



Seasonal. Fresh. Thoughtfully Prepared.

Our menu is crafted using locally sourced ingredients and intentionally created. Build your plate by selecting your preferred protein, pairing, and house made sauce.

Fresh Smoothies

Seasonal organic fruits, freshly blended daily.

Currently in season: Pineapple, Watermelon

Coffee

Espresso
Americans
Cappuccino
Latte

Sweeteners (optional):
Honey, Sugar

Teas

Premium flavoured teas and freshly brewed herbal infusions with:

Spices - Cinnamon, Cardamom, Cloves
Herbs - Lemongrass, Mint, Basil
Roots - Ginger
Fruits - Lemon, Lime, Strawberry, Orange

Breakfast

choose from

Freshly baked breads with eggs your way

Crêpes (Berry compote or honey)

Homemade Greek yogurt bowl

Seasonal fruits, berries and nuts

Frittata your way:

with your choice of Greens, Protein & Vegetables

Eggs (your way):

Scrambled | Poached | Omelette | Sunny Side Up

Side:

Bacon

Spreads:

Maitre d butter | Mushroom pâté | Chili sauce | House sauce | Mayonnaise

Chef's Note

Simple food, done well. Clean flavours, honest ingredients, and a balanced approach to dining. Please inform your server of any allergies.



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Lunch & Dinner

Select your protein

Steamed fish fillet
Sautéed prawns
Beef Stirfry
Roast chicken thighs or drums

Plant Based Options

Sautéed mushrooms
Seared & poached tofu

Choose your pairing

Steamed basmati rice
Irish potatoes: creamy mash or roasted
Sweet potatoes: steamed or butter-sautéed
Pasta: spaghetti, penne, (gluten-free option available)
Eba

Jollof Rice Bowl

Served with coleslaw or steamed vegetables and fried plantain. Pair with your choice of protein.

Sauces & Broths

Roasted tomato sauce
Ugwu & shoko soup
Mild curry sauce

Salads & Light Sides

Leafy greens, cherry tomatoes & citrus segments
Strawberry & arugula salad
Seasonal fruit salad
Steamed broccoli, cauliflower & carrots

Dressings

Honey orange vinaigrette | Balsamic reduction | Homemade aioli

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