



11.00am to 6.00am

## APPETIZERS AND SALADS

### SMOKED SALMON SALAD (D) (N) (S)

**NGN8, 500**

Specially Selected Salmon Filet, Cured and Smoked in The Traditional Way, Served with Capers, Fresh Tomatoes, Garlic Croutons, Roasted Sesame on a Bed of Crispy Lettuce, Topped with Special Creamy Lemon Sauce

### CLASSIC GREEK SALAD (D) (N) (V)

**NGN6, 500**

Greek Feta Cheese Combined with Finest Organic Nigerian Vegetables, Tomatoes, Cucumber, Red Onion, Iceberg Lettuce and Finished Lemon Vinaigrette

### CAESAR SALAD (D) (N) (S) (V)

**NGN5, 500**

Crispy Lettuce, Garlic Croutons, Parmesan Cheese, Caesar's Sauce and Touch of Sardinian Anchovies

### TOP UP YOUR SALAD

#### With Grilled Chicken

**NGN2, 500**

#### Or Grilled Six Pieces of King Prawns (S)

**NGN4, 500**

### CRUNCHY PRAWNS (D) (N) (S)

**NGN6, 500**

Fresh King Prawns from The Atlantic Ocean, Breaded with Crispy Flakes, Deep Fried and Perfectly Matched with Tartar Sauce.

### SPRING ROLLS (D) (V)

**NGN4, 500**

Six Vegetarian Spring Rolls, Deep Fried, Served with Soy Sweet Chili Sauce

### STICKY HONEY GARLIC CHICKEN BITES (D)

**NGN5, 500**

Asian Style Deep Fried Chicken Bites, Drizzled with Honey and Garlic, Served on Top of Crispy Fries

(S) Contains Seafood (D) Contains Dairy (N) Contains Nuts (V) Vegetarian 🌶️ Hot & Spicy

Prices are inclusive of service charge and all taxes  
Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu request.



## SOUPS

### **NIGERIAN PEPPER SOUP (N) 🌶️**

**NGN5, 000**

Please ask Your Order Taker for Our Special Pepper Soup of The Day

### **CONTINENTAL SOUP OF DAY (D) (N)**

**NGN5, 000**

Please ask Your Order Taker for Our Continental Soup of The Day

### **CLASSIC CREAMY TOMATO SOUP (D) (N) ⑤**

**NGN5, 000**

Smooth in Texture and Rich in Tomatoes, Finished with Fresh Cream

### **SWEET CORN SOUP WITH CHICKEN (D)**

**NGN5, 000**

Rich, Creamy Texture of Sweet Corn, Slow Cooked with Diced Chicken Breast and Finished with Chopped Parsley

**All Our Soups are served with Bread Rolls and Butter**

## LOCAL DISHES

### **NIGERIAN STEW OF THE DAY 🌶️**

**NGN7, 500**

Please ask Your Order Taker for The Traditional Stew of The Day, Garnished With Dodo

**All Our Stews are served with a Choice of White Rice, Rice of Day or Dodo.**

### **JOLLOF SPAGHETTI (N) 🌶️**

**NGN7, 500**

Spaghetti in Spicy Tomato, Onion and Beef Sauce - The Nigerian Way

**(S) Contains Seafood (D) Contains Dairy (N) Contains Nuts ⑤ Vegetarian 🌶️ Hot & Spicy**

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# Brazierie



## **NIGERIAN SOUP OF THE DAY (N) 🌶️**

**NGN7, 500**

Please Ask Your Order Taker for The Traditional Soup and Swallows of The Day from Our Nigerian Kitchen

## **SPICY SNAILS (D) (N) (S) 🌶️**

**NGN9, 000**

Stewed Giant African Snails Braised in African Chili Sauce, Onion and Local Hot Peppers

## **CHICKEN WINGS (D) (N) 🌶️**

**NGN7, 000**

Six Pieces of Chicken Wings, Deep Fried, Tossed in Atarodo Sauce.

