

Breakfast Menu

Full Breakfast Buffet **N10,000**

Selection of breads, pastries, cereals, cold meats, condiments, juice and your choice of egg (fried, scrambled or omelette).

Butter Pancakes **N4,500**

Four pancakes served with whipping cream and maple syrup.

Eggs Benedict **N6,500**

Two poached eggs, English muffin, turkey ham, hollandaise.

Eggs Florentine **N4,000**

Two poached eggs, English muffin, spinach, hollandaise.

Eggs Royale **N7,000**

Two poached eggs, English muffin, smoked salmon, hollandaise.

French Toast **N5,000**

Brioche bread, dipped in batter of egg and milk sauteed until brown. Served with maple syrup and sprinkled with icing sugar and cinnamon powder.

English Breakfast **N8,500**

Two eggs (any style), baked beans, mushrooms, muffin, turkey ham, baked tomatoes, Inclusive Americano & juice.

Croque Monsieur **N5,500**

Cheesy sandwich with ham and bechamel sauce.

Croque Madame **N6,000**

Cheesy sandwich with ham, bechamel sauce and fried egg.

Avocado toast with Almond Bread **N5,500**

Avocado mash with mint, coriander and olive oil.

Omelette

Served with toasted bread, grilled tomato, beans and butter.

Plain **N3,000**

Cheese **N3,500**

Vegetables **N3,500**

Vegetables with cheese **N4,000**

COFFEE & HOT CHOCOLATE

Americano **N1,500**

Cappuccino **N2,000**

Latte **N2,500**

Single Espresso **N1,500**

Double Espresso **N2,500**

Hot Chocolate **N2,500**

DAILY BOOSTERS

The Energizer **N4,500**

Organic apple, beet, carrot, celery, ginger and orange.

Wake Me Up **N3,000**

Ginger, lemon and orange.

The Daily Defender **N3,000**

Cucumber, pineapple and spinach.

Antioxidant Queen **N3,500**

Apple, beet, celery, cucumber and ginger.

De-Age **N3,500**

Apple, beet, pear, lemon and ginger.

De-Stress **N3,500**

Cucumber, celery, apple and pear.

TEA SELECTION

Earl Grey tea **N1,500**

Green tea **N1,600**

English breakfast tea **N1,600**



Lunch & Dinner

STARTERS

Chicken Pops **N5,500**

Cubes of chicken served with spicy and sweet sauce on a bed of fries.

Classic Beef Sliders **N7,500**

Juicy minced beef, mini bun, creamy yellow mayo and cherry tomato.

Bourbon Chicken Wings **N6,500**

Chicken wings, glazed with honey and whiskey, sesame seeds.

Fish Cakes **N5,500**

Golden fried mini fish cakes, red charred concasse and aioli sauce.

ORISHIRISHI SPECIALS

Snails **N10,000**

Seasoned snails in hot pepper.

Gizzards **N8,000**

Bite size crunchy gizzards in juicy pepper sauce.

Peppered Goat Meat **N8,000**

Tenderized goat meat in pepper sauce.

PIZZAS

Margherita Pizza **N6,000**

Tomato sauce and mozzarella.

Chicken Pizza **N7,500**

Grilled chicken and mix of cheeses.

Bolognese Pizza **N8,000**

Minced beef and mix of lettuces.

Seafood Pizza **N9,500**

Shrimp, calamari, smoked salmon, mix of cheese with bianca sauce.

Vegetable Pizza **N6,500**

Sweet pepper, onion, mushroom, tomato and sweet corn.

SALADS

Supreme Salad **N6,500**

Mix of lettuces, rocket leaves, pomegranate, roasted pear, raspberry and blue cheese dressing.

Beetroot & Feta Salad **N6,500**

Roasted beetroot, mix of lettuces, caramelized nuts, orange wedges and feta cheese.

Chicken Caesar Salad **N5,500**

Chicken breast, romaine lettuce, with creamy Caesar dressing and Parmesan cheese.

