



1a Restaurant

Dinner Menu

STARTERS

Daily Market Soup prepared with seasonal market
vegetables
30

Coriander & Carrot soup sweet potato cream with
toasted sour dough bread
30

Twice Baked Soufflé of Plantain & Gruyere with red
pepper, basil and grilled vegetables
50

Lightly smoked Grouper fillet avocado and chorizo
salad
50

Black Cod with miso & mango salsa
62

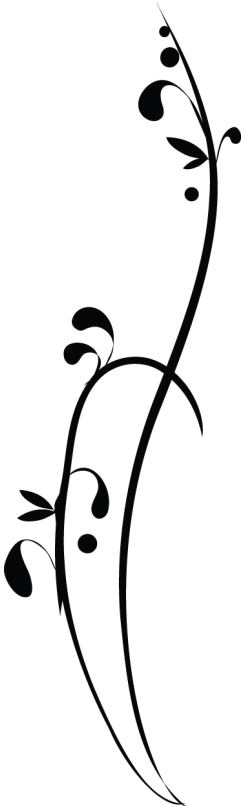
Crab and Avocado Tian with cucumber salsa, poached
hen egg and orange Salsa
68

Duck Terrine with apple and plum chutney, warm brioche
bun and baby salad leaves
70

Coriander and Lime Crab Cake seared salmon, thai
prawns salad with, gazpacho dressing and thai dressing
70

Poached Hen Egg with english asparagus with parma
Ham
70

Pan Seared Scallops served with lardo crudo, green
papaya, mint, chili mango salad and a palm sugar dressing
70





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MAINS

Spaghetti With Prawns & Rocket with sun-dried
tomatoes and a splash of white wine
75

Grilled Tuna Nicoise Salad with poached eggs & salsa
verde
80

Fillet Of Cassava Fish with a clam, bacon and sweet corn
chowder served with buttered spinach and a smoked velouté
90

Sun Blushed Tomatoes Crust Chicken Supreme
caesar scotch egg, slow roasted baby tomatoes, wilted spinach
with tomato confit & lemon butter sauce
90

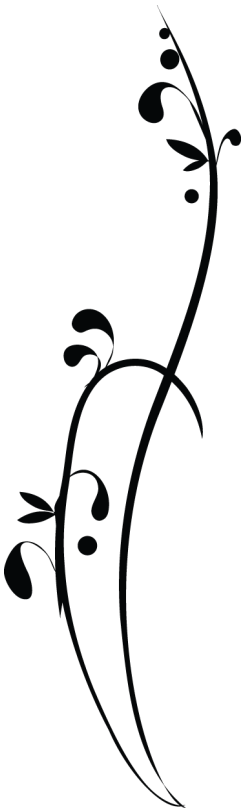
Char Grilled Pork Fillet minted puna yam bubble and
squeak, braised red cabbage with smoked bacon and
mushroom and a red wine jus
120

Fillet Of Sole With King Scallop clam, smoked bacon
with wild mushroom chowder served with buttered spinach,
pumpkin puree and a smoked veloute
150

Best End Of New Season Lamb with rosemary and wild
garlic crust and sweet potato gnocchi with wild mushroom
sauce
165

Luxury Lobster dressed lobsters, local langoustines, roast
smoked salmon, crevettes,
crab & coriander cake, smoked salmon, luxury prawns salad
165

Fillet Of Beef Wellington cocoyam and parmesan gnocchi,
crisp cocoyam, braised baby leeks, roasted shallots with red
wine sauce
165





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Desserts

Tiramisu

30

Seasonal Fruit Salad with cointreau citrus syrup

35

Golden Tree Chocolate Brownie with vanilla ice cream

35

Banoffee Tart banana and toffee mousse, with Ice Cream

40

Sticky Toffee Pudding butterscotch sauce, Cornish clotted
cream ice cream

45

Chocolate & Salted Caramel Fondant vanilla beans Ice
Cream, White Chocolate Milkshake with salted caramel

55

A variety Of Ghana Chocolate chocolate cannelloni with
salt caramel center, soft chocolate fudge brownie, with rich
chocolate mousse top with chocolate macaroon and white
chocolate ice cream

65