## **SPICY GIZZARD (N) 🌶️**

**NGN7, 000**

Stewed Chicken Gizzards in Spicy Tomato, Onion, Local and Hot Peppers

**The Above Dishes are served with Your Choice of:  
Fried Plantain or Rice of the Day or French Fries**

### **Extra Side Dishes:**

**Swallow of The Day NGN3, 500🍷, Rice of The Day NGN3, 500🍷,**

**Stew of The Day NGN4, 500, Fried Plantain NGN3, 500🍷,**

**Basmati Rice NGN3, 500🍷, Extra Protein NGN4, 000**

**(S) Contains Seafood (D) Contains Dairy (N) Contains Nuts🍷 Vegetarian 🌶️ Hot & Spicy**

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# Brazerie



## PIZZA AND PASTA

**PENNE ARABIATA (D) (N) ①** **NGN7, 000**

Penne Pasta with Black Olive, Onion and Garlic Tossed in Spicy Tomato Sauce,  
Served with Parmesan Cheese

**SEAFOOD PASTA (D) (N) (S)** **NGN8, 500**

Your Choice of Penne or Spaghetti, Cooked in Tomato Sauce with Selection of Seafood  
and Parmesan Cheese on the Side.

**SPAGHETTI BOLOGNESE (V) (D)** **NGN7, 500**

Italian Spaghetti in Finely Minced Meat, Cooked in Tomato Sauce,  
Served with Parmesan Cheese

**CREAMY CHICKEN PASTA (D)** **NGN7, 500**

Your Choice of Penne, Spaghetti or Farfalle, Cooked with Creamy Chicken Mushroom Sauce,  
Parmesan Cheese on the Side

**MARGARITA PIZZA (D) ①** **NGN7, 000**

Tomato Sauce, Mozzarella Cheese, Dried Oregano Olive Oil

**CHICKEN PIZZA (D)** **NGN7, 500**

Tomato Sauce, Topped with Grilled Chicken, Mushrooms, Black Olive, Green Pepper,  
Mozzarella Cheese, Oregano Olive Oil

**SCAMPI PIZZA (D) (S)** **NGN8, 500**

Tomato Sauce, Topped with Calamari, Shrimps, Sliced Pineapple and Mozzarella Cheese,  
Oregano Olive Oil

**NAPOLITANO PIZZA (D)** **NGN7, 500**

Tomato Sauce, Topped with Napolitano Pork Salami, Mozzarella Cheese, Oregano Olive Oil

**(S) Contains Seafood (D) Contains Dairy (N) Contains Nuts ① Vegetarian ② Hot & Spicy**

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# Brazerie



## FROM THE GRILL

All Items are served with a Choice of One Side Dish and Sauce

### GRILLED SALMON (D) (S)

NGN17, 000

Special Fresh Salmon (300gr) from The Cool Norwegian Waters, Grilled to Perfection, Topped up with a Lemon Butter Sauce

### ATLANTIC CROAKER FILET (S) (N)

NGN8, 500

Fresh Atlantic croaker Filet, Grilled and Accompanied with Traditional Italian Tomato Sauce with Cappers and Garden Vegetable

### FILLET MIGNON (D)

NGN15, 500

300gr of Beef Fillet, Grilled, Topped with Garlic Butter, Aromatic Peppers and Sea Salt

### SIRLOIN STEAK (D)

NGN16, 500

From The T-Bone Portion 350gr of Sirloin Cut, Finished with Garlic, Butter, Aromatic Black Peppers and Sea Salt

### TIGER PRAWNS (D) (N) (S)

NGN16, 000

Our Signature Dish, Fresh Atlantic Tiger Prawns, Marinated, Char Grilled and Perfectly Matched with Sweet Chili Sauce

### SHISH TAOUK (D)

NGN8, 500

Marinated Boneless Chicken, Char Grilled, Served with Pita Bread, French Fries and Garlic Mayonnaise




### SUYA STYLE (D) (N)

NGN8, 500

Combination of Two Sticks Chicken and Two Sticks of Beef Suya, Char Grilled, Served with Fresh Onion, Tomatoes, French Fries or Rice

