

BREAKFAST

ENGLISH BREAKFAST

9500

Fried or scrambled eggs, sausage, baked beans, and grilled tomato • Fresh fruit juice or fruit bowl • White or wholewheat toast with butter • Coffee or tea.

NIGERIAN BREAKFAST

8500

Spicy scrambled eggs with either boiled yam, sweet potato or plantain, or fried plantain • Fresh fruit juice or fruit bowl • Coffee or tea.

CONTINENTAL BREAKFAST

9500

Fresh fruit juice or fruit bowl • Croissant, Danish pastry, or white/wholewheat toast with butter and preserves • Corn flakes, Fruit ‘n’ Fibre or granola with cold or warm milk, or yogurt • Coffee or tea

AMERICAN BREAKFAST

9500

Scrambled eggs, bacon, and pancakes or French toast with pepper maple syrup • Fresh fruit juice or fruit bowl • Coffee or tea

OMELETTE

9500

Omelette with any three of the following: mushrooms, bell peppers, onions, tomatoes, or cheese. •Two sausages or bacon • Fresh fruit juice or fruit bowl • White or wholewheat toast with butter • Coffee or tea

BOARDROOM DELUXE *(not available for complimentary)*

11000

Scrambled eggs with smoked salmon, chives, and avocado • Fresh fruit juice or fruit bowl • White or wholewheat toast with butter • Coffee or tea

PORRIDGE

8500

Oats porridge or custard • White or wholewheat toast with butter • Fresh fruit juice or fruit bowl • Coffee or tea

OPTIONAL EXTRAS

TWO SAUSAGES	2000
BACON	2000
FRIED PLANTAIN	2000
PANCAKES	1500
FRENCH TOAST	1500
TWO BOILED EGGS	1500
TOAST WITH BUTTER	1500
FRESH FRUIT JUICE	1500
FRUIT BOWL	1500
BAKED BEANS	1500
OATS PORRIDGE	2500
CUSTARD	2000

Breakfast are served only for in-house and walk-in guests from 7:00 am till 12 pm daily.

PLATTERS

50,000

APPETIZERS PLATTER

An assorted of spring rolls, chicken tender, fried chicken wings, mini burgers, mini sandwiches, yam and French fries, spicy puff puff

50,000

SEAFOOD PLATTER

Piri Piri Prawns, Crispy Calamari, Whole Grilled Fish, shrimp spring rolls, Crabs, Yam Fries, Jollof rice, spicy puff puff

50,000

EKO PLATTER

BBQ wings, Snail, Turkey, Gizzard, Asun, Side of Yam and French Fries, plantain, bread rolls, grilled marinated baby corn.

50,000

NIGERIAN PLATTER

BBQ / Spicy wings, Snail, Turkey, Gizzard, Asun, spicy puff, chicken suya, side of Yam and French Fries.

STARTERS

SPRING ROLLS

Vegetable , chicken or shrimp with sweet chili sauce and soy sauce.

7000/8000/10000

YAM FINGERS

Deep-fried yam served with melted cheddar and tomato chili sauce.

4200

GIZDODO

Plantain & gizzard mixed in our in-house hot & spicy sauce.

10000

ASUN

Goat meat cubes tossed in a spicy sauce.

6000

PEPPERED SNAILS

Snail coated in rich tomato sauce.

13000

PEPPERED CHICKEN WINGS

Deep fried chicken wings coated in pepper sauce.

10000

BBQ CHICKEN WINGS

Deep fried chicken wings coated in barbecue sauce.

10000

LAGOS SHARWARMA

Marinated beef / Chicken shawarma with beef sausage, cabbage, and Thousand Island sauce.

7000

QUESADILLAS CHICKEN

Sliced BBQ beef and melty cheese in a tortilla served with chips, guacamole, sour cream & pico de gallo dips.

12000

PRAWN TEMPURA

Light And Crispy Deep-Fried prawns, Acai Chili Mayo Deep.

