

SOUP

Crawfish Bisque served with fresh coconut and local gambas	D345	
Tomato soup with basil, sweet corn and a garlic crouton	D335	 
Green lentil soup with cumin and garlic croutons	D335	 
Puree of sweet potatoes & sweet corn with Gouda cheese crouton	D335	

TAPAS

Chicken sate on an egg noodle salad with a warm sate sauce	D425	
Grilled French goat cheese served with balsamic onion compote & a Gambian honey dressing	D495	
Beef carpaccio with rocket salad, Parmesan shavings, fresh basil & olive oil	D495	
Tuna carpaccio with leaves from the garden, olive oil, fresh basil sprinkled with roasted cashews	D485	
Prawn tempura & spicy aioli	D475	
Spicy vegetable & blue cheese spring rolls & a sweet chili dip	D395	

SALADS

Chicken marinated in lime zest and grilled on fresh papaya slices, salad leaves, tomato, carrot julienne & croutons with a ginger & lime dressing	D405	
Vegan salad of asparagus, artichoke, marinated olives, sweet corn & pickled papaya on leaves from the garden topped with a dressing of sun dried tomatoes sprinkled with cashews	D355	 
Warm seared tuna on salad leaves sprinkled with sesame seeds, boiled egg and a horseradish vinaigrette	D395	
Three cheese salad: Blue, feta & brie on leaves from the garden with a walnut oil dressing	D395	



PO BOY SANDWICHES

SERVED IN OUR OWN UNIQUE BREAD

Mozzarella & blue cheese melted, with fresh basil leaves, tomato & garlic mayonnaise 🥕
D395

Grilled chicken escolope, gouda cheese, streaky bacon & fried egg on leaves with tomato
and a lime vinaigrette
D425

Grilled seafood brochette with sliced tomatoes in Po Boy bread with a ginger & lime vinaigrette
D415

SPECIALS

Check the board for
today's creation

Lamb curry with Jasmine rice & raita

D475

Vegetarian eggplant & chick pea curry on Jasmine rice with papadum 🥕 🥕

D395

Chicken pieces sautéed in sesame oil with a sweet & sour sauce topped with sesame seeds
and served with jasmine rice

D455

Beef or chicken yassa

The Gambia's most popular dish served with rice, chips or mashed potatoes

D465

TORTILLA WRAPS

Fresh vegetables, spinach, mushrooms, sweet corn & feta cheese in curry sauce 🥕
D325

Chicken with sweet corn, sweet peppers & tomato salsa
D355

Prawns & vegetables in a yoghurt curry sauce
D385

Prices are inclusive of 15% VAT



PASTA

Penne pasta sautéed with fresh vegetables and spinach bound with a pesto liaison sprinkled with Grana Padano cheese 🥕
D385

Egg fried rice with your choice of prawns, chicken or vegetables
D435

Spaghetti Bolognese classic style with a salad
D395

FISH

Seafood pancake topped with grana padano cheese
D585

Grilled escalope of Atlantic fish

Barracuda, ladyfish, tuna or butterfish

or

Pan seared prawns

With your choice of: Chips, mash, crushed potatoes, jasmine rice or side salad.

-Garlic, lime butter or yassa sauce

D610

GRILLS

Grilled chicken breast marinated in ginger & garlic served with Jasmine rice and a Thai curry sauce sprinkled with sesame seeds
D575

Grilled beef burger topped with fried onions, Gouda cheese & mango or papaya salsa with chips on the side
D475

Grilled beef medallions with pepper sauce, served with crushed potatoes or chips
D815

🥕 *Vegetarian*

🥕🥕 *Vegan*

Prices are inclusive of 15% VAT



DRINKS

Coffee, espresso, tea with homemade cookies
D115

Sangria - served by the jug (1 litre)

D440

Perrier water

33cl D140

Soft drinks
D70

Light/Diet Coke

D115

Mineral Water
Small D40 Large D75

Fresh juices in season
D120

Julbrew Beer
D90

Wine per glass
White, red or rosé
D185

DESSERTS

Check the board for today's delight	D405
Fresh local fruits with vanilla pod ice cream and ginger tuile biscuit	D405
Apple & banana beignet with crème Anglais & cinnamon ice cream	D405
Traditional cheesecake with whipped cream	D405
Thai style banana crème brulee	D495

Homemade ice cream

(many varieties) D255 Medium 2 scoops

D355 Large 3 scoops

Prices are inclusive of 15% VAT