LATEST D HOTEL MENU





Complime tary Breakfast

➤ Toast Bread & Beverage
(Bread, Sardine, Whisk Egg, Fresh Vegetables, Salt and Pepper)

Noodles, egg & sausage (Noodles, Two Eggs, Fresh Vegetables, Pepper and Salt)

Oat (Oat with Milk and option of Honey/Sugar)

Custard (Vanilla custard with fresh milk and option of honey/sugar)

English Breakfast
(Choice of Eggs, Sausage, Bacon, Baked Beans, Grilled Tomato and Mushroom served with Toast Bread)

LOCAL FLAVOUR

Pepper Soups

Goat Meat Pepper Soup

(Chunky Goat Cutlet Seasoned in Spicy Pepper Soup Broth Garnished with Yam/Plantain)

5,000

Chicken Pepper Soup

5,000

(Boneless Chicken Seasoned in Spicy Pepper Soup Broth Garnished with Pam/Plantain)

Crocker Fish Pepper Soup 8,000 (Chunky Fish Cutlet Seasoned in Spicy Pepper Soup Broth Garnished with Yam/Plantain)

➤ Assorted Pepper 5,000 (Assorted Cutlet Seasoned in Spicy Pepper Soup Broth Garnished with Yam/Plantain)

Cat Fish Pepper Soup
 (Chunky Catfish Cutlet Seasoned in Spicy Pepper Soup Broth Garnished with Yam/Plantain)

Turkey Pepper Soup
 (Chunky Turkey Cutlet Seasoned in Spicy Pepper Soup Broth Garnished with Yam/Plantain)

1		
3	ENTREE	
>	White Rice, Stew & Goat Meat/Crocker Fish 6,	000
	(Spicy Rice tossed with Local Spices Served with Goat Meat/Crocker Fish)	
>	White Rice, Stew & Chicken/Turkey	500
ŕ	(Spicy Rice tossed with Local Spices Served with Chicken/Turkey)	
<i>A</i>	White Rice, Stew & Beef/Assorted 5,	000
A	(Spicy Rice tossed with Local Spices Served with Beef/Assorted)	000
2		
		500
100	(Spicy Rice tossed with Local Spices Served with Goat Meat/Crocker Fish)	SE
Þ	Jollof Rice & Turkey/Chicken	,000
100	(Spicy Rice tossed with Local Spices Served with Turkey/Chicken)	
>	Jollof Rice & Beef/Assorted 5	,500
	(Spicy Rice tossed with Local Spices Served with Beef/Assorted)	
>	Fried Rice & Goat Meat/Crocker Fish	,500
~	(Spicy Rice tossed with Local Spices Served with Goat Meat/Crocker Fish)	
AD	Triad Diag C Chicken /Tunkey	000
	Fried Rice & Chicken/Turkey (Spicy Rice tossed with Local Spices Served with Chicken/Turkey)	,000
14	The state of the s	,500
	(Spicy Rice tossed with Local Spices Served with Beef/Assorted)	10
>	The state of the s	,500
•	(Flavourful rice with grated coconut, tempering spicy and choice protein)	SI
>		500
	(Boiled/fried yam with two eggs made with fresh tomatoes, pepper, veg and seasoning)	1
>	Plantain with Egg Sauce 4	,500
4	(Boiled/fried plantain with two eggs made with fresh tomatoes, pepper, veg and seasoni	ng)
	3.0	
>	Noodles, Sausage with Egg	,500
-0	(2 Stir Fry Noodles with Veg and 2 choice egg)	
>	Noodles with Turkey 6	,000
	(2 Stir Fry Noodles with Veg and choice protein)	





LOCAL FLAVOURS

> Seafood Okro 10,500

(Okro cooked with Crab, Prawns, Fish, Crayfish, Dry Fish, Stock Fish, Beef, Kpomo, Onions, Chilli, Palm Oil and Ugwu Leaves)

➤ Afang with Goat Meat/Crocker Fish/Chicken/Turkey

7,000

(Ukazi Leaves, Water Leaves, Cooked with Dry Fish, Stock Fish, Chilli, Onions and Periwinkle with choice protein)

Afang with Assorted/Beef

6,000

(Ukazi Leaves, Water Leaves, Cooked with Dry Fish, Stock Fish, Chilli, Onions and Periwinkle with choice protein)

➤ Oha Soup with Crocker Fish/Turkey/Chicken/Goat Meat

6.500

(Banga/palm Fruit, Oha leaf, Uziza, Dry pepper, Cocoyam, Seasoning Cubes, Ogiri and choice protein)

