

MENU

STARTERS

CONTINENTAL SOUP OF THE DAY

Served with bread rolls (please ask the chef)

SET SOUP

Carrot and ginger soup

Cream of sweet corn soup

Cream of chicken soup

Plantain and fish soup

Chicken broth

Vegetable consommé

Tomato soup

Beef consommé

SALAD

warm salad

Cabbage, roasted chicken, eggs, nuts, sweet corn

beetroot salad



MENU

Beetroot, apple, chopped almonds, crumbled goat cheese, balsamic vinegar and olive oil

Waldorf salad

Celery, roasted walnuts, apple and honey-mustard mayo sauce

Chicken and Avocado salad

Iceberg & rocket toasted almond, honey beetroot, saffron apple dill vinaigrette

Chicken garden salad

Lettuce, cabbage, parsley, carrots, beetroot, sweetcorn with grilled chicken served balsamic dressing

Salmon Caesar salad

Served with salmon with soft eggs and caesar dressing

Classic

Chicken

Prawn



MENU

SANDWICHES

Tomato and mozzarella sandwich

(tomatoes, mozzarella cheese, lettuce, cucumber)

Chicken and egg Club sandwich

(grilled chicken breast, lettuce, tomatoes, mayonnaise, fried eggs)

Cucumber and egg sandwich

(Cucumber, fried eggs, mayonnaise)

Cheese steak sandwich

(Thin slices of beef, mixed bell pepper, mozzarella cheese)

BURGERS

Served with lettuce, tomatoes, onions with choice of fries and salad

Classic beef burger

Classic chicken burger

Add bacon

MENU

PASTA

Penne, spaghetti, tagliatelle, Rigatoni

Choose sauce:

Bolognese sauce

Pesto with salmon and cream

Carbonara cheese sauce

Arabiata sauce

MAIN MEALS

GRILLED

Beef fillet steak with spinach and red wine butter

200gm beef fillet, rock salt, black pepper corn, olive oil, garlic

Rosemary and garlic butter ribeye

Pan seared ribeye in fresh rosemary and minced garlic

Lamb rack with mint-pesto and balsamic reduction



MENU

Fresh mint pesto, garlic, olive oil, cheese and balsamic vinegar

FROM THE OCEANS

Pan fried or battered

Herb crusted fillet fish with lemon butter sauce

Salmon served with and tomatoes salad

**Cherry tomatoes, avocado, olive oil, pepper corn, lemon juice, salt
and soya sauce**

Honey Soy Grilled prawns

Honey, lemon juice, soy sauce, garlic and ginger

All main served with a choice of starch, vegetable and sauce



MENU

CHOICE OF STARCH:

Boiled potatoes, coconut rice, fried rice, fries, jollof rice, mashed potatoes, yam chips or steamed yam

CHOICE OF VEGETABLES:

Fried plantain, cream spinach, steamed vegetables and ratatouille

CHOICE OF SAUCE:

Black paper corn, gravy, lemon butter, mushroom sauce, Nigeria chili & herb garlic butter, mint sauce, espagnole

EXTRA SIDES

Steamed Rice

Sweet Potato Fries

Mashed Potatoes

Sauteed Seasonal Vegetables

French Fries

NATIONAL DISHES

STARTERS

Starter pepper soup

Fish, Goat, Gizzard, Chicken



MENU

Served with bread rolls

SUYA

Nigeria suya spicy garnished with mixed capsicum and onions

Prawns

Chicken

Beef

MAIN COURSE

Nigerian Swallow

Soup Choice

Eforiro, Egusi, Ogbono, Edikaikong, Okro Soup

Swallow Choice

Eba, Pounded Yam, Wheat, Amala

Protein Choice

**Beef, Goat Meat, Gizzard, Fish, Turkey
Seafood**

Nigerian Rice



MENU

Rice Choice:

Jollof, Fried, Coconut, Rice & Beans

Side Choices

Plantain, Coleslaw, Green Salad, Salsa

Protein Choice

**Beef, Goat Meat, Gizzard, Fish, Turkey, Gizzard
Seafood**

BREAKFAST

Eden Breakfast

**Egg Of Choice, Chicken Sausage, Grilled Tomato, Bacon, Mushroom,
Baked Bean Served with Toast.**

Oatmeal

Served With Brown Sugar, Mixed Fruit, And Hot Milk

Nigerian Breakfast

Choice: Yam, Plantain & Sweet Potatoes



MENU

Boiled Or Fried

CHOICE OF NIGERIA SAUCE:

Nigeria cray sauce, Fish sauce, Egg sauce, Yam sauce

DESSERTS

Apple strudel with vanilla ice cream

Pineapple sorbet with crushed cookies

Apple pie with vanilla ice cream

Lemon meringue

Fruit salad

Ice cream