

BREAKFAST & BRUNCH

8AM - 4PM

CLASSIC ENGLISH BREAKFAST - 250

Pork Sausage, Bacon, Eggs, Grilled Tomatoes, Sautéed Mushrooms, Baked Beans and Toast

CHICKEN AND WAFFLES - 210

Pickled Onions and Watermelon

MEAT FEAST OMELETTE - 180

Steak, Pork Sausage, Bacon, Onions, Peppers and Mozzarella, Slice of Toast, Hash Browns

STEAK AND EGGS - 300

Premium Beef Tenderloin

BUTTERMILK PANCAKES - 220

Caramel, Custard and Caramel Popcorn

CUSTARD BUTTERMILK PANCAKE - 250

Mixed Berry Compote and Cookie Crumble

MIXED BERRY FRENCH TOAST SUPREME - 255

Mixed Berry Compote, Cotton Candy and Crème Fraiche

CROISSANT FRENCH TOAST - 195

Mixed Berry Compote, Crème Fraiche

HONEY TOAST - 180

Crème Fraiche

CINNAMON OATMEAL BOWL - 160

Blueberry Compote and Banana

TROPICAL AND EXOTIC PAPAYA PARFAIT - 110

Banana, Granola Mix, Banana, Mixed Berries and Greek Yoghurt

MUSHROOM TOAST - 100

Sautéed Mushrooms atop Toasted Artisanal Bread, Balsamic Glaze

THE BREAKFAST PLATTER - 680

2 Pork Sausages, Bacon, Eggs, Grilled Tomato, Baked Beans, Toast; Chicken and Waffles; 2 Buttermilk Pancakes, Berries and Maple Syrup

PANCAKE SANDWICH - 250

Egg, Cheese Pork Sausage, Bacon, Arugula, Hash Browns

SOUTHWEST CRISPY CHICKEN SANDWICH - 220

Served with French Fries

PHILLY CHEESE STEAK SANDWICH - 225

Served with French Fries

BREAKFAST AND BRUNCH ADD - ONS

EGGS - 60	HASH BROWNS - 50	BAKED BEANS - 35
PORK SAUSAGES - 150	FRENCH FRIES - 55	CREAM - 45
CHICKEN SAUSAGES - 80	TOAST - 30	MAPLE SYRUP - 45
BACON - 80	MUSHROOMS - 35	BUTTER - 40

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu and we cannot guarantee that our food/drinks will be free of any traces of allergens, including peanuts. A service charge of 10% will be added to your bill.

LUNCH & DINNER

12PM - 11PM

STARTERS

MINI BEEF SLIDERS - 150

Premium Beef, Cheddar Cheese, Caramelized Onions and House Special Sauce on Brioche Buns

CALAMARI - 180

Grilled or Fried with Tartar Sauce

POPCORN CHICKEN - 160

Golden Fried Crispy Chicken Coated in Special House Sauce

MUSHROOM BRUSCHETTA - 100

Sautéed Mushrooms atop Toasted Artisanal Bread, Balsamic Glaze

HOISON PULLED PORK BAO BUNS - 300

Pickled Onions, Pickled Cucumbers and Sesame Seeds

CHICKEN WINGS BASKET - 110

Suya Dusted

SALADS

CLASSIC GARDEN SALAD - 120

Heirloom Cherry Tomato, Cucumber, Carrot, Onion, House Vinaigrette

STRAWBERRY AND GOAT CHEESE SALAD - 240

Mixed Greens, Balsamic Glaze

WATERMELON AND FETA SALAD - 220

Cucumber and Mint

CLASSIC BURRATA SALAD - 290

Herb Cherry Tomatoes, Arugula and Balsamic Glaze, Crostini

STEAK SALAD - 350

Mixed Greens, Feta Cheese, Pickled Onions, Herb Cherry Tomatoes

GRILLED CHICKEN AND QUINOA SALAD - 245

Chickpeas, Cucumbers, Parsley, Sweet Corn, Arugula, Herb Cherry Tomatoes

SIDES

POTATO PURÉE - 80

MASHED POTATO - 80

FRENCH FRIES - 55

POTATO WEDGES - 60

HERB RICE - 55

YAM CROQUETTE - 70

SAUTEED SEASONAL

VEGETABLES - 55

SIDE SALAD WITH HOUSE

DRESSING - 60

COLESLAW - 50

MAINS

CLASSICS

CLASSIC BOLOGNESE - 240

Pasta of the Day in a Rich Traditional Bolognese Sauce

CHICKEN ALFREDO - 225

Fettuccini Tossed in Creamy Sauce

PESTO PASTA - 200

Fusilli in Homemade Pesto Sauce

CHICKEN PARMESAN - 295

BEEF THAI CHILLI FRIED RICE - 220

CHICKEN THAI CHILLI FRIED RICE - 200

BEEF AND MUSHROOM STROGANOFF - 320

Herb Rice

SEAFOOD & SHELLFISH

HERB CRUSTED BAKED GROUPER - 300

Yam Croquette and Seasonal Vegetables

HONEY GLAZED TIGER PRAWNS - 365

Herb Rice, Pineapple Salsa and Chimichurri

BAKED FILLET OF SALMON - 385

Potatoes, Carrot, Corn and Smoked Garlic Jus

COCONUT CURRY SEABASS - 485

Mashed Potatoes, Corn Salsa Charred Lemon

ROASTS & GRILLS

PREMIUM BEEF TENDERLOIN - 395

Potato Puree, Grilled Spring Vegetables and Smoked Garlic Jus

GRILLED RACK OF LAMB - 600

Potato Wedges, Poached Mixed Vegetables and Chili Jus

GRILLED RIBEYE STEAK - 650

French Fries, Mushroom Sauce

CHICKEN ESPETADA - GHS 245

Grilled Chicken Skewers with Herb Rice or French Fries

DESSERTS

BROWNIE MUD SLIDE - 220

Brownies, Ice Cream, Caramel, Fudge and Cookie Crumble

DECONSTRUCTED MIXED BERRY CHEESECAKE - 180

FRUIT AND CHEESE PLATE - 150

Cheddar Cheese, Grapes, Strawberry, Dates and Cheese Crackers

TRES LECHES - 140

Sponge Cake Soaked in Milk

WARM BUTTER CAKE - 130

Vanilla Ice Cream Caramel and Cookie Crumble

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La —————
GARDENIA
————— EST 2022