantain and
Beef/Chicken Stew** 8000 N

**White Rice with Plantain and
Beef/Chicken Stew** 8000 N

CHEF'S CORNER

Chicken Escalope 12,400 N
Deep Fried Breaded Chicken Fillet, Served with
Sautéed Vegetables & French Fries

ACCOMPANIMENTS

Buffalo Wings (6Pcs) 7000 N
Battered Chicken Wings Dipped in Hot Buffalo Sauce

Shrimps Nicola 13,900 N
Shrimps Sautéed in a Lemon Butter, Garlic Served
with Garlic Bread

Fried Mozzarella (4Pcs) 6,600 N
Hand-pulled Mozzarella, Breaded in Herb Crust, Deep
Fried & Served with a Chunky Tomato Sauce

Spring Rolls (4Pcs) 6,600 N
Crispy Vegetable Spring Rolls Served with Sweet
Chilli or Soya Sauce

BBQ Prawns (4Pcs) 16,000 N
Marinated Grilled Prawns, Served with BBQ Sauce

Combo 15,000 N
4 Fried Calamari, Fries, 4 Chicken Wings, 4 Spring
Rolls & 4 Prawns Spring Rolls

French Fries 3,300 N





ALL DAY MENU

Serving from 12:00 PM TO 10:30 PM

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SOUPS

Sweet Corn Soup **5,800 N**
Cream of Corn with Light Soya Sesame Oil

Mushroom Soup **5,200 N**

Seafood Soup **6,800 N**

STARTERS

Crispy Honey Chicken **7,200 N**
Our Signature Chicken Pops

Crispy Honey Shrimp **9,700 N**
Our Signature Shrimp Pops

Shrimp Scampi Fritta **10,800 N**
Hand-breaded and Fried Shrimp Lightly Tossed

Hommos **4,100 N**

Cheese Rolls **6,300 N**

Sambusek **5,500 N**

SALADS

Seafood Salad **10,300 N**
Shrimps, Calamari, Mussels Marinated in Lemon,
Extra Virgin Olive Oil & Fresh Herbs with Julienne of
Tomatoes & Green Peppers

PIZZA, PASTA & RICE

Spaghetti Alla Bolognese **9,300 N**
Spaghetti Topped with a Hearty Tomato Meat Sauce & Fresh Basil

Tagliatelle Con Pollo **10,300 N**
Thinly Sliced Chicken Breast, Sautéed Mushrooms in a Fresh Crème Sauce, Over a Bed of Pasta Ribbons

Marguerita **5,700 N**
Tomato, Mozzarella, Oregano

La Veranda **7,700 N**
Chef's Special Tomato Sauce, Mozzarella, Chicken, with Caesar Sauce Rucola & Drizzled

Della Casa **10,200 N**
Tomato Sauce, Parma Ham, Onions, Cepes, Capres, Truffle Oil

Thai Fried Rice
Vegetable **6,200 N**
Chicken **7,000 N**
Shrimp **9,500 N**

CHEF'S CORNER

Grilled Salmon **19,200 N**
Fresh Grilled Salmon Fillet Topped with our Chef's Mustard Sauce & Served with Steamed Rice

BBQ

Chicken or Beef Suya **9,200 N**

Shawarma Sandwich **3,600 N**
Chicken, Beef, or Mixed

Taouk Platter **10,00 N**

Sujok Burger **8,200 N**

Barbecue Cheese Burger **8,200 N**





DESSERTS

Tiramisu **7,000 N**
A Tuscan Trifle of Espresso - Soaked Lady Fingers
Layered with Sweetened Mascarpone Cheese Custard
& Finished with Powdered Cacao

Cheese Cake **8,200 N**
Our Delicious Homemade Cheese Cake Topped with
Strawberry

Walnut Lover **7,300 N**
Caramelized Walnuts on Vanilla Ice Cream

Ice Cream **4,000 N**
Two Scoops of Ice Cream



ALL DAY BEVERAGE MENU

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SOFT DRINKS

Small Water 1,000 N

Big Water 1,500 N

Pepsi 1,000 N

Diet Pepsi 1,000 N

Miranda 1,000 N

7UP 1,000 N

Diet 7UP 1,000 N

Bitter Lemon 1,000 N

Soda 1,000 N

Tonic 1,000 N

Perrier 3,000 N

Powerhorse 2,500 N

COFFEE & TEA

Espresso 1,500 N

Double Espresso 2,500 N

Cappuccino 2,000 N

Tea Selection 2,000 N





FRESH JUICES

Orange | Pineapple |
Watermelon Juice **2,500 N**

JUICE PACK

Orange | Pineapple | Apple **3,000 N**

Cranberry **6,000 N**

BEER

Star | Guinness | Heineken
Budweiser **1,800 N**

COCKTAILS

Gin Basil

Moscow Mule

Margarita
Lime, Strawberry, or Passion fruit

Mojito
Lime, Strawberry, or Passion fruit

Whiskey Sour

Long Island (No Pitcher)

Pina Colada

By Glass* **6,000 N

By Pitcher* **30,000N

MOCKTAILS

Chapman	4,500 N
Blowfish Strawberry Banana Smoothie	4,500 N
Virgin Colada	4,500 N
Milkshake Strawberry, Chocolate or Vanilla	4,500 N
*Mocktail by Pitcher	20,000 N

SINGLE MALT

Glenfiddich 12 Years	4,000 45,000 N
Glenfiddich 15 Years	85,000 N
Glenfiddich 18 Years	110,000 N

WHISKEY

Jameson Black	4,500 65,000 N
Chivas Regal 12 Years	4,500 50,000 N
Black Label Jack Daniels	4,500 60,000 N
Green Label	90,000 N
Gold Label	80,000 N
Chivas Regal 15 Years	60,000 N





GIN

Bombay Dry Gin Sapphire	4,000 40,000 N
Bulldog	4,500 45,000 N
Hendricks Tanqueray	4,500 50,000 N
Capetown Classic	3,500 30,000 N

COGNAC

Hennessey VS	4,500 55,000 N
Hennessey VSOP	10,000 105,000 N
Martel VS	4,500 55,000 N
Martel Blue Swift	10,000 100,000 N

TEQUILA

Patron Silver	4,500 70,000 N
Patron Caffee	4,500 70,000 N
Don Julio Blanco	5,000 100,000 N
Don Julio Reposado	5,500 100,000 N

VODKA

Ciroc Grey Goose	5,000 60,000 N
Belvedere	6,000 70,000 N
Absolute	4,500 45,000 N

RUM

Bacardi White Gold	3,500 40,000 N
Zacapa	110,000 N

CHAMPAGNE

Moet Brut	110,000 N
Moet Rose	130,000 N
Moet Ice	130,000 N
Veuve Clicquot Brut	125,000 N
Veuve Clicquot Rose	125,000 N
Veuve Clicquot Rich	155,000 N

RED WINE

Terrazas Mouton Cadet St. Emilion	35,000 N
Villa Antinori Tuscana	45,000 N
Tour de Capet	45,000 N

WHITE WINE

Quinson Chablis 1er Cru	48,000 N
Ksara Blanc de Blancs	32,000 N
Villa Antinori Tuscana	45,000 N

ROSE WINE

Cotes De Rose	30,000 N
Ksara Sunset Rose	25,000 N