**Our Steaks are Grilled Rare, Medium to Medium Well Conditions on Request**

**All The Above are Served with Your Choice of:**

**Dressing** - Creamy Mushrooms Sauce , Pepper Corn Sauce, Spicy Tomato Sauce  Garlic Butter Sauce ,

**Sides** -French Fries , Rice of The Day , Mashed Potatoes, Garden Vegetables or Basmati Rice

### Extra Side Dish-

NGN3,500

Mashed Potatoes , Rice of Day , Garden Vegetable ,

Baked Potatoes , French Fries  Basmati Rice or Plain Yoghurt 

(S) Contains Seafood (D) Contains Dairy (N) Contains Nuts  Vegetarian  Hot & Spicy

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## BURGERS & SANDWICHES

The Following are Accompanied with Lightly Salted Homemade Fries and Chef's Own Coleslaw:

### CLASSIC BURGER (D) (N)

**NGN7, 500**

100% Sirloin Minced Beef with Cheddar Cheese, Lettuce, Tomato and Grilled Onion, Ketchup, Mayonnaise and Dijon Sauce

### CRISPY CHICKEN BURGER (D) (N)

**NGN7, 500**

Breaded Deep Fried Chicken Breast, on Shredded Lettuce, Tomato, Pickles and Garlic Mayonnaise Sauce

### SURF & TURF SANDWICH (D) (N) (S)

**NGN11, 000**

Grilled Tender Beef Fillet Sliced, with King Prawns, Grilled Onion, Melted Cheddar Cheese, Lettuce, Tomato, Mayonnaise and Dijon Mustard Sauce

### FOUR POINT'S CLUB SANDWICH (D) (N)

**NGN7, 500**

Double Decker with Chicken & Turkey Ham, Fried Eggs, Lettuce, Tomato, Pickles, Mayonnaise Spread and Mozzarella Cheese

### TUNA WRAPS (D) (N) (S)

**NGN7, 500**

Delicious Tortilla Wraps, Filled with Chunky Tuna, Tossed in Mayonnaise Spread, Diced Tomato, Lettuce Onion and Mozzarella Cheese.

(S) Contains Seafood (D) Contains Dairy (N) Contains Nuts  Vegetarian  Hot & Spicy

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# Brazzerie



## DESSERT

**Apple Pie with Vanilla Ice Cream (D) (N) NGN5, 000**

Caramelized Green Apple, Scented with Cinnamon over Gently Baked Crispy Crust Filling, Topped with Homemade Vanilla Cream

**Lemon Cheese Cake (D) (N) NGN4, 000**

Layer of Special Biscuit Crust, Filled with Freshly Squeezed Lemon Cheese, Drizzled with Citron

**Crème Caramel (D) NGN4, 000**

Our Signature Homemade Cream Caramel

**Chocolate Brownie with Vanilla Ice Cream (D) (N) NGN5, 000**

Tender Homemade Brownies, Made with Premium Belgian Chocolate Accompanied with Vanilla Ice Cream, Sprinkled with Chocolate

**Chefs' Signature Banoffee Pie (D) (N) NGN5, 000**

Succulent Buttery Biscuit Base, Topped with Bananas, Cream and Toffee, Dusted with Cinnamon and Strawberry Coulis.

**Fruit Salad NGN3, 500**

Seasonal Tropical Fruits

**Scoop of Ice Cream of Your Choice - Vanilla, Strawberry (D) (N) or Chocolate with Cookies NGN2, 000**

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# BEVERAGES



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## SOFT DRINKS

<b>Coca Cola</b>	<b>N1, 000</b>
<b>Diet Coke</b>	<b>N1, 100</b>
<b>Sprite</b>	<b>N1, 000</b>
<b>Tonic</b>	<b>N1, 000</b>
<b>Soda</b>	<b>N1, 000</b>
<b>Fanta</b>	<b>N1, 000</b>
<b>Bitter Lemon</b>	<b>N1, 000</b>
<b>Maltina</b>	<b>N1, 300</b>
<b>Guinness Malta</b>	<b>N1, 300</b>
<b>Fayrouz</b>	<b>N1, 000</b>

