



# M E N U

## STARTERS

### SESAME PRAWNS TOAST N7400

Three pieces of crispy prawn toast made from garlic and prawn paste, breaded with black and white sesame seed deep fried served with garlic mayo and spicy mayo sauce

### GOLDEN FRIED CHICKEN N7000

Chicken breast cut in cubes, deep fried with crispy flour batter then toasted with chicken floss, Efirin leaves and birds eye chili, topped with toasted egusi flakes which is a crispy mild starter dish

### PAN FRIED CHILI NUTS PRAWNS N8500

A tasty chili nuts dish, pan fried served on top of sautéed veg in a flour basket

### JASMINE TEA SMOKED BEEF RIBS N9000

Pieces of beef intercoastal ribs, which is first marinated for extra flavour and braised till tender smoked with jasmine tea leaves for the extra smoky aroma. The ribs are served with fried tea leaves sweet, spicy, and tender

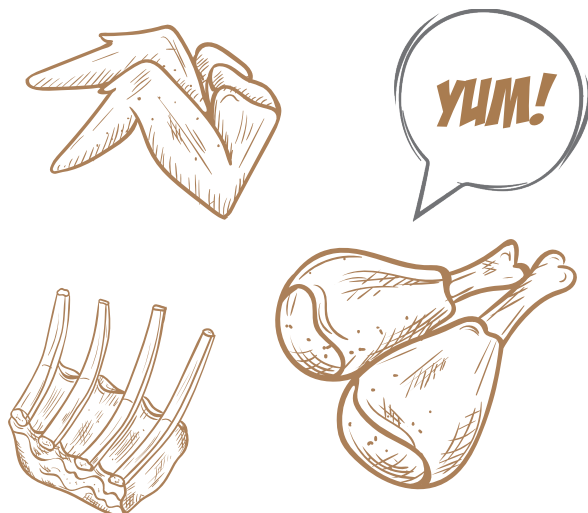
### VEGETABLE SPRING ROLLS OR CHICKEN OR PRAWNS

Our home signature vegetables, chicken or prawns spring rolls served with sweet chili sauce

**Prawns N7000**

**Chicken N6000**

**Vegetable N5500**



DELICIOUS!

## SOUPS

### HOT AND SOUR SOUP WITH CHICKEN N7500

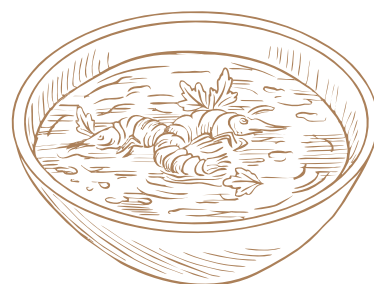
A flavourful soup, well blended with a spicy pepper sauce and a sourness from black vinegar, with shredded chicken, dried beans curd skin and vegetables

### CRAB MEAT AND SWEET CORN SUPREME SOUP OR VEGETARIAN N8000

A hearty soup cooked with blue swimmer crab meat using royal supreme stock, served hot on a steamed egg layered bowl and can be customized with vegetable stock upon request

### FRENCH ONION SOUP GRATINATE 7500

French onion soup gratinate is a classic thick soup topped with Parmesan cheese and gratinated in salamander, served with garlic croutons.



### QUINOA GREEN SALAD WITH BLACK SESAME SEED SAUCE N9500

Refreshing and crushing salad bowl of local oak leaves, lettuce, white quinoa, steamed sweet potatoes, pomelo, and baby romaine lettuce with tangy black sesame dressing topped with roasted sesame seeds

### GRILLED SZECHUAN OCTOPUS SALAD N12000

Char grilled octopus leg on a bed of local oak leaves, lettuces, cherry tomatoes, pickled onions and served with Szechuan pepper dressing

### CRAB SALAD N15000

Fresh crab meat, sliced mango, pomelo, fresh sliced fennel, sliced carrots and imported lettuce mixed and placed on a bed of crushed ice, topped with salmon caviar and sliced kumquat served with plum vinaigrette.

### PRAWNS' AVOCADO SALAD N9500

A combination of fresh crudites, fresh lettuce, pan grill Prawns and fresh avocado quartier served with our special homemade dressing.