13000

CHICKEN TENDERS

Deep-fried breaded chicken.

10000

PEPPERED GOAT MEAT

Deep-fried Goat meat coated in pepper sauce.

10000

STARTERS

10000

KREMLIN CREAMY CHICKEN CORN SOUP

A rich and creamy soup made with tender rotisserie chicken, and sweet corn served with a bread roll

12000

BEEF AND CHICKEN DUMPLINGS

Beef And Chicken Dumplings served with Garlic Teriyaki Sauce.

11000

TACO CHICKEN

Marinated chicken, avocado, fried onions & iceberg lettuce.

10000

PEPPERED GIZZARDS

Steamed gizzards served with sauteed green pepper, onions & tomato chili sauce.

10000/12000

CHEESY SHRIMP BRUSCHETTA

Toasted Baguette, Garlic Herbed Cheese Spread, Diced Garden Tomatoes, Basil, Parsley, Sweet Balsamic Vinegar.

SUYA

FISH SUYA

12000

Skewered Barcuda fish suya char-grilled to perfection and served with fries.

BEEF SUYA

10000

Skewered beef suya char-grilled to perfection and served with fries.

CHICKEN SUYA

10000

Skewered chicken suya char-grilled to perfection and served with fries.

PRAWN SUYA

13500

Skewered prawn suya char-grilled to perfection and served with fries.

FILLET CHICKEN SUYA

10000

Skewered chicken breast , marinated in our homemade in-house special sauce & char grilled to perfection served with fries.

SALADS

11000

CAESAR SALAD CHICKEN

Romaine lettuce, Parmesan cheese & garlic croutons tossed in our Caesar sauce.

12500

CAESAR SALAD PRAWN

Romaine lettuce, Parmesan cheese & garlic croutons tossed in our Caesar sauce.

14000

SALMON SALAD

Rocket leaf & mix mesclun, cherry tomato, edamame, walnuts, radish, avocado, mango, sesame seeds & sweet chili sauce.

12000

COBB SALAD

Iceberg lettuce, avocado, tomato, and cucumber topped with chicken tenders and strips served with ranch sauce.

11500

GREEK SALAD

Romaine lettuce, cucumber, tomato, onion, olives, feta cheese, and vinaigrette dressing.

10000

FATOUSH

Lettuce, cucumber, tomato, red onion, bell pepper, and dressing.

BURGERS

1 2 0 0 0

CHICKEN BURGER

Marinated chicken breast with cheddar cheese, rocket leaf, pickles, tomato, onions, aioli & honey mustard sauce.

1 3 0 0 0

CLASSIC BURGER

Premium beef with cheddar cheese, lettuce, pickles, jalapenos, grilled fresh mushroom & onions, and avocado served with our chipotle sauce.

1 5 0 0 0

HEAVENLY BURGER

Premium beef with cheddar cheese, onion rings, crispy beef bacon, lettuce, and caramelized onion served with our classic sauce.

1 1 0 0 0

MINI BURGER

3 Premium beef cheddar sliders.

ALL OUR BURGERS ARE SERVED WITH FRENCH FRIES AND COLESLAW

SANDWICHES

TRADITIONAL CLUB SANDWICH

1 0 0 0 0

Chicken on mustard mayo spread with cheddar cheese, fried egg, beef bacon, lettuce, tomato & pickles.

CHICKEN AVOCADO

1 5 0 0 0

Marinated grilled chicken breast, crispy bacon, parmesan cheese, rocket leaf, avocado, pickles, dijonaise & bang bang sauce.

STEAK SANDWICH

1 8 0 0 0

Char-grilled d BBQ beef with bell pepper, fresh onions, fresh mushroom, tomato & house steak sauce.

PIZZA

9 0 0 0

PEPPERONI

Tomato, mozzarella, pepperoni.

9 5 0 0

MARGHERITA

mozzarella cheese in Tomato sauce.

1 0 0 0 0

VEGETERIAN

mushroom, tomato, olives, artichoke, green pepper, and sweet corn.

