



## DINNER MENU

### APPETISERS

#### CHARRED BABY CALAMARI

Served with Charmoula, Saffron Aioli and Herb Crumbs

#### SAUTEED MUSHROOMS ON GRILLED BRIOCHE

With Shaved Parmesan and Sherry Glaze

#### PANZANELLA SALAD

Roasted Cherry Tomato Focaccia, Toasted Feta & Parsley Oil

#### PRAWN GYOZA

Homemade Seared Prawn Dumplings

### MAIN COURSE

#### THE LAMB TAGINE

Braised Spicy Lamb Leg with Saffron Served With Couscous

#### THE SEAFOOD PAPPARDELLE

Prawns and Calamari in Homemade Pasta and Tomato Sauce

#### CHICKEN ROAST

Half Chicken Roasted Served with Gravy

### DESSERT

#### STRAWBERRY CRUMBLE

Homemade Strawberry Tart Topped with Oat Crumbs and Scoop of Homemade Ice Cream

#### STICKY DATE CAKE

Warm Date Cake, Dulce de Leche and a Scoop of Homemade Ice Cream

Dinner Menu is for N12,000, 5% VAT, 5% Consumption Tax and Drinks not included. Payment must be with a VISA card or VISA QR only