





STARTERS

SEASONAL FRUIT PLATTER

vibrant assortment of freshly sliced seasonal fruits, elegantly presented and drizzled with golden honey for a touch of natural sweetness.

N 6,000

GREEK YOGURT PARFAIT

Indulge in layers of velvety Greek yogurt, housemade granola infused with nuts and seeds, and a burst of blue berries for a harmonious blend of flavours and textures.

N 8,000

ARTISANAL ASSORTED PASTRIES BASKET

A delightful selection of freshly baked croissants, fluffy muffins, and delicate Danish pastries, served warm and accompanied by a selection of fine preserves and butter.

N 5,500

ELEVATED CEREAL SELECTION

Choose from a variety of premium cold cereals served with your choice of hot or cold milk, offering a nourishing and comforting start to your day.

N 5,000

MAIN COURSE

CLASSIC AMERICAN BREAKFAST

Delight in a quintessential American breakfast featuring two eggs prepared to your liking, accompanied by crispy bacon or savoury sausage links, golden hash browns, and your choice of perfectly toasted bread.

N 8,500

TRADITIONAL ENGLISH BREAKFAST

Embark on a culinary journey with a hearty English breakfast including eggs, bacon, sausage, baked beans, grilled tomatoes, sautéed mushrooms, and toast, meticulously crafted to satisfy every craving.

N 8,500

EGGS BENEDICT

Indulge in a classic brunch favourite featuring poached eggs nestled on toasted English muffins, bacon, and velvety hollandaise sauce, served alongside flavourful roasted potatoes.

N 12,000

CUSTOMIZED OMELETTE

Create your own gourmet omelette masterpiece with a selection of premium fillings including cheese, succulent ham, earthy mushrooms, fresh spinach, flavourful onions, colourful peppers, and ripe tomatoes, expertly crafted to your taste

N 5,500

DECADENT FRENCH TOAST

Indulge in thick slices of brioche bread dipped in a fragrant cinnamon-infused egg batter, expertly grilled to a golden perfection, and served with luscious maple syrup and a medley of fresh berries for a delightful breakfast treat.

N 4,500

GOLDEN WAFFLES

Delight in golden Belgian waffles adorned with fluffy whipped cream and a delightful seasonal fruit compote, drizzled with decadent maple syrup for an irresistible breakfast indulgence.

N 5,500

NATIONAL BREAKFAST

EGG SAUCE

A traditional way of fried egg in a scrambled style mix indulge in vegetables and spices.

N 8,500

MOIN - MOIN

A blended way of beans with boiled egg and traditional spices steamed to perfection.

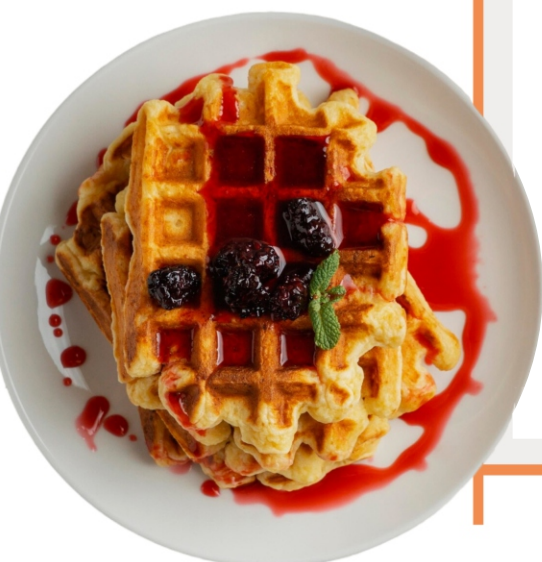
N 6,000

HEALTH FARE / AVOCADO TOAST

Savour the creamy goodness of sliced avocado atop toasted whole-grain bread, adorned with vibrant cherry tomatoes, crumbled feta cheese, and a drizzle of aged balsamic glaze for a nutritious and flavourful start to your day.