1 1 0 0 0

4 CHEESE MARGHERITA

Four kinds of cheese in tomato sauce.

1 1 5 0 0

HOMELAND PIZZA

Topped with our special chicken suya mix.

1 2 0 0 0

SEAFOOD PIZZA

Topped with smoked salmon, shrimp calamari.

PASTA

PENNE ARRABBIATA	1 1 0 0 0
Penne pasta, spicy tomato sauce, black olive, basil, cherry tomato & parmesan cheese.	
PENNE CARBONARA	1 3 0 0 0
Penne pasta, fresh cooking cream, beef,bacon & parmesan cheese.	
TAGLIATELLE ALFREDO	1 4,0 0 0
Tagliatelle pasta, creamy mushroom sauce, chicken & parmesan cheese.	
SPAGHETTI BOLOGNESE	1 2 5 0 0
Spaghetti pasta, homemade bolognese sauce, cherry tomato, basil & parmesan cheese.	
SHRIMP LINGUINI	1 6 0 0 0
Linguini pasta, tomato sauce, cherry tomato, basil, bisque sauce & parmesan cheese.	
SEAFOOD PASTA	1 9 0 0 0
Mix marinated prawns, calamari, mussels, basil, cherry tomato, Parmesan cheese, and our homemade tomato or Creamy sauce.	
SMOKED SHORT RIBS PASTA	2 0 0 0 0
Short Ribs, Rigatoni, Ragu, Herbs, Mushrooms	
STIR-FRIED PASTA	1 1 0 0 0
Stir-fried pasta with mixed vegetables, served with char-grilled chicken.	

SUSHI

1 3 0 0 0	CHICKEN TERIYAKI MAKI
Chicken, Cucumber, Carrot, Teriyaki Glaze, BBQ Teriyaki Sauce.	
1 5 0 0 0	SMOKED SALMON APRICOT AVOCADO MAKI
Smoked Salmon, Teriyaki Sauce, Acai Mayo Sauce, Apricot Mayo.	
1 5 0 0 0	PRAWN TEMPURA SPICY MAKI
Tempura Panko Tiger Prawns, Avocado, Spicy Mayo, Apricot Sauce, Acai Mayo Sauce.	

MAINS

GRILLED CHICKEN BREAST **16000**

Char-grilled marinated chicken breast served with ratatouille, mashed potato & a special mustard mushroom sauce.

GRILLED CROAKER FISH **16000**

Marinated & grilled, served with yam fingers, plantain & tomato chili sauce.

BAKED SALMON **30000**

Marinated salmon fillet served with spinach, edamame, asparagus, mashed potato & martini sauce.

FISH AND CHIPS **18000**

Deep-fried battered fish fillet served with tartare sauce and a side of fries.

FISH FILLET **18000**

Expertly seasoned, succulent and perfectly seared to lock in the flavors served with side of choice.

MARINATED BEEF RIBS **30000**

Grilled beef ribs with barbecue sauce marinated vegetables & French fries

MARINATED PORK RIBS **30000**

Marinated pork ribs, steamed vegetables & French fries.

BRAISED LAMB SHANK **30000**

Braised and marinated to perfection served with green beans, mashed potato & pepper sauce.

OXTAIL **30000**

Braised and marinated oxtail served with mashed potato.

T-BONE STEAK **30000**

Grilled Marinated T-bone steak served with steamed vegetables, mashed potato & pepper sauce.

LAMB CHOPS **36000**

Grill-marinated lamb chops served with steamed vegetables, jollof rice & pepper sauce.

JUMBO PRAWNS **30000**

Marinated jumbo prawns, served with yam chips, steamed vegetables & martini sauce.

SURF AND TURF **30000**

Sweet Chili Jumbo Prawn, Beef Fillet Steak, Boneless Strawberry Chili Chicken served with choice of side and Sautéed Vegetables.

