

BRUNCH

MENU

(Sunday only)

Kindly note that a discretionary service charge of 10% will be added to your final bill
All prices are inclusive of applicable taxes

FRESHLY BAKED

Bakery Selection (V) GHC 60

Mini butter croissants, Scones, Charcoal Roll, Mixed Seed Roll, Focaccia, Butter & Jam.

BRUNCH

Waffle Burger GHC 105

Beef Tenderloin Patty & Marinated Cabbage, Encased In Home Made Waffles.

Grilled SausagesGHC 160

Charcoal grilled Sausages with Oyster mushrooms & Potato Salad

Trio Sandwich GHC 95

Smoked Turkey and cheese
Tomato and Mozzarella
Salmon

BREAKFAST

Omelette (v) GHC 60

Two Eggs Omelette with Sautéed Vegetables

Breakfast Tartare(v)GHC95

Smoked Salmon, Scrambled Eggs, Avocado & Bread Crumbs

The Classic(v)GHC 160

Sunny Side up or Scrambled Eggs or Omelet, Pork Sausage, Bacon, Mushrooms,

The Mix Breakfast Platter GHC 340

Sunny Side up or Scrambled Eggs or Omelet, Pork Sausage, Bacon, Mushrooms, Grilled Tomato & Baked Beans, hash brown, mini Pancakes, mini waffles, 1 fruit salad

Breakfast bowl GHC 185

Boiled eggs, Black Rice, mixed lettuce, sautéed mushroom, Grilled Prawns

Mini Burger Selection GHC 155

1 fish, 1 beef, 1 chicken
Green salad & French Fries

Spicy Shrimp Rice GHC85

Shrimps, Carrots, Zucchini, Eggs

Virgin Classic GHC110

Eggs, Oyster mushrooms, Cherry Tomato, Onions, Spring Onions, Butter, Brioche Bread

Beef Mushroom Sauce GHC195

Beef Fillet, Oyster Mushrooms, Yam, Cream, Milk, Coconut, Beetroot

Fatali Pasta GHC85

Pasta,
Broccoli, Cauliflower, Tomatoes,
Asparagus, Button Mushrooms

Yam Patte GHC95

Mixed meat, Carrot, Bell Peppers,
Zucchini, Onions

Spicy Pork Ribs GHC320

Pork Ribs, Chili Sauce, Scotch bonnet, Spring Onions

SWEET STUFF

Plain Waffles **GHC70**

Maple syrup and chocolate sauce

Charcoal Waffles **GHC70**

Mixed Berries and Vanilla Yoghurt

Pancakes **GHC80**

Vanilla Pancakes & Cinnamon
Apple Compote

French Toast (Pain perdu) **GHC 80**

Brioche soak into milk egg and cinnamon

Tropical Granola (v) **GHC 70**

Seasonal Fruits, Greek Yoghurt Almonds,
Coconut Shavings

Chia Pudding (vg) **GHC 70**

Seasonal Fruits, Coconut Milk,
Chocolate Shavings

PLATTERS TO SHARE

Seafood Platter **GHC 1090**

Pan Seared Salmon, Spinach Hummus,
Pistachio, Avocado & Tomato Sauce
Lobster skewers
Crispy Squid
Assorted Fish Skewers :Grouper, Snapper
Cassava
Dips: Lemon Butter Sauce, Tartar Sauce Green
Chili

Meat Platter **GHC 990**

Chicken Yakitori
Beef Shakshuka
Grilled Sausages
Sliced Beef with Palava Sauce
Chichinga Spiced Goat
Dips: Smokey Mayo, Teriyaki, Green Chili

Vegetarian Platter **GHC 680**

Carrots
Cucumber Grilled
Plantain Grilled
Courgette
Sautéed Mushrooms
Wagashi Skewers
Grilled Corn
Dips: Beetroot Hummus, Yoghurt & Dill
Green Chili

The Mix Marine Platter **GHC600**

Prawns, Lobster, Octopus, Seaweed Red bell
peppers, Cherry tomato, Cucumber

*Please note that all platters come with Seasonal
Garden Salad, Roast Potatoes, Yam Chips
& Jollof*