



Private Dining

Welcome to The Gold Coast's exclusive private dining experience, where we celebrate the rich and diverse flavors of Pan-African cuisine. Our curated menu takes you on a culinary journey across the continent.

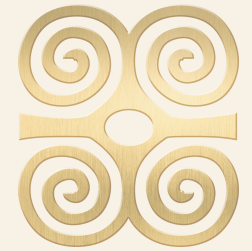
Whether you're hosting an intimate gathering or a special celebration, we invite you to indulge in a unique dining experience that showcases the very best of African hospitality and flavors.

GOLD

15+ guests
£40 per head

Accompanied with a glass of fruit juice





Appetizers

PLEASE SELECT TWO APPETIZERS

LAMB SAMOSA

fried crispy lamb samosa served with garlic mayo and shito mayo

SH | G | D

SPRING ROLLS

deep fried vegetable spring rolls served with coconut oil shito or sweet chilli sauce

V | G

YAM BALLS

fluffy mashed yam coated with panko breadcrumbs and served with our house sweet chilli

E | G

KELEWELE

deep fried ripe plantain dices tossed in traditional Ghanaian spices

V

GIZZARDS

chicken gizzards spiced with west african aromatics and served with sweet pepper and onion garnish

✓

GIZZDODO

combination of chicken gizzards and fried plantain served in a spicy pepper sauce

✓

ALLERGENS AND DIETARY REQUIREMENTS

F - FISH | N - NUTS | SH - SHELLFISH | E - EGGS | G - GLUTEN | D - DAIRY | VEGAN - VE | VEGETARIAN - V

WE ARE PLEASED TO ACCOMMODATE GUESTS WITH FOOD ALLERGIES, INTOLERANCES, OR SPECIAL DIETARY REQUIREMENTS. KINDLY INFORM OUR MANAGEMENT TEAM, AND THEY WILL BE HAPPY TO ASSIST YOU IN PROVIDING TAILORED ALTERNATIVES.





Main Course

From the Land

PLEASE SELECT TWO MAIN COURSES
FROM THE LAND, SEA OR HOUSE SPECIALS

CHEF'S SPECIAL

grilled marinated
chicken pieces on the
bone tossed in our spicy
chef's special sauce



CHOFI

char-grilled turkey
tails tossed in an
aromatic ghanaiian
spicy seasoning



DOMEDO

char-grilled pork marinated
in ghanaiian aromatic
spices and garnished with
kachumbari salsa



BUFFALO WINGS

char-grilled wings
served in ghanaiian hot
and spicy seasoning or
BBQ sauce

NYAMA CHOMA

char-grilled lamb pieces
seasoned with mild east
african spices served
with kachumbari salsa

AKONFEM

char-grilled guinea fowl
tossed in an aromatic
ghanaiian spicy seasoning
and garnished with fresh
onions



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Main Course

From the Sea and House Specials

TILAPIA D'ABIJAN

char-grilled tilapia
marinated with
Ivorian spices and
garnished with
vegetables

F

FRIED SNAPPER

deep fried snapper
garnished with
sauteed sweet
peppers

F

SNAPPER STEW

deep fried snapper
stewed in a
delicious tomato
sauce

F

RED RED

black-eyed beans
cooked in a delicious
palm nut oil sauce

VE

WAAKYE SPECIAL

rice cooked with black-
eyed beans served with
beef and wele stew, fish,
boiled egg, talia, gari
and coconut oil shito on
a fresh waakye leaf
(miracle berry leaf)

F I E

BEEF STEW

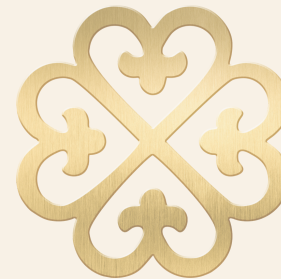
tender pieces of diced
beef stewed in a mild
spicy tomato sauce

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Side Dishes

PLEASE SELECT THREE
SIDE DISHES

Plain Rice

VE

Jollof Rice

VE

Waakye

VE

Fried Yam

VE

Fried Plantain

VE

Potato Chips

VE

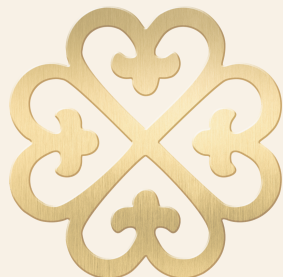
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VE

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Salads



PLEASE SELECT ONE SALAD

GARDEN SALAD

lettuce, cherry tomatoes, cucumber, green pepper, pickled red onions and croutons served with a lemon herb dressing

POTATO, BEETROOT & EGG SALAD

lettuce, potato, beetroot, fresh parsley, garlic and boiled egg served with a mayo dressing

D

COLESLAW

shredded cabbage, carrot, and onions with special mayonnaise sauce

D

SMOKED CHICKEN SALAD

chicken, lettuce, tomato, cucumber, pickled red onion served with an orange herb dressing

SMOKED FISH SALAD

smoked kippers, lettuce, baby spinach, cucumber, onions and black olives served with a lemon and dijon mustard dressing

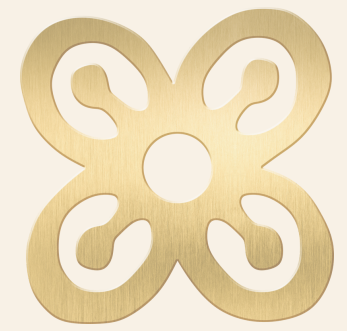
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Desserts

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GOLDEN BROWNIES

chocolate brownies
served with vanilla ice
cream

G | D

STICKY TOFFEE PUDDING

sticky toffee
pudding served with
cream

E | D

ICE CREAM

three scoops of vanilla,
strawberry or
chocolate ice cream

D

FRESH FRUIT PLATTER

a fine selection of
seasonal fruits
served on a platter

VE

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