



# 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.

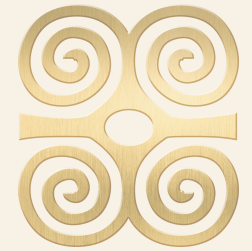
Whether you're hosting an intimate gathering or a special celebration, we invite you to indulge in a unique dining experience that showcases the very best of African hospitality and flavors.

DIAMOND

15+ guests  
£50 per head

Accompanied with a glass of Prosecco





# Appetizers

PLEASE SELECT THREE  
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 THREE 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

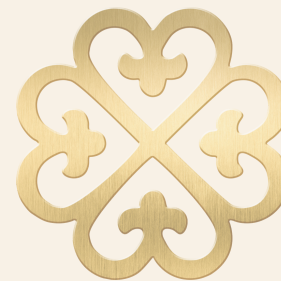
tender pieces of diced  
beef stewed in a mild  
spicy tomato sauce

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# Side Dishes

PLEASE SELECT THREE SIDE DISHES

**Plain Rice**

VE

**Fried Yam**

VE

**Jollof Rice**

VE

**Fried Plantain**

VE

**Waakye**

VE

**Potato Chips**

VE

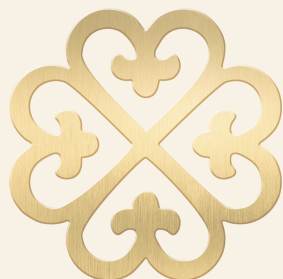
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VE

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# Salads

PLEASE SELECT TWO SALADS

## 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

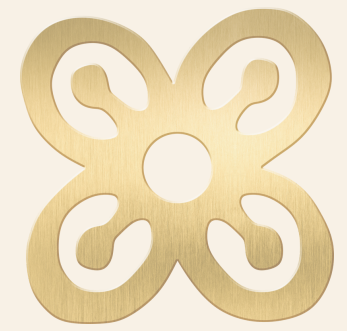
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# Desserts

PLEASE SELECT ONE DESSERT

## 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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