



## DINNER MENU

### APPETISERS

#### THAI SPICED CALAMARI

Our inspired twist on the Busaba Ethai calamari

Or

#### SEAFOOD CROQUETTE

Finely chopped lobster and prawn mix, deep fried and served on a bed of lettuce with vinaigrette dressing

Or

#### PRAWN BRUSCHETTA

Prawns with a creamy house sauce served on crunchy bread

### MAIN COURSE

#### NANAS CHICKEN

24-hour whole, tender baby chicken grilled with rosemary and sunflower oil, served with roast potatoes and mixed vegetables

Or

#### 788 CRISPY FISH

Chargrilled croaker fish served with sautéed potatoes, butter mushroom, crispy parsley, green pea puree and herbed rice

Or

#### SPAGHETTI AL FRUTTI DI MARE

Spaghetti with Squid, Shrimps and Prawns with tomato sauce or olive oil

### DESSERT

#### CHOCOLATE CAKE CONCERTO

Decadent chocolate mousse with croustillant almond praline and biscuit topped with double chocolate ganache and dusted with cocoa

Or

#### STRAWBERRY CHEESECAKE

Our signature house cheesecake with a graham cracker crust served, strawberry coulis and white chocolate whipped ganache

Or

#### STICKY TOFFEE PUDDING AND ICE CREAM

Moist sponge cake, made with finely dried fruit, covered in a toffee sauce and often served with scoop of creamy vanilla ice-cream

Dinner Menu is for N12,000, VAT, Service and Drinks not included. Payment must be with a VISA card or VISA QR only.