



*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. 5,500

Truly the best Wings. 5,800

Tempura Prawn. Beetroot & Tomato Purée. 6,000

Roast Vegetable & Feta Tian. 5,500

Orishirishi Bowl. Prawns. Snails. Gizzards. Vegetables. 10,000

Seared Atlantic Catch. Cranberry Caviar. Salsa & Onion Crinkle. 7,000

Confit baby Chicken. Onion Gravy. 8,000

Tarragon Smokey Jollof. 2,500

Vegetable Medley 3,000

Potato Croquettes. Hot Sauce in my bag swag. 3,000

Apple & Coconut. Tuile. Hazelnut Anglaise. 5000

Dark Chocolate Confection. Coffee Cream. 5,000

### **Chef Treats**

5 Course 27,000 + 18,000 (Pairing)

8 Course 40,000 + 30,000 (Pairing)