## WATER

<b>Bottled Water 1.5cl</b>	<b>N1, 300</b>
<b>Bottled Water 75cl</b>	<b>N1, 000</b>
<b>Perrier Sparkling Water</b>	<b>N2, 000</b>

## ENERGY DRINKS

<b>Red Bull</b>	<b>N2, 000</b>
<b>Power Horse</b>	<b>N2, 000</b>

## JUICES

<b>Orange Juice 30cl</b>	<b>N1, 000</b>
<b>Mango Juice 30cl</b>	<b>N1, 000</b>
<b>Pineapple Juice 30cl</b>	<b>N1, 000</b>
<b>Juice Pack 1L</b>	<b>N3, 000</b>

# BEVERAGES



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## BEERS

<b>Heineken (60cl)</b>	<b>N2, 300</b>
<b>Heineken (33cl)</b>	<b>N1, 700</b>
<b>Heineken Draught (60cl)</b>	<b>N2, 300</b>
<b>Heineken Draught (33cl)</b>	<b>N1, 700</b>
<b>Orijin Beer (60cl)</b>	<b>N1, 700</b>
<b>Orijin Beer (33cl)</b>	<b>N1, 500</b>
<b>Snapp</b>	<b>N1, 700</b>
<b>Smirnoff Ice</b>	<b>N1, 700</b>
<b>Star (60cl)</b>	<b>N1, 700</b>
<b>Star Light</b>	<b>N1,700</b>
<b>Star Radler</b>	<b>N1,700</b>
<b>Small Guinness (32.5cl)</b>	<b>N1, 500</b>
<b>Large Guinness (60cl)</b>	<b>N2, 000</b>
<b>Harp (60cl)</b>	<b>N1, 500</b>
<b>Guider (60cl)</b>	<b>N1, 500</b>
<b>Beer Tube - Heineken</b>	<b>N10,000</b>
<b>Beer Tube – Others</b>	<b>N8,000</b>
<b>Budweiser (60cl)</b>	<b>N2,300</b>
<b>Budweiser (37.5 cl)</b>	<b>N1,700</b>
<b>Trophy (60 cl)</b>	<b>N1, 700</b>
<b>Trophy (37.5cl)</b>	<b>N1, 300</b>
<b>Hero Lager (60cl)</b>	<b>N2, 000</b>
<b>Castle Milk Stout (50cl)</b>	<b>N1, 700</b>
<b>Salitos Beer</b>	<b>N3, 500</b>
<b>Tiger Lager (45cl)</b>	<b>N1, 700</b>

# BEVERAGES



## COCKTAILS

<b>Long Island Iced Tea</b> Gin, White Rum, Tequila, Vodka, Triple Sec, Coca Cola, Lemon Juice, Sugar	<b>N4,500</b>
<b>Sex on the Beach</b> Vodka, Malibu, Grenadine, Pineapple Juice	<b>N3,500</b>
<b>Cuba Libre</b> White Rum, Coca Cola, Lemon Juice	<b>N3,500</b>
<b>Pina Colada</b> White Rum, Pineapple Juice, Coconut Cream	<b>N3,500</b>
<b>Seven Steps</b> Gin, Vodka, Tequila, Rum, Cointreau, Creme de Cassis, White Wine	<b>N4,500</b>
<b>Mojito</b> White Rum, Sugar, Fresh Lime, Mint Leaves, Soda	<b>N3,500</b>
<b>Cosmopolitan</b> Vodka, Triple Sec, Cranberry Juice, Lime Juice	<b>N3,500</b>
<b>Whisky Sour</b> Whisky, Freshly squeezed Lemon	<b>N4,500</b>
<b>Blue Island</b> Vodka, Blue Curacao, Pineapple Juice, Lemon Juice	<b>N3,500</b>
<b>NON-ALCOHOLIC COCKTAILS</b>	
<b>Chapman</b> Black Currant, Angos Bitters, Sprite, Bitter Lemon, Fanta	<b>N2,500</b>
<b>Fruit Punch</b> Pineapple Juice, Lemon Juice, Orange Juice, Grenadine	<b>N3,500</b>
<b>Virgin Colada</b> Pineapple Juice, Coconut Cream	<b>N3,000</b>
<b>Cabo Refresh</b> Fresh Orange, Fresh Pineapple, Blackcurrant, Lemon Juice, Bitter Lemon, Sprite	<b>N3,000</b>