SOUPS

Mediterranean Lentil Soup **N4,000**

Slow cooked with cumin and spices, served with bread and a touch of lime juice.

Chicken and Corn Soup **N4,500**

Creamy soup with sweet corn and chicken.

Spicy Pepper Soup **N6,500**

With your choice of chicken, fish or goat.

SANDWICHES & BURGERS

Roast Beef Sandwich **N7,500**

Roast beef with rocket leaves and Parmesan cheese.

Classic Chicken Club Sandwich **N8,500**

Grilled chicken, beef, fried egg and tomato.

Smoked Salmon Baguette **N9,000**

Norwegian smoked salmon, cream cheese, dill oil.

Nordic Burger **N9,500**

Grilled meat, rocket leaves, tomato, caramelized onion, cheddar cheese and garlic mayo.

Panko Chicken Burger **N9,000**

Crispy chicken breast, lettuce, confit tomato and chili mayo.
Spicy version available.

Veggie Burger **N9,000**

Potato and veggies patty, mozzarella cheese, tomato and spinach.

HEARTY BOWLS

Teriyaki Salmon **N14,000**

Fresh vegetables, lemon-spinach rice and marinated salmon cubes.

California Bowl

Salsa, rice, avocado, sour cream, sauteed vegetables with soy sauce and sesame oil, cucumber and cherry tomato.

With prawns **N14,000**

With chicken **N8,500**

Vegetarian option **N7,500**

Oriental Quinoa Bowl

White quinoa, broccoli, fresh cucumber, cherry tomato, avocado, carrot and cabbage, seasoned with soy sauce and sesame oil.

With chicken **N9,500**

Vegetarian option **N8,500**

PASTA

Smoked Salmon Tagliatelle **N14,000**

Served with smoked salmon and pernod white sauce aromatized with chives.

Penne with Napolitana Sauce

Grilled prawns, cherry tomato pomodoro and pesto Pantesco.

With prawns **N13,000**

Vegetarian option **N7,500**

Classic Spaghetti Bolognese **N8,000**

Ground beef in rich tomato sauce.

Ultimate Chicken Alfredo **N10,000**

Cream, butter, Parmesan cheese and chicken breast with your choice of pasta.

With shrimps **N12,000**

Vegetarian **N7,500**

MAIN COURSE

Pan-fried Beef Rib-eye **N22,000**

Boneless rib-eye cooked to perfection, served with mash potatoes, garlic sauce and sauteed vegetables.

Oven-baked Salmon **N17,000**

Marinated Salmon, sauteed veggies, baked potato and butter-orange sauce.

Herbed Grilled Prawns **N20,000**

Prawns cooked in parsley and butter sauce with white wine and greens on the side.

Smokey Jollof with Roast Chicken **N8,000**

Naija style jollof rice with roast chicken.

Earthy Nigerian Vegetable Soup **N8,000**

Choice of chicken, fish, goat or beef with a choice of swallow.

Rich Seafood Okro **N12,000**

Snails, calamari, prawn, tilapia and Okro with a choice of swallow.

Fluffy Egusi Soup **N8,000**

Chicken, fish, goat or beef with a choice of swallow.

Grilled Fish **N15,000**

Whole fish marinated and grilled, served with plantain, yam fries and tomato chili sauce.

DESSERTS

Tres Leches Cake **N4,500**

Vanilla sponge soaked in three kinds of milk, fresh strawberries and vanilla Chantilly cream.

Crunchy Churros **N5,000**

Fried pastry dough sticks, sprinkled with cinnamon powder and sugar, served with caramel and chocolate sauce.

Chocolate Volcano **N5,000**

Decadent chocolate cake with a liquid center served with vanilla ice cream.

