

## Pasta Dishes

### Lasagna al Forno Classico

Oven baked layers of pasta, meat sauce, with a trio of cheese topping D325

### Pollo stufato alla Macaroni

Creamy Chicken pie with onions, macaroni, coriander in a béchamel sauce served in a ramkin and topped with puffed pastry D315

### Spaghetti Bolognese

Traditional meat sauce with garlic, onion, tomato, celery, mushroom and herbs D300

### Penne alla Puttanesca (v)

A spicy mix of chopped tomatoes, black & green olives, garlic, hot chili peppers and capers, finished with grated Parmesan D315

### Chef's creation (new)

Deep fried sirloin steak in spicy mixed bread crumble with linguine, vegetables in puttanesca sauce and gratinated Parmesan D315

## Desserts

### Profiteroles

Vanilla ice-cream & hot chocolate D140

### Crème Brulee

Madagascar style with a hint of vanilla D150

### Chocolate Mousse

A famous classic for chocolate addicts D150

### Fresh Fruit Platter

A selection of delicious Gambian Fruits D150

### Ice Cream Extravaganza

3 scoops with chocolate or strawberry sauce D150

## Appetizers

Home-baked garlic bread (v) D95

Chef's vegetable spring rolls (v) D135

Bowl of Italian olives and parmesan (v) D125

Tortilla triangles with 2 dips (v) D110

## Starters/Light Bites

### Roast Pumpkin Rice Soup (v)

A rich soup with spicy Italian croutons D150

### Caramelized Onion Soup (v)

Home made caramelized onion soup served with toasted garlic bread D130

### Trio of Italian Risotto Balls

Deep-fried stuffed risotto balls with cheese, bolognese & celery served paprika mayo D195

### Classic Prawn Cocktail

Prawns in a Mary Rose dressing D190

### Char grilled Chicken Caesar

Tender grilled chicken in a creamy Caesar dressing, Parmesan and croutons D200

### Vol au Vent

A classic with chicken, mushrooms served in creamy sauce D195

### House Tuna Salad (v)

Grilled fresh tuna with a honey mix and served with flat bread and paprika mayonnaise D185

### Egg Benedicte (new)

Poached eggs, garlic spinach on toasted Focacia bread, served with sauce Hollandaise D190

### Crispy Honey Fish Cake

Roasted seafood with Gambian honey on a bed of salad and sweet and sour sauce D175

## Fish Dishes

### Grilled Seafood Brochette

Marinated with fresh herbs, served with provencale sauce and rice or French fries D290

### Gambian Butterfish in Foil

Char-grilled butterfish with onion rings, bell peppers and vegetables in foil. Accompanied by béarnaise sauce and French fried D275

### Captian Fish a la Kombo

Grilled with spicy Provencal sauce served with rice or chips and sautéed vegetables D285

### Chef's Shrimp Extravaganza

Peeled shrimps prepared in two different ways piri-piri (mildly spiced tomato sauce) & garlic sauce, pilaf rice and vegetables D315

### Beer Battered Fish Duo

English style Cod & Plaice fish with with chips, home made tartar sauce and mixed salad D290

### Gambian Lobster

Fresh lobster served a mixed salad and either miring (tumeric) rice or hand-cut fat chips.

Royale - sweet peppers

À la Parisienne – with fresh herbs and lemon

Oriental – with thai herbs

Thermidor – the classic

Price depending on market price, please check with your waiter

## Sizzlers

### Beef, Seafood or Chicken

Grilled fajita style with tortillas and a variety of condiments D295

## Meat Dishes

### Lamb Shank

Tender shank of lamb served on the bone with seasonal vegetables, mashed potatoes and a thick lamb jus D395

### Fillet Mignon

Grilled beef fillet served with hand-cut fat chips or mashed potatoes vegetables and a peppercorn or béarnaise sauce D415

### Pork Tenderloin

In a whole grain mustard sauce, served with mashed potatoes and vegetables D340

### Sirloin Steak a la Lyonnaise

Grilled and served with onions sautéed in extra virgin olive oil accompanied by chips and seasonal vegetables D295

### Parma-wrapped stuffed chicken

Boneless chicken stuffed wrapped with parma ham cooked in coconut cream sauce accompanied by mashed potatoes D355

### Grilled Duck Breast

Grilled with honey and ginger, served with a rich orange sauce, vegetables and hand-cut fat chips or steamed rice. D425

### Chili Mini Lamb

Grilled marinated lamb fillet with rosemary, served with ratatouille of vegetables and potato wedges D385

**ASK FOR OUR SPECIALS**

All our dishes are prepared to order  
(v) Suitable for vegetarians