Oha Soup with Beef/Assorted

6,000

(Banga/palm Fruit, Oha leaf, Uziza, Dry pepper, Cocoyam, Seasoning Cubes, Ogiri and choice protein)

Ogbono with Crocker Fish/Turkey/Chicken/Goat Meat

6,500

(African Mango Seed, Dry Fish, Crayfish, Stock Fish, Chilli, Onions and Palm Oil served with choice Protein)

Ogbono with Beef/Assorted

6,000

(African Mango Seed, Dry Fish, Crayfish, Stock Fish, Chilli, Onions and Palm Oil served with choice Protein)

Edikai kong with Fish/Turkey/Chicken/Goat Meat

6,500

(Water Leaves cooked with Assorted, Crayfish, Stock Fish, Dry Fish, Chilli, Onions, Palm Oil and Ugwu Leaves)



Edikai Kong with Beef/Assorted

6,000

ater Leaves cooked with Assorted, Crayfish, Stock F<mark>ish, Dry Fish, Chilli, O</mark>nions, P<mark>alm Oil</mark> I Ugwu Leaves)

> Egusi with Crocker Fish/Turkey/Chicken/Goat Meat

6,500

(Mellon cooked with Dry Fish, Crayfish, Stock Fish, Chilli, Onions and Ugwu-Leave)

> Egusi with Beef/Assorted

6,000

(Mellon cooked with Dry Fish, Crayfish, Stock Fish, Chilli, Onions and Ugwu-Leave)

Eforiro with Fish/Turkey/Chicken/Goat Meat

6,500

(Green Leaves, Dry Fish, Stock Fish, Stock Fish, Beef, Shaki, Kpomo, Crayfish, Chilli, palm Oil and Locust Beans Served with Beef)

Eforiro with Beef/Assorted

6.000

(Green Leaves, Dry Fish, Stock Fish, Stock Fish, Beef, Shaki, Kpomo, Crayfish, Chilli, palm Oil and Locust Beans Served with Beef)

ALL SWALLOW COME WITH A SIDE - EBA/SEMO/POUNDO YAM/WHEAT

CONTINENTAL DISH

Chinese Rice with Chicken Sauce

8,000

(Irish Potatoes Cooked with Sweet Pepper, Carrot, Curry/Soy Sauce, Turmeric, Coconut Milk/Corn Starch served with Basmati Rice)

Chinese Egg Fried Rice

8,000

(Soy Sauce, Sesame oil, Eggs, Sweet Peppers, Spring onion, Milk, Seasoning served with Basmati Rice)

> Spaghetti Bolognaise

6,000

(Ground Beef, Onion, Garlic, Canned Tomatoes, Herbs & Spices, Tomatoes Paste, Beef Bullion, Oil, Salt and Pepper Cooked with Pasta)

Chef's Fried Rice (Subject to the Chef's special recipe for the day) 8,000



ecial Club Sandwich

5,000

(Toast, Mayonnaise, Chicken Breast, Bacon, Fried Egg, Cheese, Cuc<mark>um</mark>ber, L<mark>ettuce & To</mark>matoes with fresh bread)

FINGER FOODS

BBQ Chicken & Chips

6,000

(Grilled Chicken tossed in Homemade Chilli BBQ Sauce Served with French Fries / Yam Chips / Mashed Potato / Potato Wedges)

Gizzard Dodo

5,000

(Diced Plantain and Gizzard Cooked with Tomatoes, Onions, Pepper, Veggies, Bullion Seasoning, Salt, Thyme and Curry)

Grilled Cat Fish

10,000

(Marinated Fish with thyme, Ginger, Garlic, Seasoning and served with French Fries/Yam Chips with Coleslaw)

Grilled Crocker Fish

10,000

(Marinated Fish with thyme, Ginger, Garlic, Seasoning and Served with French Fries/Yam Chips with Coleslaw)

Nkwub

3,000

(Cow tail/leg Cooked with Pepper, Salt, Onion, Palm oil, Powder Edible Potash)

Asu

3,000

(Season Goat Meat with Chopped Onions, Salt, Garlic, and Pepper)

Vamarita

3,000

(Yam batter in Ginger, Garlic, Flour, Egg, Seasoning Cubes served with Pepper Sauce)

Peppered Beef with Yam/ French Fries

5,000

(Well-seasoned Spicy Goat Meat with Sauteed Veggies Served with French Fries)

Peppered Chicken

5,000

(Well-Seasoned Spicy Chicken with Sauteed Veggies served with French Fries

Peppered Turkey

5,500

(Well-Seasoned Spicy Turkey with Sauteed Veggies Served with French Fries)

