a la Carte Menu

To start with

Prawn Cocktail prawns, avocado pear, orange and grapefruit segments blended with a creamy cocktail dressing	4 000
Buffalo Wings four chicken wings grilled and basted with honey and mustard dressing	2 900
Avocado, Feta and Tomato Salad (v) avocado pear,danish feta and tomato scented with Basil and oilve oil	2 600
Poached Eggs Ogeyi (p) a ragout of bacon and mushrooms simmered with red wine, topped with a pair of soft poached eggs, served with croutons	3100
Soups	
Soup of the day freshly prepared daily, enquire from your server	1900
Pepper soup of the day today's choice of Nigerian spicy clear soup, enquire from your server	2 000
From the Boat	
Grilled Prawns three tiger prawns grilled to perfection, served with vegetable rice and chilli sauce	6300
Catch of the Day todays catch, filleted and pan fried, served with lemon butter sauce	4100
Fish and Chips cut into fingers, battered and deep fried, served with fries and tatare sauce	4000

From the Butchers Block

Beef Schnitzel flattened tenderloin of beef, breaded and pan fried, served with cheese sauce	4900
Grilled Beef Tenderloin grilled to your liking, served with a creamy black peppercorn sauce	4 900
Chicken Ororo chicken cuts,dry rubbed with the chefs blend of spices, pan fried with mushroom sauce	3900
BBQ Pork Spare Ribs (p) marinated in our barbeque sauce and grilled to perfection	3900
our main courses are served with seasonal vegetables, french fries, rice or mashed potato	
Pastas served with your choice of pasta - Spaghetti, Penne, Farfalle or Fusili	
Shrimp and Basil shrimps in a tomato cream sauce, scented with basil	4500
Alfredo (p) ham and mushrooms in a creamy sauce	3500
Bolognaise ground beef simmered with onion, tomato and herbs	3300
Carbonara (p) a rich creamy sauce with bacon and egg	3300
Vegetarian	
Stir Fried Oriental Vegetables (v) seasoned with soya sauce and served with fried rice	2200

v - vegetarian p - contains pork: if you have a food alergy please notify your server prices are inclusive of service charge and vat

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here we feature our local cusine made only with the freshest of foods

Rivers Native Soup our local seafood soup made with dried fish, periwinkles and uziza leaves, served with a meat of your choice - beef, chicken, goat or cowleg	4000
Edikaikong waterleaf ,ugu leaf, dried fish, stock fish and a meat of your choice - beef, chicken, goat or cowleg	4000
Roasted Fish and Boli roasted young tilapia with roasted plantain in spicy utazi sauce	4000
Peppered Snail with Yam fingers four pieces of tropical snail cooked in palm oil, fresh tomato and scent leaves	4 500
Side dishes	
eba, pounded yam, semovita, plantain flour, steamed rice, fried plantain, medley of vegetables	650
french fries	1 200
parsley potatoes	850
mashed potatoes	1 400
For the Children	
Ben 10 spaghetti napolitana	1600
Spiderman fried chicken nuggets served with fries and seasonal vegetables	1600
Sonic Underground fish fingers with fries and seasonal vegetables	1600

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Desserts

Cream Caramel baked custard cream with caramel sauce	1 800
Chocolate Crème Brulee double thick baked chocolate custard served with ice cream	1 800
Fresh Fruit Salad a medley of assorted tropical fruit in season	1 800
Ice Cream of the Day Our selection - vanilla, strawberry or chocolate	1 800
Hot beverages	
filter coffee	900
capuccino	900
expresso	900
double expresso	900
café latte	900
tea selection	900
hot chocolate	900
Irish coffee	1 300