

**DRINKS
MENU**

Isuomlam

NSUOMNAM SIGNATURE- COCKTAIL

Veuve Noire Spice Rum, Coffee Cocoa Liqueur, Falernum, Strawberry Syrup	80
Berry Balloon Vodka, Red Wine, Mix Berries, Cranberry Juice, Passion Fruit	85
Sweety Doudou Rum infused with Turmeric, Lemongrass syrup Mango and Pinapple Espuma	90
Teatime Prekese Tea, Vodka, Peach Syrup, Elderflower Syrup	85
Cloudy Day Tequila, Orange liqueur, Coconut milk infused with Rosemary	80
Ghana Milan Akpeteshie, Herb Afrik, Passion Fruit syrup	90
Deja'vu Gin, Mustard syrup, Fresh Cucumber, Orange liqueur	85
B33ma Whisky, Zest Syrup (smoky cocktail)	90
Sika Sika Tequila, Vanilla syrup, Orange liqueur, Egg white (optional)	100
Endaada Cognac, Asaana, hazelnut syrup, Guinness	105
Zesty Pink Vodka, Strawberry Syrup and Champagne	195

COCKTAIL - NON-ALCOHOLIC

Mountain Top Blueberry Puree, Hazelnut Syrup, Ginger Syrup	60
Sobolita Sobolo Juice, Mint, Vanilla Syrup	70
Pina Mint Frozen Fresh Pinapple Juice & Mint	70
Orange Kick Orange Tea, Falernum, Sparkling water	75
Kisiwaa Pineapple Juice, Mint, Fresh Cucumber, Vanilla Syrup	70
Detoxify Ginger, Cucumber, Pineapple, Lemon	70
Pina Minta Ginger, Cucumber, Pineapple, Lemon	70

WHITE WINE

	Glass	Bottle
Gerard Bertrand Sauvignon blanc grape, France Crispy full rich (bodied)	95	390
Chateau Tour De-Goupin Sauvignon blanc grape, France A bold but slightly dry wine	90	380
Mosketto Sweet Delicate sweet white, Italy Fruity Light to medium sweet body wine		325
Belleruche Cotes-Du-Rhone White Blend, France Full bodied white blend.		495
Gerard Bertrand Art de Vivre Clairette grape, France Fresh fruit flavors, slightly sweet		570
Pouilly Fume les Origines Domaine Figeat Sauvignon blanc grape, France Dry , fresh and fruity white wine		640
Petit chablis blanc Michelet Chardonnay grape, France Full bodied wine		695
David & nadia Aristargos South Africa Blend of whites grapes, earthy notes full round wine		900
Cloudy bay Sauvignon blanc Sauvignon blanc grape, New Zealand Fresh and vibrant wine		1, 495

RED WINE

	Glass	Bottle
Chateau Le Virou Blaye, Cotes De Bordeaux France. A well balanced medium bodied Bordeaux blend of cabernet sauvignon.	95	495
Red 19 Crimes Australia Medium to full bodied red wine	110	500
Mosketto Sweet Moscato piemonte, Italy. Off dry medium to full body wine.		325
Gerard Bertrand Art De Vivre France A light to medium body wine		575
Barolo Bussia Nebbiolo grape, Italy. Full bodied		1,040
Les Roches De Yon-Figeac Siant-Evmmilion Merlot, France A soft easy drinking wine		1,080

ROSE WINE

	Glass	Bottle
Lindeman's Bin 35 Rose Australia Light to medium bodied	78	320
Gris Blanc Grenache gris, France A slight sparkle on the palate, fresh		485
Whispering Angel Caves D'esclan Cotes De Provence White France Full rich rose wine		720

CHAMPAGNE / SPARKLING WINE

	Glass	Bottle
Veuve Du Vernay	95	390
Prosecco Canetelli		390
Veuve Du Vernay Ice Rose		450
Fantinel Prosecco Extra Dry		600
Martini Prosecco		820
Gh Mumm Demi Sec		1,740
Moet Nectar Brut		2,320
Moet Imperial Brut		2,430
Veuve Clicquot Brut		2,570
Veuve Clicquot Rose		2,770
Moet Nectar Imperial Rose		3,445
Ace Of Spade		—
Dom Pérignon		—

JUICES

	Glass	Bottle
Apple	50	
Cranberry	50	
Pineapple Juice	50	
Orange Juice	50	
Pineapple & Orange Juice	50	
Pineapple Ginger	50	

WATER

	Glass	Bottle
Bel-Aqua		50
San Pellegrino		50

COFFEES

	Glass	Can
Single Espresso		30
Americano		30
Double Espresso		40
Cappuccino		40
Latte		40
Single Macchiato		40
Double Macchiato		55
Teas		35