# BEVERAGES



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<b>GIN</b>	<b>5CL</b>	<b>BOTTLE</b>
Beefeater	N2,000	N20,000
Tanqueray	N3,000	N25,000
Bombay Sapphire	N3,000	N25,000
Gordon's Gin	N2,500	N25,000
<b>VODKA</b>		<b>BOTTLE</b>
Absolute Blue	N2,500	N20,000
Grey Goose	N4,000	N45,000
Smirnoff Red	N2,000	N20,000
Belvedere	N5,000	N50,000
Stolichnaya	N2,000	N20,000
Ciroc Vodka	N4,000	N45,000
<b>RUM</b>		<b>BOTTLE</b>
Malibu	N2,000	N25,000
Bacardi White	N3,000	N30,000
Bacardi Gold	N3,000	N30,000
Captain Morgan	N3,000	N25,000
Zarcapa	N7,000	N50,000

# BEVERAGES



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<b>WHISKY</b>	<b>5CL</b>	<b>BOTTLE</b>
Glenfiddich 12 Yrs	N5,000	N40,000
Glenfiddich Regal 12 Yrs	N6,000	N50,000
Glenfiddich 15 Yrs	N7,000	N55,000
Glenfiddich 18 Yrs	N10,000	N65,000
Dewar's 12 Yrs	N3,000	N25,000
Dewar's 18 Yrs	N 6 ,000	N40,000
Dewar's White	N3,000	N25,000
JW Red Label	N3,500	N30,000
JW Black Label	N4,500	N40,000
JW Platinum	N10,000	N60,000
JW Gold Label	N10,000	N85,000
JW Blue Label	N12,000	N100,000
Jack Daniel	N3,500	N25,000
Jameson	N2,500	N25,000
Jim Beam	N3,000	N25,000

# BEVERAGES



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<b>BRANDY/COGNAC</b>	<b>5CL</b>	<b>BOTTLE</b>
Courvoisier VS	N4,500	N30,000
Courvoisier VSOP	N5,000	N35,000
Hennessy VS	N5,000	N35,000
Hennessy VSOP	N7,000	N50,000
Hennessy XO	N25,000	N180,000
Martel VS	N3,000	N35,000
Martel VSOP	N7,000	N50,000
Remy Martin VSOP	N7,000	N50,000
Remy Martin XO	N25,000	N200,000

<b>APERITIF</b>	<b>5CL</b>	
Martini Dry	N3,000	N20,000
Martini Rosso	N3,000	N20,000
Martini Bianco	N3,000	N20,000
Ricard	N3,000	N25,000
Campari	N3,000	N25,000

<b>LIQUERS</b>	<b>5CL</b>	<b>BOTTLE</b>
Baileys	N3,000	N20,000
Kahlua	N3,000	N20,000
Tia Maria	N3,000	N20,000
Cointreau	N3,500	N25,000
Tequila (Camino)	N3,000	N20,000
Sambucca	N3,500	N25,000

# BEVERAGES



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## SPARKLING

## BOTTLE

### Scavi & Ray Spumante – Italy

**NGN22, 000**

This enthralling Italian Prosecco is made from handpicked grapes grown in the Veneto region, in the northeast corner of Italy with mountains to the north and the Adriatic Sea to the east. Pop open a bottle and enjoy a refreshing, dry feel with fine bubbles.

### Scavi & Ray Rosato Frizzante – Italy

**NGN20, 000**

A fresh, ruby-colored sparkling rose. Its delicate sweetness & gentle bubbles contribute to a pleasantly dry finish.

### Scavi & Ray White Grape- Italy

**NGN15, 000**

Scavi & Ray white grape impresses with its unrivaled freshness, Italian elegance and uncompromising quality. The product family stands for an Italian way of life and for uncomplicated & unprecedented enjoyment.

### Martini Rose – Italy

**NGN25, 000**

Martini Rose is beautiful, soft pink in color and tastes as lovely as it looks.

