



THE GRILLROOM

LUNCH & DINNER MENU

STARTERS

MINESTRONE SOUP <i>Winter vegetables, pesto & padano cheese</i>	GH¢ 35
LOBSTER & SHRIMP COCKTAIL <i>Cocktail sauce, horseradish panacotta</i>	GH¢ 48
CRISPY PORK BELLY <i>Chorizo, pickled cucumber & quail egg</i>	GH¢ 40
SPANISH STYLE OCTOPUS <i>Grilled served with pee wee potato, frisse, olive puree & fine herbs</i>	GH¢ 48
SEARED BEEF, CRISPY PLANTAIN <i>Smoked paprika zabaglione</i>	GH¢ 48
ROASTED TOMATO, PUMPKIN & CUMIN SOUP <i>Grilled cheese roll</i>	GH¢ 38
GENOVESE SEAFOOD SOUP <i>Kingklip, shrimps, mussels & white wine</i>	GH¢ 45

SALADS

GRILLED TUNA COUNTRY SALAD <i>Kalamata olives, steamed pee wee potatoes, green beans, quail eggs, lola rosa & thousand island dressing</i>	GH¢ 58
CAMEMBERT CAESAR SALAD <i>Anchovy fillets, parmesan shavings, tomato, egg, romaine lettuce, creamy garlic dressing & croutons</i>	GH¢ 55
<i>Add Chicken</i>	GH¢ 10
<i>Add Bacon</i>	GH¢ 10

OUR MEATS

The Grillroom serves selected certified free range grass fed beef. We proudly offer 'field to fork' traceability. Our block man expertly prepares each perfect cut.

**All grilled meats are served with your choice of French fries, garlic mashed potato, Jollof rice or a mixed side salad*

KARAN BEEF AGED 21 DAYS

NY STRIP 250g	GH¢ 145
FILLET 250g	GH¢ 165
RIBEYE 300g	GH¢ 175

PORK CUTS

SPARERIBS	GH¢ 125
PORK CHOP	GH¢ 85

LAMB CUTS

LAMB LOIN CHOP	GH¢ 125
LAMB SHANK	GH¢ 150

ROASTED MEATS

SWEET BBQ BEEF SHORT RIBS <i>Slow cooked, red wine sauce</i>	GH¢ 120
SPICED OVEN ROASTED PORK BELLY <i>Apple sauce</i>	GH¢ 105
BEEF OSSOBUCO <i>Vegetable rice</i>	GH¢ 110
ROASTED FREE RANGE CHICKEN <i>North African spices, peri peri sauce</i>	GH¢ 85

The above prices are inclusive of taxes & levies



THE GRILLROOM

CLASSICS

SURF AND TURF **GH¢120**
*200g 28 days aged beef sirloin, bordelaise sauce,
garlic mashed potato, green beans & tempura prawns*

PASTA

MEAT LASAGNA **GH¢ 65**
SPAGHETTI AGLIO OLIO **GH¢ 45**
TAGLIOLINI BOLOGNESE **GH¢ 55**
SPINACH & MUSHROOM RAVIOLI **GH¢ 55**
Parmesan, ricotta & groundnut
GNOCCHI AL PESTO **GH¢ 55**
Parmesan

SEAFOOD

PRAWNS **GH¢ 88**
Lemon butter pineapple salsa & spicy rice

CATCH OF THE DAY **GH¢ 82**
Jollof rice

SEAFOOD KEBAB **GH¢ 95**
*Your choice of Harissa, Chermoula, Barbeque,
Cape Malay or Mediterranean flavoured kebabs*

SIDES & SAUCES

*Mushroom, Bordelaise, Peppercorn,
Blue Cheese or Béarnaise* **GH¢ 15**

*Jollof rice, french or yam fries, garlic mashed
potato, grilled plantain, oyster mushrooms
or Accra farmers market vegetables* **GH¢ 20**

SOMETHING SWEET

TIRAMISU **GH¢ 35**

CRÈME BRULEE **GH¢ 35**

FRESH FRUIT SELECTION **GH¢ 25**

ITALIAN GELATO **GH¢ 35**

CHOCOALTE PEANUT CAKE **GH¢ 35**

SET MENU

3 Course Meal @ GH¢ 195

AMUSE BOUCHE

STARTER

SMOKED SALMON SALAD
Nicoise

GH¢ 65

ROSE D'ANJOU GUY SAGET
per glass GH¢ 48

MAIN

SLOW BRAISED OXTAIL
*Melody of fresh market vegetables &
jasmine rice*

GH¢ 115

WOLF BLASS RED LABEL SHIRAZ/CABERNET
per glass GH¢ 55

DESSERT

LIMONCINO APPLE TARTE
Fresh cream

GH¢ 35

BOTTEGA CREMA DI LIMONCINO
50ml serving GH¢ 25

COFFEE / TEA

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