CURRY GOATMEAT **22000**

Curry-marinated goat meat cooked in tomato sauce, fresh cream, and a hint of coriander. Served with white rice

KREMLIN TURKEY COCONUT: **22000**

Our very own turkey skillet, drenched in creamy mushroom thyme gravy. Served with Irish potato cubes and coconut rice

SPECIAL RICE DISHES

11500	SPECIAL ORIENTAL FRIED RICE Stir fried rice with beef, chicken, shrimp, egg, carrots, bell peppers, and spring onions.
12000	FESTIVAL JOLLOF RICE Diced chicken. shrimps. unshelled prawns, pepper sauce & scrambled eggs
12000	FESTIVAL FRIED RICE Diced chicken. Shrimps, unshelled prawns & scrambled egg
9500	ASUN FRIED RICE Diced goat meat, Mixed Veggies, Scrambled Eggs.

EXTRAS

STEW Our in-house tomato base stew, fish/turkey/goat meat, or Beef stew is served with a choice of egg basmati white rice, accompanied by kelewele & coleslaw	12000
BREAD ROLL	5000
BOILED YAM	3000
BOILED	3000
PLANTAIN	3000
PLANTAIN	3000
YAM CHIPS	3000
FRENCH FRIES	2500
WHITE RICE	3000
JOLLOF RICE	3000
EGG FRIED RICE	3000
FRIED RICE	4000
POUNDED YAM	1500
EBA	1600
SEMOVITA	1600
WHEAT	2500
LOCAL SOUP	6000
SPICY STEW	3000
EGG SAUCE	1500
BOILED EGG 2PCS	2000
OMELETTE	

PEPPERSOUPS

Popular protein cuts served in exotic native African broth

10500	COWTAIL
10500	COWLEG
9500	FRESH FISH
9500	GOAT MEAT
9500	CHICKEN
9500	TURKEY
9500	ASSORTED MEAT

AFRICAN DELIGHTS

NKWOBI	10000
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A traditional Nigerian meal made of roasted cow legs slathered in a hot, thick sauce made of palm oil.

ISIEWU	10000
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Locally cooked goat head mixed in a spicy palm oil paste, garnished with herbs.

SEAFOOD OKRO	15000
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Diced okro, fish, shrimps, prawns, palm oil, crayfish and spices.

OTHER SEAFOOD SOUPS	15000
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Edikan ikong, Banga, Egusi, Bitter-leaf, Efo-riro, Ogbono, Ofe-nsala, Oha & Afang.

WITH YOUR CHOICE OF ONE FROM

STOCKFISH
SNAIL +1000
OXTAIL + 1,000
FRESH FISH/ SMOKED
FISH CHICKEN
ASSORTED MEAT
COWLEG/ GOAT MEAT
BEEF/ SHAKI(TRIPE)

SERVED WITH YOUR CHOICE OF ONE FROM:

POUNDED
YAM
SEMOLINA
GARRI
AMALA
WHITE RICE
STARCH

EDIKAN IKONG	10000
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Waterleaf, pumpkin leaves, crayfish and spices.

AFRICAN DELIGHTS

AFIA EFERE/NSALA (WHITE SOUP) Yam, crayfish and traditional spices.	10000
AFANG Waterleaf, okazi, palm oil, crayfish and spices.	10000
EFO RIRO Spinach, palm oil, locust beans, crayfish and spicy tomato.	10000
OGBONO Ogbono, palm oil, crayfish and spices.	10000
EGUSI Melon seeds, pumpkin leaves, palm oil, crayfish and spices.	10000
BANGA Palm kernel fruit extract, crayfish and traditional spices <i>Available On Wednesday and Friday.</i>	10000
BITTER LEAF Bitter leaves, cocoyam, palm oil, crayfish and spices.	10000
OKRO Finely diced okro, ogbono, pumpkin leaves, palm oil and crayfish.	10000
OHA Oha leaves, achi, palm oil, crayfish and spices.	10000