### CLASSIC CESAR SALAD N7000

(ADD CHICKEN OR PRAWNS)  
N2000 N3000

Classic Cesar salad made with freshly picked lettuce, garlic croutons, parmesan shave and served with house dressing

### SEAFOOD GREEK SALAD N10500 (CAN ALSO BE MADE VEGETARIAN)

Freshly cut crudité on a bed of mixed lettuce topped with black and green olives, cherry tomatoes, rings onions feta cheese and topped with our seafood combination (calamari, prawns, croaker fish)

### BEEF CARPACCIO N10000

Thinly sliced and well-marinated filet drizzled with olive oil and topped with imported lettuce and parmesan cheese

## SALADS

### CRISPY DUCK SALAD (WARM DUCK) N10500

A quarter duck meat, braised and tender, deep fried till crispy and chopped served with mixed cress leaves, pomelo, pomegranate, pine nuts and shallots.

# MAIN COURSES

## FROM THE SEA

### CHARCOAL GRILLED SPICY HONEY GROUPER N19000

250g Grouper filet grilled in a charcoal oven and sautéed vegetables, green peas puree with homemade sauce.

Recommended Gossip Pairing Chablis.

### GRILLED RED SNAPPER FILET N18000

Locally farmed red snapper filet (250g) charcoal grilled and served with asparagus on a bed of running pea risotto with grilled cherry tomatoes and grilled lemon

Recommended Gossip Pairing Pino Noir

### CHARCOAL GRILLED LOBSTER WITH FIVE SPICE BUTTER CREAM N22000

800g lobster with its shell, topped with homemade five spices butter cream, served with steamed vegetables and choice of side

Recommended Gossip Pairing Chardonnay or Rose

### CHARCOAL GRILLED SALMON 22000

300g Atlantic salmon charcoal grilled to perfection served on a bed of sauteed vegetables and butternut scotch puree garnished with microgreens and crispy Efrin.

Recommended Gossip Pairing Pino Grigio or Moscato.

### GRILLED SICILIAN PRAWNS N18000

300g King prawns marinated in our house special signature marinade and served with sautéed vegetables, garlic herbs, butter and grilled lemon wedge with a choice of side and spicy sauce.

Recommended Gossip Pairing Sauvignon Blanc or Riesling.

### GRILLED CANADIAN LOBSTERS N80000 (SEASONAL)

800g Canadian lobster marinated with house-made marinade mixed with our secret five spices and flame grilled with sautéed vegetables, garlic herbs, butter, grilled lemon wedges, potato dauphinoise and honey five spices sauce

Recommended Gossip Pairing Chardonnay or Rose

### LOBSTER THERMIDOR N18500

400g Fresh catch lobster in rich alfredo sauce baked in its own shell to perfection until golden brown served with sautéed vegetables and choice of side.

Recommended Gossip Pairing Chardonnay or Rose.

### SEAFOOD MIXED GRILLED N65000

Our signature mixed seafood grill; jumbo prawns, calamari, lobster, crab, and croaker fish, served with grilled potatoes, grilled broccoli, grilled cauliflower, grilled carrots, served with chili sauce, tomato sauce, house chili mayo, honey mayo and grilled lemon wedges

Recommended Gossip Pairing Chablis or Chardonnay

### POACHED LOBSTER TAIL N17500

Poached Atlantic lobster tail in herbs & garlic butter sauce served on a bed of cauliflower puree

Recommended Gossip Pairing Chardonnay or Rose

## POULTRY

### ROASTED SATAY CHICKEN N12000

Half-roasted chicken cut with crispy skin.

The chicken is deboned and served with satay sauce (spicy peanut sauce)

Recommended Gossip Pairing Sauvignons Blanc or Chardonnay.

### Gossip Chicken N25000

Our signature spicy grill chicken stuffed with smoky jollof served with sautéed vegetables and baby potato

Gossip Pairing Chenin Blanc or Chardonnay.



# PASTA

### TAGLIATELLE BOLOGNESE N11500

Flat Ribbon pasta al dente in Italian Bolognese sauce topped with parmesan cheese.

Recommended Gossip Pairing Pino Noir or Merlot

### LINGUINE CHICKEN OR SEAFOOD POMODORO N14500

Al dente linguine pasta in our signature Pomodoro sauce with the option of chicken or seafood topped with parmesan cheese.

Recommended Gossip Pairing Riesling or Sauvignon Blanc

### LINGUINE TRUFFLE LOBSTER N17000

Al dente linguine pasta in truffle oil, garlic and chili flakes, with sauteed lobsters and tossed chopped Persil, oregano, and rosemary, topped with parmesan shave

Recommended Gossip Pairing Chardonnay or Rose.

### BEEF LASAGNA N10500

Homemade fresh lasagna sheet served with Bolognese sauce and alfredo sauce topped with mozzarella cheese.

Recommended Gossip Pairing Pino Noir.