Seasonal Fruit Platter **N4,500**

Ice Cream (per scoop) **N2,000**



Beverage Menu

WHISKY

	SHOT	BOTTLE
Johnny Walker Blue	18,000	240,000
Glenfiddich 18yr	8,500	120,000
Glenfiddich 15yr	6,500	85,000
Drumshanbo Irish Whiskey	5,500	75,000
Glenmorangie 12yr	4,500	60,000
Johnny Walker Gold	4,500	60,000
Glenfiddich 12yr	4,000	50,000
The Macallan 12yr	4,000	48,000
Chivas Regal 12yr	3,500	40,000
Johnny Walker Black	3,500	38,000
Jameson	3,000	35,000
Ballantines	3,000	35,000
Jack Daniels	2,800	30,000
Johnny Walker Red	2,500	22,000

BOURBON

Jim Beam Double Oak	3,000	32,000
Jim Beam	2,800	27,000
Wild Turkey	2,500	28,000

COGNAC

Hennessy XO	18,000	280,000
Martell XO	15,000	230,000
Remy Martin VSOP	9,000	125,000
Hennessy VSOP	9,000	120,000
Hennessy VS	7,000	70,000
Martell VS	5,500	65,000

VODKA

Belvedere	4,500	60,000
Ciroc	3,800	55,000
Grey Goose	3,800	55,000
Smirnoff Red	3,000	35,000
Smirnoff Blue	3,000	35,000
Sky	2,500	25,000
Absolut	2,000	20,000

GIN

	SHOT	BOTTLE
Hendricks	5,000	60,000
Gunpowder Irish	4,500	60,000
Opihr Spiced Gin	4,500	60,000
Bulldog	2,500	32,000
Cape Town Classic Gin	2,500	25,000
Bombay Sapphire	2,500	25,000
Gordons	2,000	12,000

TEQUILA

Patron Anejo	7,500	
Patron Silver	7,300	
Olmecca Blanco	3,500	40,000
Olmecca Gold	3,500	40,000
Camino Gold	3,000	35,000
Camino Silver	3,000	35,000
Olmecca Dark Chocolate	1,500	

CREAM LIQUEURS

Royal Rhino	2,500	28,000
Amaretto Disaronno	2,500	30,000
Baileys	2,000	25,000
Kahlua	2,000	25,000
Amarula	2,000	18,000

RUMS & LIQUEURS

Zacapa	8,000	110,000
Cointreau	3,000	35,000
Campari	2,200	27,000
Captain Morgan	2,000	22,000
Captain Morgan Dark	2,000	22,000
Bacardi Gold	2,200	20,000
Embargo Blanco Anejo	2,200	20,000
Bacardi White	2,000	18,000
Aperol	2,000	18,000
Martini Bianco	2,000	18,000
Cinzano Rosso	2,000	18,000
Martini Rosso	2,000	18,000

BEERS & CIDERS

Bature Lagos Lager Draught	3,600
Heineken Draught	3,000
Bature Harmattan Haze	2,800
Bature Black Gold Stout	2,800
Bature Founder Pale Ale	2,500
Bature Nepa Pale Ale	2,500
Heineken bottle	2,500
Guinness Gold	2,500
Guinness	2,200
Budweiser bottle	2,250
Budweiser can	2,000
Tiger	2,000
Desparado	2,000
Smirnoff Ice	2,000
Guilder	2,000
Star Raddler	2,000
Star	1,800

SMOOTHIES

Rye Special	4,500
Passion fruit, ginger, orange, lemon.	
Sunrise Surprise	4,000
Pineapple, orange, mango, banana and papaya.	
Island Delight	4,000
Pineapple, orange and banana.	
Protein Powerhouse	4,000
Peanut butter, banana, coconut, and honey.	