BEER

	Shot	Bottle
Guinness		35
Club Mini		40
Henieken		60
Savana Dry		60
Corona		65
Tales Ale		70
Tales Ipa		70

BRANDY / COGNAC

	Shot	Bottle
Chavalier	40	980
Hennessy V.S	90	2,500
Dusse	100	2,600
Remy Martin V.S.O.P	110	2,400
Courvoisier	115	2,600
Hennessy V.S.O.P	130	3,500
Remy Martin X.O	390	7,200
Hennessy X.O	400	6,600
Hennessy Paradis	1,800	—

SOFTDRINKS

	Bottle	Can
Coke		30
Diet Coke		35
Fanta		30
Sprite		30
Tonic		30
Soda		30
Spicy Ginger		30
Energy Drink		50

VODKA

	Shot	Bottle
Skyy	20	540
Kartoff	25	350
Smirnoff	25	530
Kartoff Hazelnut	30	450
Ketel One	40	1,000
Neft	40	1,400
Grey Goose	45	1,500
Belvedere	50	1,600
Ciroc	80	2,700

LIQUEUR / VERMOUTH

	Shot	Bottle
Herb Afrik	20	300
Aperol	20	500
Campari	20	510
Martini Bianco	25	650
Martini Roso	25	650
Crème De Casis	30	750
Absinthe	30	790
Tripple Sec	30	800
Baileys	35	850
Molinary Sambuca Extra	35	960
Jaegermeister	50	1,200

RUM

	Shot	Bottle
Malibu	20	380
Cockspur White Rum	25	570
Barcadi White	30	660
Captain Morgan Spice	35	710
Captain Morgan Dark	40	1,100
Bumbu	80	1,800
Ron Zacapa Cent 23	110	2,700
Ron Zacapa X.O	200	5,500

WHISKY

	Shot	Bottle
Grand Triple Wood	25	500
Wild Turkey	35	600
Jameson	50	900
Chivas 12Yrs	60	1,400
JW Black Label	70	1,600
Glenmorangie Original	75	2,200
Jack Daniels	80	2,300
Glenfiddich 12 Yrs	85	2,600
Singleton 15 Yrs	80	2,400
JW Gold Reserve	75	2,000
Glenlivet 15 Yrs	110	2,600
JW Platinum	75	2,200
Macallan 12 Yrs	140	3,800
JW Blue Label	200	5,500

JAPANESE WHISKY

	Shot	Bottle
Nikka Coffey Grain	140	3,600
Nikka Malt	150	3,900
Yamazakura	160	4,000

TEQUILA

	Shot	Bottle
Olmecca Silver	30	750
Olmecca Gold	30	760
Avion Reposado	60	1,500
Volcan Silver	70	1,600
Volcan Reposado	95	2,300
Patron X.O	95	1,300
Don Julio Blanco	100	2,700
Tequila 1800 Silver	110	2,800
Casamigos Silver	240	6,100
Casamigos Anejo	280	7,200
Don Julio 1942	370	9,900
Azul Reposado	500	11,000

GIN

	Shot	Bottle
Castle Bridge	30	350
Plymouth	35	650
Tanquery Gin	35	900
Beefeater	40	1,000
Bombay Sapphire	40	1,300
Tanquery Ten	50	1,400
Monkey 47	55	1,000
Botanist	70	1,500
Copper Head	75	1,400
Hendricks	120	2,500

STARTERS

Non Shellfish

Ceviche	198
Finely sliced grouper fish marinated in citrus served with mango & chilli salsa	
Fish Cake & Pineapple Salsa	121
Filleted seasonal fish cake, cassava angel hair, pineapple & cucumber salsa	
Guinea Fowl Balls	140
Crusted Paga Guinea fowl balls topped with tomato & ginger chutney	
Egusi & Kontomire Roll (V)	88
Suhum kontomire stuffed egusi roll, shaved cassava, lemongrass & tomato coulis	
Ostrich	220
Charcoal grilled ostrich bites dusted with Ivorian kan-kan-kan spices	
Atlantic Shark Tartare	154
Finely diced fresh Pointe-Noire shark, avocado chilli oil & sorghum thin toast	
Smoked Shark Quiche	176
Sekondi smoked shark and bacon quiche topped with salad & apple julienne	

Contains Shellfish

Chilli Crab Crust	187
Crunchy homemade puff pastry, Cape Coast blue crab, avocado, chilli mayo & hibiscus confit shallots	
Seasonal Chilli Snails	143
Sautéed Tema sea or land seasonal snails, lemon zest, chilli & garlic butter	
Akpeteshi Flambéed Prawn	187
Weija tiger prawn, cuttlefish trimmings, ginger & tomato salsa, flambéed with Akpeteshi	
Citrus Grilled Mussels	180
Tano green grilled mussels, citrus garlic butter, served with our homemade sorghum toasted bread	
Popcorn Shrimps	176
Garden herbs and lemon zest tempura style shrimp served with Akpeteshie cocktail sauce	
Crispy Calamari	165
Fresh herbs and lime zest Panko coated calamari, served with tartare sauce	

