

*Choose one menu item from each of the course categories listed for your three course meal.

Menu

Starters

1. Wuor Wonu - Basil Chicken Light Soup
2. Nme Wonu - Palm-Nut Soup with choice of goat, beef, river fish or chicken.
3. Nkatie Wonu - Groundnut/Peanut Soup with choice of goat, beef, river fish or chicken.
4. Ebunubunu - Cocoyam leaves soup with dry river fish and African giant land snail/
5. Fisherman's soup - steamed snapper or Tilapia soup using simple but flavourful ingredients.
6. Ghanaian Salad - A green salad gloriously bathed in baked beans, corned beef, hard-boiled egg and sardine.

Main Course

1. Fried Goat with Jollof Rice & Kelewele
2. Abomu - Green Plantain with Anchovy Nkontonmire (Cocoyam leaves) sauce.
3. Nkontonmire with Eba - Spinach sauce with toasted cassava dumplings.
4. Otor - Mashed plantain with hard-boiled eggs
5. Gob3 - Boiled black-eyed beans sauce & fried plantain with a side of gari.
6. Banku & Okro Soup with mussels and boiled pork feet.
7. Agushie & Boiled Plantain - Melon seed sauce with boiled plantain
8. Mportomportor - Diced & Partially mashed Cocoyam in palm-nut /light soup
9. Apapransa- Roasted corn powder stirred in palm-nut soup/stew base
10. Tomato sauce- The popular traditional tomato sauce base used to create every Ghanaian stew.

Dessert

1. Nkatie Cake - Caramelised peanut cake
2. Coconut milk pop
3. Pan-fried cinnamon bananas`
4. Condensed milk toffee

If you have any allergies or you are vegetarian please inform us so it's taken into account