WATER

Perrier Sparkling Water	4,500
Eva 1.5ltr	2,500
Eva 500ml	1,200

MILKSHAKES

Vanilla	3,500
Strawberry	3,500
Chocolate	3,500
Nutella	3,500
Peanut Butter	3,000
Iced Coffee	3,000

SOFT DRINKS

	SHOT	BOTTLE
Cranberry Juice	1,250	5,000
Apple Juice	1,000	4,000
Fruit Cocktail	1,000	4,000
Pineapple Juice	1,000	4,000
Red bull		3,000
Power Horse		2,500
Pepsi		1,000
Sprite		1,000
Bitter Lemon		1,000
Coke		1,000
Coke Zero		1,000
Fanta		1,000
Malt		1,000
Soda Water		1,000
Tonic Water		1,000

TEA & COFFEE

Latte	2,500
Hot Chocolate	2,500
Cappuccino	2,000
Americano	1,500
Single Espresso	1,500
Green Tea	1,600
Lemon Tea	1,600
Orange Tea	1,600
Ceylon Tea	1,500
Earl Grey Tea	1,500

MOCKTAILS

Chapman	3,500
Fanta, Sprite, orange juice, grenadine and angostura.	
Lemon Ice Tea	3,500
Lemon tea, lemon juice and sugar syrup.	
Virgin Colada	3,500
Fresh pineapple juice, coconut syrup and cream.	
Virgin Mojito	3,500
Mint leaves, lime wedges, sugar and soda water.	
Summer Breeze	3,500
Pineapple, apple, passion fruit syrup and strawberry syrup.	

COCKTAILS

SideCar 10,000

Cognac, cointreau, lemon juice, simple syrup.

Bellin 10,000

Peach schnapps, champagne.

Champagne Martini 10,000

Campari, Martini Bianco, Martini Rosso, gin, champagne.

Pick Me Up 10,000

Brandy, cointreau, lemon juice, champagne, grenadine.

French Connection 10,000

Cognac, Amaretto.

Kir Royal 9,000

Creme de Cassis, champagne.

Pornstar Martini 8,000

Absolut vodka, fresh passion fruit juice, pineapple juice, vanilla syrup, prosecco.

Long Island 7,000

Vodka, gin, tequila, rum, cointreau, Coke.

Espresso Martini 6,500

Vodka, coffee, cream, simple syrup.

Passion Fruit Martini 6,500

Vodka, passion fruit juice, lemon juice, orange juice.

Dirty Banana 6,500

White rum/vodka cream, fresh banana.

Mai Tai 6,500

White rum, orange juice, pineapple juice, Orgeat syrup, dark rum.

Lychee Martini 6,500

Vodka. fresh lychee, lychee syrup, simple syrup.

Pina Colada 6,500

White rum, coconut cream, fresh pineapple

Daiquiri 6,500

Rum, cointreau, fresh lemon juice, simple syrup.

Caipirinha 6,500

Rum, cachaca, fresh lime wedges, simple syrup.

Cosmopolitan 6,500

Vodka, cointreau, cranberry juice.

Hurricane 6,500

White rum, dark rum, orange juice, pineapple juice, passion fruit juice.

Tiki Passion 6,500

Captain Morgan, orange juice, pineapple juice, passion fruit juice, lemon juice.

Gin Basil 6,000

Gin, fresh basil, simple syrup, fresh lime juice.

Magarita 6,000

Tequila, cointreau, fresh lime juice, simple syrup.

White Russian 6,000

Vodka, Kahlua cream.

Black Russian 6,000

Vodka, Kahlua cream, Coke.

Whiskey Sour 6,000

Simple syrup, orange juice, lime juice, egg white/bitters.

Moscow Mule 6,000

Vodka, ginger juice, lime juice, soda water.

Apple Martini 6,000

Vodka, apple syrup, apple juice.

Mojito 6,000

White rum, mint leaves, fresh lime juice, soda water, brown sugar.

Old Fashioned 6,000

Bourbon whiskey, brown sugar, bitters.

Amaretto Sour 6,000

Amaretto, lime juice, simple syrup, orange juice, bitters.

APERITIF

Americano 6,500

Campari, Martini Rosso, soda water.

Dry Martini 6,500

Gin, Martini dry.

Manhattan 6,500

Whiskey, Martini Rosso, bitters.

Amaretto Fizz 6000

Amaretto, lemon juice, simple syrup, soda water.