N 6,000





QUAKER OAT BOWL

Dive into a wholesome breakfast bowl showcasing protein-rich quaker oats cooked in almond milk, garnished with ripe sliced bananas, crunchy toasted almonds, and a hint of aromatic cinnamon.

N 6,000

VEGETARIAN OMELETTE

A fluffy two-egg omelette filled with a medley of sautéed vegetables, served with golden hash browns and your choice of artisanal toast, offering a satisfying and nutritious breakfast option.

N 4,500

CHAI SEED PUDDING

Chai Seeds soaked in almond milk overnight served with fresh fruit and a drizzle of honey.

N 12,000

BEVERAGES

HOT

LIPTON	N2,000
GREEN TEA	N2,500
COFFEE	N2,500
ENGLISH BREAKFAST TEA	N2,500
HOT CHOCOLATE	N3,500

COLD

VANILLA FRAPPE	N5,000
STRAWBERRY FRAPPE	N5,000
COOKIE & CREAM FRAPPE	N5,000

WATER / JUICES

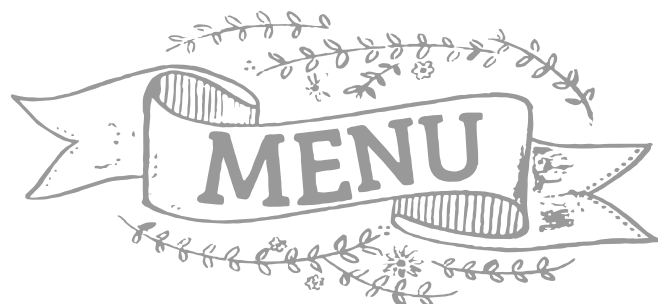
WATER	N700
PINEAPPLE JUICE	N5,000
ORANGE JUICE	N5,000
MIXED FRUIT JUICE	N5,000

SMOOTHIES

TROPICAL BLEND	N5,500
VANILLA MANGO	N5,500

FRESHLY SQUEEZED JUICE

PINEAPPLE JUICE	N5,000
WATERMELON JUICE	N5,000
MIXED JUICE	N5,000
ORANGE JUICE	N5,000





THANK YOU
FOR DINING WITH US



COVE LOUNGE

RESTURANT MENU



Starters

Our starter menu isn't just the beginning of a meal it's a tantalizing prelude to an unforgettable dining experience.



CHEF'S ARTISANAL SOUP OF THE DAY

A meticulously crafted blend of seasonal vegetables, simmered to perfection in a rich and flavourful broth. Served alongside warm, freshly baked artisan bread.