NIGERIAN SPECIAL POTTAGE

10000	YAM POTTAGE A bowl of hearty, flavourful & mouthwatering yam pottage made with marinated stock fish, and kpomzy served with a choice of either Assorted meat, goat meat, chicken or fish
10000	PLANTAIN POTTAGE A bowl of hearty, flavourful & mouthwatering plantain pottage made with marinated stock fish, and kpomzy served with a choice of either Assorted meat, goat meat, chicken or fish
10000	SWEET POTATO PORRIDGE A bowl of hearty, flavourful & mouthwatering sweet potato pottage made with marinated stock fish, and kpomzy served with a choice of either Assorted meat, goat meat, chicken, or fish

DESSERTS

8200

CHOCOLATE FONDANT

Homemade fondant with premium Callebaut chocolate topped with chocolate sauce & vanilla ice cream.

8200

STRAWBERRY CHEESECAKE

A layer of biscuit and cream cheese topped with a strawberry.

8200

ICE-CREAM CAKE

Layers of marbled ice cream, and caramel sauce served with warm chocolate sauce.

8200

BROWNIE & ICE-CREAM

Rich decadent chocolate brownie served with vanilla ice cream.

SIGNATURE COCKTAILS

HARD DECISIONS

A decisive mix of vodka, gin, rum, tequila, and orange liquer all tied together with a splash of lemon juice and a blue curacao base.

8000



MANGO TANGO

A fusion of Tequila, mango puree, orange juice and our house syrup.

8000



WATERMELON EXPRESS

A sweet mix of watermelon syrup, lemon juice, house syrup, agave syrup, vodka, all mixed and muddled with cubes of fresh watermelon then topped off with a splash of sprite.

8000



TAKE ME TO MEXICO

This drink pays homage to the national spirit of the latin American country. (Tequila, house pineapple syrup, orange curacao, lemon juice and black pepper).

8000



LIGHT BREEZE

This sweet drink is an orgasmic burst of pleasure for lovers of passionfruit, passionfruit puree, passionfruit syrup, gin, lemon juice and orange curacao.

8000



PARADISE

A frothy, tropical mix of Coconut-pineapple juice, whisky, spiced rum, lemon juice, house syrup. served in a tiki inspired mug.

8000



SURULERE

Your colon will thank you for drinking this mix of fresh mint leaves, cucumber, elderflower syrup and gin.

8000



TWISTS



8500

BOARDROOM LAGOS MARGARITA

Tequila, triple sec, lime juice, agave syrup served with a salt, sugar and black pepper rim for an extra spicy kick.



8500

DEES INSPIRATION

A very refreshing mix of gin, cucumber syrup and a splash of tonic water.



8500

CUCUMBER GIN BASIL SMASH

Refreshing bubbly cocktail with gin, fresh muddled cucumber and basil.



8500

STRAWBERRY MOJITO

White rum, lime wedges, mint leaves, sugar syrup, strawberry puree topped with tonic water.



8500

FROZEN STRAWBERRY MARGARITA

Tequila, triple sec, lime juice, strawberry syrup.

OLD BUT GOLD

APEROL SPRITZ

Light and refreshing with Aperol, dry Prosecco and a splash of soda water.

8500



PINA COLADA

White rum, House pineapple syrup, Pina colada mix, blended with cubes of fresh pineapples.

8500



NEGRONI

Gin, Sweet vermouth, Campari, club soda/sprite.

8500



CUBA LIBRE

Spiced rum, Lime juice, Cola.

7500



MOJITO

White rum, Lime wedges, Mint leaves, Sugar syrup, topped with tonic water.

9500



WHISKEY SOUR

Egg white, Whiskey, Lemon juice, Simple syrup, and some droplets of aromatic bitters.

8500



TEQUILA SUNRISE

Tequila, Grenadine syrup. Orange juice.

8500



8500



8500



10000



8500



8500

MARGARITA

Tequila, Triple sec, Lime juice, Agave syrup.

STRAWBERRY DAIQUIRI

White rum, Lime juice, Strawberry fruit syrup.