There are hints of wild strawberry in its soft, fruity taste combined with scents of rose, violet and raspberry.

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# BEVERAGES



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## CHAMPAGNE

## BOTTLE

### Moët Imperial Brut – France

**NGN50, 000**

This Champagne is made as both Vintage (Grand Vintage) and Non-Vintage (Brut Imperial). The NV was previously labeled as 'White Star' while the vintage version was labeled as Brut Imperial Vintage. It embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

### Moët Imperial Rose – France

**NGN50, 000**

A lively bouquet of fresh red summer berries with floral nuances which is fleshy and juicy, firm with a subtle herbal finish. A new champagne **tasting** experience that brings together pleasure, freshness and the free spirit of summer time. A gleaming vivid pink color in the glass with golden highlights.

### Moët Nectar Imperial Rose – France

**NGN85, 000**

Lively and generous Nectar Imperial distinguishes itself by its extravagant fruitiness, its density on the palate and its crisp finish that instantly surprises and delights.

### Veuve Clicquot Brut – France

**NGN60, 000**

A prelude of effervescent mousse announces the palate and accompanying bubbly flavors of tart lemon and subtle tropical fruit. A long finish follows,

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# BEVERAGE



## WHITE WINE

## BY BOTTLE

### **Mapu White Blend - House wine - Chile**

**NGN16, 000**

Mapu white blend opens on white blossom notes then develops more powerful citrus and peach aromas, complimented by flavors of fresh citrus and sweet tropical fruit

### **Wolf Blass Eaglehawk Chardon (2016) – Australia**

**NGN20, 000**

A fresh, medium-bodied Chardonnay full of flavours of citrus and white peach, showing subtle oak complexity and a crisp, soft, lingering palate. A superb wine that will surprise even the more snobbish palate.

### **Matua Sauvignon Blanc (2016) –New Zealand**

**NGN27, 000**

Refreshingly good! This classic Marlborough Sauvignon Blanc is deliciously pure, bursting with citrus notes with a hint of grapefruit and basil. The palate is fresh and vibrant with concentrated blackcurrant leaf and a hint of nettle and green melon. So refreshing, you will be left wanting more

### **B&G Chardonnay Reserve (2017) - France**

**NGN22, 000**

Straw golden yellow in the glass. Fine and elegant nose mixing white fruit aromas (pear, quince) with vanilla notes. Fruit driven on the palate, the attack is fresh, followed by a round and supple texture. Flattering oaky notes appear on the aftertaste.

### **Beringer F Estate Chardonnay–California**

**NGN25, 000**

The Beringer Estate Chardonnay is the perfect mixture of pear, apple and ripe tropical fruit flavors with a hint of citrus and a classically round mouthfeel. This Chardonnay will compliment a grilled chicken or fish, or stand up to a rich risotto with its ripe, clean flavors & lingering finish

### **Torres San Valentin (2017) – Spain**

**NGN22, 000**

Torres San Valentin has enticing aromas of fresh grapes, together with other fruits (ripe bananas, quince) and flowers (acacia with hints of roses and rosemary). Voluptuous and slightly sweet on the palate

### **Escudo Rojo White (2015) - Chile**

**NGN20, 000**

The aromatic power of Escudo Rojo is immediately apparent as white blossom aromas mingle with refined and elegant mango and guava notes, leading into an intense and dense mid-palate marked by an explosion of citrus fruit flavours recalling the aromas found on the nose. White blossom flavours return on the elegantly mineral finish.

### **Terrazas Torrontes (2015) – Argentina**

**NGN28,000**

Marked by tropical fruit notes of melon, tangerine and lychee; laced with balanced herbal aromas and white rose notes, this wine stands out for its freshness and intensity, with a citric mouthfeel and refined finish.

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# BEVERAGES



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## WHITE WINE

BY GLASS

### Mapu White Blend - House wine - Chile

NGN4, 000

Mapu white blend opens on white blossom notes then develops more powerful citrus and peach aromas, complimented by flavors of fresh citrus and sweet tropical fruit.