N8,000

CHICKEN CAESAR SALAD

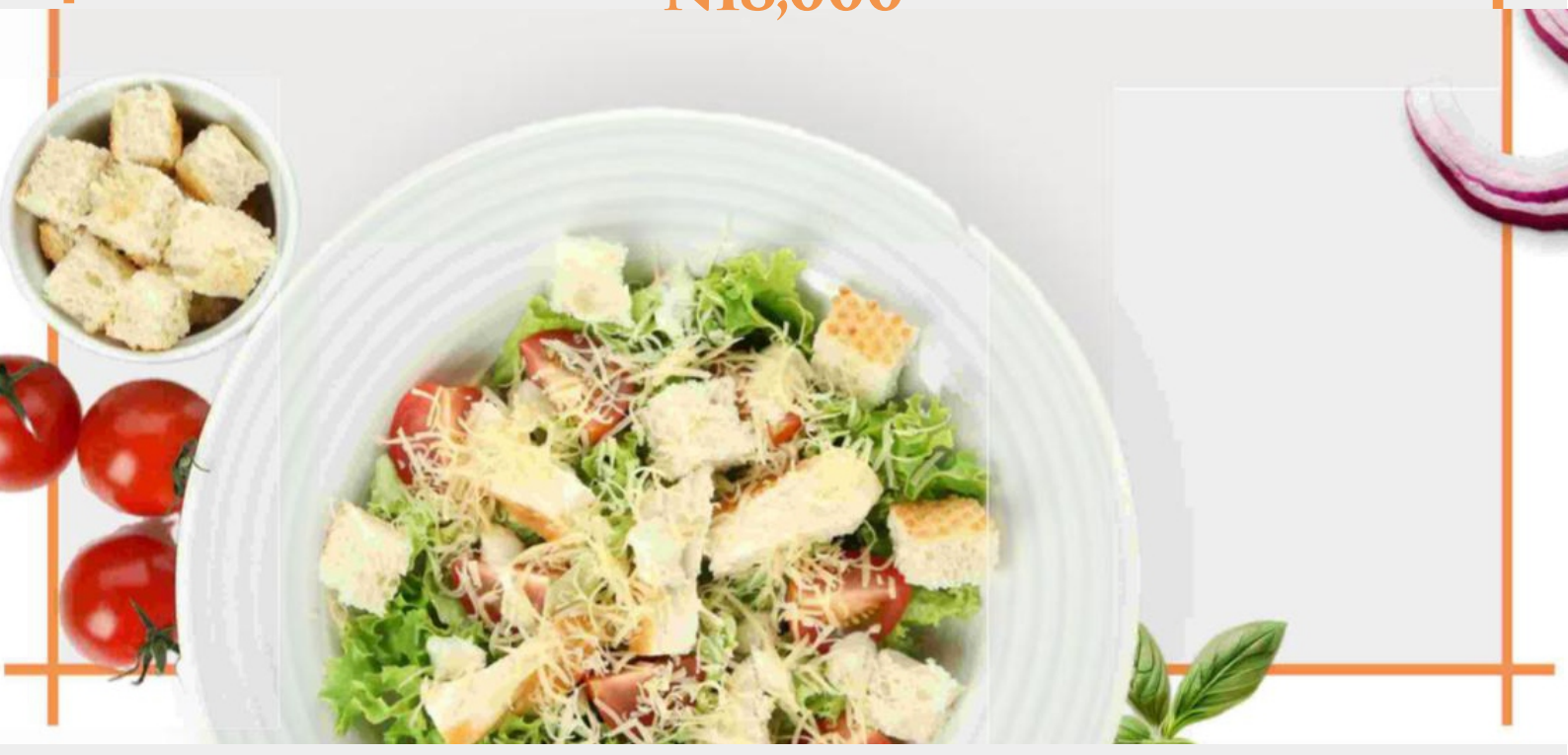
Succulent grilled chicken breast delicately paired with crisp romaine lettuce, aged Parmesan cheese, house-made croutons, and a velvety Caesar dressing.

N12,000

AVOCADO PRAWN SALAD

A refreshing blend of creamy avocado, succulent prawns, and crisp, garden-fresh vegetables, drizzled with a zesty dressing.

N18,000



Savoury finger Delights

Each bite sized masterpiece is crafted to perfection, blending exquisite flavors with a touch of culinary innovation.



CRISPY CHICKEN WINGS

Tender chicken wings crisped and coated with tangy BBQ, zesty buffalo, or savoury garlic parmesan sauce. Accompanied by creamy ranch dipping sauce.

N8,500

EXQUISITE LOADED NACHOS

Crispy Tortilla chips adorned with melted cheese, spicy jalapenos, cool sour cream, fresh guacamole and zesty salsa.

N10,000

DELECTABLE POTATO SKINS

Baked potato halves filled with melted cheese, savoury bacon bits, and chopped green onions. Served with creamy sour cream.

N18,000



Elegant Spring Rolls

VEGETABLE SPRING ROLL

Crisp spring rolls filled with garden-fresh vegetables, served with tangy dipping sauce.

N5,000

SEAFOOD SPRING ROLL

Savoury seafood in a crispy shell, served with flavourful dipping sauce

N9,800

CHICKEN SPRING ROLL

Savoury Filling Of Shredded Or Diced Chicken, Crisp Vegetables Such As Cabbage, Carrots, And Bean Sprouts, Seasoned With Garlic, Ginger, Soy Sauce, And Other Spices.

N6,500



MAIN COURSE

The dishes are designed to not only satisfy hunger but to evoke a sense of wonder and delight, making your dining experience truly memorable.