LONG ISLAND ICED TEA

A mix of the five whites, a splash of lemon and topped with coke.

GIN AND TONIC

Gin, Tonic water and Lemon juice.

BLUE HAWAIIAN

Refreshing cocktail made with rum, cream of coconut, pineapple juice, and Curacao liqueur.

DAY DRINKING

ROSE SANGRIA	8000	
WINE SPRITZERS	8000	
MIMOSA	8000	
BELLINI	8000	
STRAWBERRY MIMOSA	8000	
CHAPMAN	6000	

MOCKTAILS

	7000	VIRGIN MANGO TANGO Mango puree, orange juice and ginger syrup.
	7000	VIRGIN SURULERE fresh mint leaves, cucumber and elderflower syrup
	7000	VIRGIN WATERMELON EXPRESS watermelon syrup, lemon juice, house syrup, agave syrup, fresh watermelon and sprite.
	7000	VIRGIN LIGHT BREEZE Passionfruit syrup, orange curacao, lemon juice, sprite.
	7000	VIRGIN PARADISE Coconut pineapple juice, lemon juice, simple syrup.
	7000	VIRGIN CUCUMBER GIN Refreshing bubbly cocktail with fresh muddled cucumber and basil.
	7000	VIRGIN PINA COLADA Pineapple juice, coconut cream and fresh pineapple chunks (can be served frozen or shaken)
	7000	VIRGIN MOJITO Lime wedges, Mint leaves, Sugar syrup, tonic water (kiwi or strawberry flavours available)
	7500	VIRGIN STRAWBERRY DAIQUIRI Lime juice and Strawberry fruit syrup.
	7000	VIRGIN BLUE HAWAIIAN Refreshing cocktail made with cream of coconut, pineapple juice.

SHOOTERS

EL VOCHO	6000
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Shot of reposado tequila and a separate spicy chaser. The green mix includes pineapple, cilantro, mint, and jalapeño.

THE ALABAMA SLAMMER	5000
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Amaretto, orange juice, sloe gin, and Southern Comfort.

THE APOCALYPSE NOW	6000
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Tequila, Irish cream, and dry vermouth.

THE B-52	5000
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Kahlua, Baileys Irish Cream, and Grand Marnier.

THE KAMIKAZE	5000
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Vodka, orange liqueur, and lime juice together.

THE BAZOOKA JOE	5000
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Irish cream, blue curaçao, and a banana liqueur.

THE BEAM ME UP SCOTTY	5000
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Coffee liqueur, adds banana liqueur, then finishes it off with Irish cream.

THE BIG BANG SHOOTER	5000
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151-proof and dark rums with triple sec and orange and pineapple juices.

THE FOURTH OF JULY SHOOTER	5000
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Grenadine, blue curaçao, and vodka.

CHAMPAGNE

ACE OF SPADES ROSE	800,000
DOM PERIGNON ROSE	800,000
ACE OF SPADES BRUT	700,000
DOM PERIGNON BRUT	700,000
MOET NECTAR ROSE	260,000
MOET ICE	260,000
VEUVE CLIQUOT RICH	250,000
MOET ICE IMPERIAL	260,000
VUEVE CLIQUOT ROSE	230,000
MOET IMPERIAL ROSE	220,000
VEUVE CLIQUOT BRUT	215,000
MARTINI ROSE	60,000
MOET IMPERIAL BRUT	180,000
NICOLAS FEUILLATTE SLEEVE ROSE	87,000
NICOLAS FEUILLATTE SLEEVE DEMI	80,000
SEC GH MUM DEMI-SEC	75,000
LUC BELAIRE ROSE	80,000
LUC BELAIRE BRUT	80,000

TEQUILA

580,000	DON JULIO
550,000	AZUL
230,000	CASAMIGOS REPOSADO
220,000	CASAMIGOS BLANCO
100,000	VOLCAN GOLD
120,000	VOLCAN BLANCO
120,000	OLMECA GOLD
130,000	PATRON SILVER
80,000	OLMECA SILVER
5000	TEQUILA SHOT

