



Any ingredient I cook with, grown in Nigerian Soil, drawn from Nigerian waters and reared in Nigerian farms makes the dish authentic Nigerian cuisine, the love and care with which I cook it lends the authenticity to the dish; most of the herbs on your plate are grown in our garden and most recently, the peppers too.

Welcome to the Relaxed Tarragon Room -Chef Tiyan

Mushroom. Onion. Noodle. Roast Pepper. Soup. 5000

Sesame & Ginger Chili Chicken 5800

Garlic Chili and Scallion Prawn 6000

Seafood Orishirishi Bowl. Fish. Prawns. Vegetables. 10000

Confit Baby Chicken. Roast Tomato & Pepper Confit. 8000

Tarragon Smokey Jollof. 2500

Vegetable Medley 3000

Sweet Potato Croquettes. Hot Sauce in my bag swag. 3000

Caramelized Apple. Rum Pudding. Brandy Anglaise. 5000

18k Gold Zobo Panna Cotta. Toasted Coconut . 6000

Chef Treats

5 Course 33000 + 40000 (Pairing)

8 Course 45000 + 65000 (Pairing)