### PENNE PESTO N11500

Al dente penne pasta tossed in our homemade creamy pesto sauce. Spicy Option available.

Recommended Gossip Pairing Sauvignon Blanc or Chablis

### SALMON GNOCCHI N16000

Homemade sweet potato gnocchi served in a creamy or tomato sauce served with char-grilled salmon garnished with micro greens and grated parmesan cheese.

Recommended Gossip Pairing Pino Grigio or Chardonnay

### PASTA FIESTA N12000

Pasta in alfredo sauce with calamari tentacles, medium prawns, and vegetables. Choice of penne or spaghetti; served with our homemade herbs and topped with parmesan cheese

Recommended Gossip Pairing Pino Grigio or Sauvignon Blanc

# MEATS

### GRILLED T BONE STEAK N30000

Grill flamed T bone served with sautéed vegetables on a bed of carrot puree and with choice of side.

Recommended Gossip Pairing Cabernet Sauvignon or Shiraz

### SURF AND TURF N23000

A combination of meat and seafood grilled to perfection served with sautéed vegetables on a bed of carrot puree.

Recommended Gossip Pairing Pino Noir.

### GRILLED LAMB RACK N30000

Well marinated lamb rack grilled to perfection served with sautéed vegetables on a bed of carrot puree served with black peppercorn sauce and garnished with fried carrot.

Recommended Gossip Pairing Shiraz.

### WAGYU TENDERLOIN N29500

Well marinated wagyu grilled to perfection and served with sauteed vegetables on a bed of cauliflower puree, garnished with fried onions and bone marrow gravy sauce on the side.

Recommended Gossip Pairing St-Emilion.

### GRILLED PISTACHIO RUB LAMB CHOPS N21500

Well marinated lamb chops, coated with pistachio powder and grilled to perfection, served with sauteed vegetables on a bed of pesto with black peppercorn sauce and garnished with fried carrot.

Recommended Gossip Pairing Malbec.

### GRILLED PRIME RIBEYE N24000

Prime Ribeye in our secret homemade marinade grilled to perfection, served with sautéed vegetables on a bed of carrot puree served with black peppercorn sauce and garnished with fried basil

Recommended Gossip Pairing Cabernet Sauvignon.

### BRAISED LAMB SHANK 19500

6hrs braised lamb shank slow cooked in our special spices with Porto wine cooked to perfection and served with sweet mashed potatoes and sautéed vegetables garnish.

Recommended Gossip Pairing Chianti or Bordeaux Blend

### BRAISED BEEF RIBS N19000

Braised South African ribs cooked in its own jus with our Chef's special secret ingredient. Braised slowly for 3hrs and served with Irish mashed potatoes and sautéed vegetables nicely garnished with fresh rosemary.

Recommended Gossip Pairing Merlot

### GRILLED TOMAHAWK N75000

900g Tomahawk well marinated with the Chef's best. Grilled to perfection and served with sauteed vegetables, grilled vin tomatoes, grilled baby carrots, grilled corn on the cob, with our special garnish, served with house BBQ sauce, house green chili sauce, and our gravy sauce, Served with choice of two side dishes, specially delivered by the Executive Chef or the Senior chef on duty

Recommended Gossip Pairing Cabernet Sauvignon

# SIDE DISHES

### GRILLED ASPARAGUS N5000

Butter garlic grilled asparagus

### RAINBOW GRILLED BABY CARROTS N5000

Rainbow baby carrots is a combination of purple, yellow and red or orange, boiled and sautéed in butter garlic and tossed with chopped parsley

### TRUFFLE MASHED POTATOES N4000

Traditional mashed potatoes with a drizzle of truffle oil.

### FRENCH FRIES N3500

Our special French fries tossed in Cajun spices with a drizzle of truffle oil.

### CHILI SAUTÉED BABY BROCCOLI N6000

Steamed baby broccoli drizzled with butter and sautéed garlic, tossed with chili flakes

### BUTTER STEAM RICE N3500

Par boiled rice tossed in butter, garlic and freshly chopped Basil

### CREAMY MASHED POTATOES N4000

Creamy mashed and smooth potatoes served with light parmesan cheese Sauteed vegetables

### SAUTEED VEGETABLES N5000

Colorful seasonal vegetables steamed and sautéed in butter and garlic, drizzled with truffle oil.

### SAUTEED MUSHROOM N5000

Sautéed wild mushrooms served in its own jus, tossed with freshly chopped smoked Persil and chili flakes.

### CREAMY SPINACH N4000

Creamy baby spinach gratinated and served hot

### SMOKY JR N4500

A Chef's Special Signature. Please ask your server of the day for this.