COGNAC

HENNESEY XO	550,000
REMY MARTIN XO	370,000
MARTEL XO	370,000
HENNESSEY VSOP	200,000
MARTEL BLUE SWIFT	185,000
REMY MARTIN 1738	150,000
REMY MARTIN VSOP	150,000
HENNESSEY VS	125,000
MARTEL VS	125,000
SHOT OF COGNAC	11000

WHISKEY

450,000	GLENFIDDICH 21YRS
420,000	MACALLAN 18YRS
200,000	GLENFIDDICH 18YRS
200,000	MACALLAN 15YRS
200,000	THE BALVENIE 14YRS
120,000	SINGLETON 18YRS
120,000	MACALLAN 12YRS
150,000	GLENFIDDICH 15YRS
200,000	THE BALVENIE 14YRS
180,000	CHIVAS 18YRS
80,000	SINGLETON 15YRS
100,000	JAMESON BLACK LABEL
95,000	CHIVAS 15YRS
85,000	TEELING SINGLE MALT
55,000	SINGLETON 12YRS
50,000	JAMESON REGULAR
50,000	WILD TURKEY
8000	SHOT OF WHISKEY

VODKA

GREY GOOSE	90,000
BELVEDERE	85,000
CIROC REGULAR	85,000
NEFT VODKA	50,000
ABSOLUTE VODKA	40,000
SHOT OF VODKA	4000

GIN

90,000	HENDRICKS
70,000	BOMBAY
45,000	GORDONS GIN
40,000	BEEFEATER GIN
4000	SHOT OF GIN

LIQUERS

BAILEYS	50,000
JAGERMAISTER	45,000
CAMPARI	40,000
SHOT OF LIQUER	4000

RUM

45,000	BARCARDI SPICED
25,000	BARCADI BLANCA
35,000	ANGUDTORIAL RESERVE
3500	SHOT OF RUM

WINES (RED)

CIGALUS RED	100,000
CHATEAU DU PAPE	80,000
THOMAS BARTON (MEDOC)	50,000
THOMAS BARTON (BORDEAUX)	50,000
ESCUDO ROJO PINOT NOIR	50,000
ARRA CABERNET	45,000
MOUTON CADET	50,000
ARRA SWEET	50,000
GERALD BETRAND ART DE VINE	40,000
ESCUDO ROJO	55,000
SWEET LIPS (BOTTLE)	50,000
FOUR COUSINS	45,000
LAMOTHE PARROT	38,000
GERAL BETRAND SENSO	40,000
ROBERTSON	40,000

40,000

8500

GLASS OF WINE (RED, WHITE OR ROSE)

ROSE WINE

CORTE DE ROSES RED

WINES (WHITE)

CIGALUS WHITE	100,000
CLOUDY BAY SAUVIGNON BLANC	60,000
CLOUDY BAY CHARDONNAY	55,000
COTE DE ROSES	50,000
ARRA WHITE	50,000
FOUR COUSINS	45,000
SWEET LIPS	38,000
ROCHE MAZET MUSCA	40,000
CLARENDELLE (BORDEAUX)	50,000

SOFT DRINKS

WATER	1,200
RED BULL	3000
POWER HORSE	2500
COCA-COLA	1500
SPRITE	1500
TONIC WATER	1500
SODA WATER	1500
BITTER LEMON	1500
FANTA	1500
MALT DRINK	1500
FRESH JUICE (GLASS	5000
PITCHER	15,000
PACK JUICE (GLASS)	2200
PITCHER	8000

BEER

2500	STAR LARGER
2500	BUDWEISER
2500	HEINEKEN
2500	GULDER
2500	TROPHY
2500	GUINNESS
2000	SMIRNOFF
2000	STAR RADLER

SHISHA & TOBACCO

ALL FLAVOURS	12,000
ALL CIGARETTES	5000