SALADS

Non Shellfish

Millet Salad (V)	110
Steamed millet, grilled green mango, confit garden eggs & passion fruit dressing	
Fish Salad	154
Lettuce, grouper goujon, mango, avocado, cucumber, tomato & shallots dressing	

Contains Shellfish

Chilli Calamari Salad	165
Sautéed chilli calamari, cucumber & palm wine dressing	
Nsuomnam Salad	198
Lettuce, pancetta, parmesan, croutons, tiger prawns & Caesar dressing	

MAINS

Non Shellfish

Crispy Gari Tilapia	286
Deconstructed coated gari tilapia with chilli tomato & ginger sauce ★	
Chicken Yassa	242
Char-grilled chicken, Senegalese Yassa sauce, slow-cooked cabbage & mushroom medley	
Braised Oxtail	462
Overnight braised oxtail in slightly spicy tomato sauce ★	
Citrus Grilled Mackerel	352
Fresh butterfly Takoradi mackerel, confit lemon & spicy salsa verde	
Black Sole Fish (serves 2)	660
Whole Dakar Black Sole fish baked in banana leaf & green mango salsa	
Garden Red Snapper	308
Pan-roasted Tema Snapper, plantain tube coated in ademe and garden herbs, chilli-tarragon & garlic butter	
Butterfish in Colombo Sauce	308
Butterfish, Guadeloupe Colombo Sauce & cabbage scales ★	

Contains Shellfish

Seafood Curry	352
Seasonal fish and seafood medley cooked in mild red curry sauce	
Pasta a la Oheema	286
Ada Foah seasonal seafood selection tossed with penne in hearty spicy tomato sauce ★	
Surf and Turf	440
180g Tumu beef fillet, char-grilled jumbo prawn & Chef Mick Elysée secret marinade ★	
Seafood Boil (serves 2)	935
Selection of Ghanaian seasonal seafood, sweet corn, sausages & potatoes in rich sauce	
Coconut Grilled Prawns	330
Charcoal grilled Penja pepper Almina jumbo prawns, lemongrass & fresh coconut coulis	
Sizzling Seasonal Seafood Special (serves 2)	950
Fresh seasonal mix seafood, lime, garlic & fresh herbs jus finished on a stone hot plate ★	
Ada Seafood Rice (serves 2)	605
Thyme and garlic infused sautéed rice, seasonal vegetables & seafood selection	

SIDES

Kelewele (V)	44	Ghana Greens (V)	55
Fried Ghanaian-style spicy plantains		Kontomire, spinach & okra medley	
Sweet Potato Mash (V)	66	Aromatic Purple Gari (V)	66
Creamy sweet potato and coconut milk		Kyoto salsa, concasse tomato, shallots & soy sauce	
Gari Fotor (V)	77	Ampesi Dauphinois	66
Fermented grated cassava cooked in palm oil, chilli and tomato stew		Layers upon layers of finely sliced cassava and yam baked in garlic & thyme cream	
Jungle rice (V)	77	Garlic Mushrooms	99
Palm oil sauce rice & kontomire		Sautéed mushroom in chilli garlic butter	

NsuomNam

DESSERTS

Ikoyi Puff Puff 110

Nigerian-style mini doughnuts served with chocolate & mango dips

Bissap Poached Pear (V) 110

Slow-cooked tender pear poached in hibiscus, star anise & lime zest sauce

Wagashi Cheesecake 165

Wagashi cheese, millet crumb, half chocolate sphere melted with orange creme Anglaise

Warm Apple Bake 165

Apple pound cake, crunchy crumble, rosemary infused apple & nutmeg custard sauce

Chocolate Brownie 132

Ashanti dark chocolate brownie, candied fruits & Madagascar vanilla custard

Watermelon Tartlet 176

Sudan Savannah honey-infused watermelon, strawberry mousse & dark chocolate charcoal biscuit

GELATO & SORBETS

Tiger Nuts Treats 200

3 scoops served with plantain churros

Sweetcorn Delights 200

3 scoops served with palm nut tuiles

Sassy Hibiscus & Chilli (V) 200

3 scoops served with chocolate cookies

Palm Wine Bliss (V) 200

3 scoops served with roasted mango

Please, always inform your waiter of any allergies or intolerances before placing your order; Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 10% will be added to your bill.