### B&G Chardonnay Reserve (2017) - France

NGN4, 000

Straw golden yellow in the glass. Fine and elegant nose mixing white fruit aromas (pear, quince) with vanilla notes. Fruit driven on the palate, the attack is fresh, followed by a round and supple texture. Flattering oaky notes appear on the aftertaste.

## ROSE WINE

BY GLASS

### Escudo Rojo Rose (2015) - Chile

NGN4, 000

A powerful and flavorsome attack leads into a beautifully balanced mid-palate underpinned by an elegant slightly mineral tannic structure. Fresh red fruit flavours return powerfully on a long and complex finish.

### Arra Blanc de Noir - House Wine - South Africa

NGN3, 000

Nose: Cherry, rose petal, red berry, red grapefruit, pomegranate, watermelon. Palate: Red currant, raspberry, red berries, cherries, red apple, kumquat, tangerine rind.

## RED WINE

BY GLASS

### Mapu Red Blend - House Wine - Chile

NGN4, 000

Very pleasant overall balance, the harmonious finish lingering on the richness and freshness of the fruit. Accented with dark fruit and eucalyptus, Mapu red is the ideal companion to everyday fare such as grilled beef, burgers or sausages.

### B & G Merlot Reserve (2017) - France

NGN4, 000

Brilliant garnet red colour in the glass. The nose reveals beautiful aromas of ripe fruits (strawberry, blackberry) with delicate coffee notes. Harmonious and elegant on the palate, offering a round structure, full of red and black berries.

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# BEVERAGES



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## ROSE WINE

BY BOTTLE

### Escudo Rojo Rose (2015) – Chile

NGN20, 000

A powerful and flavorsome attack leads into a beautifully balanced mid-palate underpinned by an elegant, slightly mineral tannic structure. Fresh red fruit flavours return powerfully on a long and complex finish

### Arra Blanc de Noir - House Wine - South Africa

NGN15,000

Nose: Cherry, rose petal, red berry, red grapefruit, pomegranate, watermelon. Palate: Red currant, raspberry, red berries, cherries, red apple, kumquat, tangerine rind.

## RED WINE

BY BOTTLE

### Mapu Red Blend - House Wine – Chile

NGN16,000

Very pleasant overall balance, the harmonious finish lingering of the richness and freshness of the fruit, accented with dark fruit and eucalyptus, Mapu Red Blend is the ideal companion to everyday fare such as grilled beef, burgers or sausages.

### Thomas Barton Reserve- Bordeaux (2017) - France

NGN25, 000

Fruity and elegantly oaked, this Bordeaux is well structured with intense notes of fruit and excellent tannins.

### Penfolds Bin 28 Kalimna Shiraz (2016)- Australia

NGN45, 000

The Shiraz Kalimna Bin 28 has nose of crushed black currants and blueberries with subtle notes of licorice, tar, roses and tapenade. Medium to full-bodied, opulent and densely packed with black fruits and savory layers, it has a solid frame of rounded tannins and wonderful freshness, finishing long.

### B & G Merlot Reserve (2017) - France

NGN22, 000

Brilliant garnet red colour in the glass. The nose reveals beautiful aromas of ripe fruits (strawberry, blackberry) with delicate coffee notes. Harmonious and elegant on the palate, offering a round structure, full of red and black berries.

### Escudo Rojo Red (2016 - Chile

NGN20, 000

The Escudo Rojo Red has an attractive ruby red color and is dense, deep and vivid. Complex, elegant, fresh and generous, the nose reveals sustained raspberry, blackcurrant and blackberry aromas, nicely accompanied by more subtle notes of blond tobacco, spice and mocha. The attack is elegant, round and full-flavored.

### Wolf Blass Eagle Cab Sauvig (2016) – Australia

NGN25, 000

Wolf Blass Cabernet Sauvignon offers blackberry, mint and spice aroma with a touch of supporting oak. The rich palate is filled with blackcurrent and mint varietal flavours. Together with the scented bouquet, it leads to a soft and persistent finish. Combines well with beef dishes.

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Prices are inclusive of service charge and all taxes.

Tax. State law prohibits the consumption of alcohol by persons under the age of 18.

