

## FOOD MENU

### SOUTH

#### Iribo Eralie Ikpogiri Egusi Pepper Soup

Melon seed soup infused with pounded yam dumplings with pollock fillet.

### PLATE 1

OR

### EAST

#### Abacha & Ugba African Salad

Shredded cassava with African oil bean seed, Utazi leaves boiled to tender with fish fillets in a palm oil sauce with plantain.

### PLATE 2

### EAST

#### Nkwobi

Spiced cow leg boiled to tender in a palm oil sauce served with Nigerian fried rice.

### PLATE 3

### NORTH

#### Seared Beef Suya & Yam

Puna yam pottage, spicy seared beef, with a sweet potato & plantain purée, zoboberry jus.

### PLATE 4 - DESSERTS

#### Citrus White Chocolate Chin Chin Cheesecake

Delicately infused citrus & smooth white chocolate cheesecake on a bed of golden, crunchy Chin Chin crumbs.

OR

#### Puff Puff & Spiced Zoboberry

Dough balls served with vanilla ice cream or Sorbet

## DRINKS MENU - curated by Abura

### Cocktails

#### Rooibos Old Fasioned

Roe&Co infused with Kola Nut & Rooibos spice  
Flavour Profile: strong, nutty, spiced  
12

#### Paradise Gin Sour

Zorelle gin combined with Paradise Grains & Hibiscus  
Flavour Profile: tart, floral, sweet  
12

#### Bottled Water (750ml)

Sparkling or Still

4

### Mocktails

#### Chapman

Popular Nigerian mocktail infused with citrus fruits, bitters, and greadine, delivering a sweet, exotic refreshing flavor  
12

#### Zobo

Nigerian beverage made from hibiscus flowers, infused with ginger, cloves, and cinnamon, then sweetened with dates and pineapple  
12

#### Ocean Breeze

Tropical cocktail that combines the rich flavors of mango, coconut, and citrus  
12

### Wines

#### Raffia Cuvee Sparkling Palm Wine

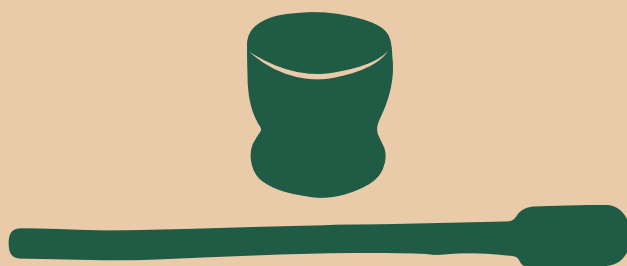
London Manya - West  
8

#### Pinotage Rose

Delheim - South  
7

#### The Coco Chocolate Merlot

Mooiplaas - South  
7



All plates can be amended to cater to your dietary requirements