Choose from a selection of special fried rice, jollof rice, potato wedges, or creamy mashed potatoes or chips to accompany your grilled dish.

Grilled Delights

GRILLED SALMON

280g Perfectly grilled salmon fillet with steamed seasonal vegetables and lemon butter sauce.

N38,000

GRILLED / SAUTEED TIGER PRAWNS

Succulent tiger prawns grilled to perfection, served with a zesty lemon garlic butter sauce and accompanied by a vibrant mixed green salad.

N21,600

BBQ RIBS

Tender pork ribs marinated in spicy BBQ sauce, served with refreshing coleslaw.

N17,500

SUCCULENT GRILLED / SMOKEY BBQ CHICKEN

Juicy chicken marinated in herbs, grilled and served with savoury gravy.

N15,000

GRILLED RED SNAPPER

320g Red snapper fillet, expertly marinated in a blend of fresh herbs, garlic, and zesty lemon. Grilled to perfection, the snapper is tender and flaky, with a slightly crispy skin that adds a delightful texture.

N26,000

HERB-GRILLED LAMB CHOPS

Tender lamb chops marinated in a blend of aromatic herbs and spices, grilled to perfection

N38,000

OVF SIGNATURE T-BONE STEAK

Succulent T-bone steak grilled to perfection, served with your choice of sauce: red wine reduction, béarnaise, or chimichurri.

N40,000

MOUTH-WATERING BEEF /CHICKEN KEBABS

Tender skewers of marinated beef / chicken with tzatziki sauce.

N15,000



PASTA

Our Pasta menu, a timeless staple of Italian cuisine, is an aromatic essence that lingers on the palate, making each mouthful an indulgent treat.



CHICKEN ALFREDO

Tender grilled chicken breast served over fettuccine noodles and coated in a creamy Alfredo sauce made with butter, heavy cream, and Parmesan cheese.

N16,800

SHRIMP SCAMPI LINGUINE

Succulent shrimp sautéed in garlic-infused olive oil, white wine, and lemon juice, served over linguine pasta.

N18,000

BEEF RAGU TAGLIATELLE

Slow-cooked beef ragu simmered with tomatoes, onions, carrots, and red wine, served over ribbon-like tagliatelle pasta.

N14,500

SPICY SAUSAGE PENNE

Spicy Italian sausage crumbles cooked with onions, bell peppers, and crushed red pepper flakes, tossed with penne pasta in a zesty tomato sauce.

N12,500

SPICY SAUSAGE PENNE

Spicy Italian sausage crumbles cooked with onions, bell peppers, and crushed red pepper flakes, tossed with penne pasta in a zesty tomato sauce.

N12,500



LEMON GARLIC SALMON LINGUINE

Pan-seared salmon fillets flaked into a creamy lemon garlic sauce, served over linguine pasta and garnished with fresh herbs.

N22,500

SEAFOOD FRA DIAVOLO SPAGHETTI

A spicy seafood pasta featuring a medley of shrimps and calamari sautéed in a fiery tomato sauce with garlic, onions, and red pepper flakes, served over spaghetti noodles.

N22,500

CHICKEN PESTO PASTA

Spaghetti rolled in Green Pesto Sauce topped with Parmesan Cheese

N16,800



RICE BOWL

A culinary masterpiece, harmoniously marries the simplicity of steamed rice with a medley of vibrant, flavorful toppings, creating a symphony of taste and texture in every bite.



CHICKEN BIRYANI

Fragrant basmati rice cooked with tender chicken pieces marinated in yoghurt and spices, layered with caramelized onions, aromatic saffron, and garnished with fresh herbs and fried nuts.

N29,000

SHRIMP FRIED RICE

A classic Asian dish featuring stir-fried rice tossed with plump shrimp, scrambled eggs, crisp vegetables like carrots, peas, and green onions, seasoned with soy sauce and sesame oil.

N15,500

BEEF TERIYAKI RICE BOWL

Sliced beef steak marinated in a sweet and savoury teriyaki sauce, grilled to perfection, and served over steamed rice with a side of stir fried vegetables.

N15,000

THAI PINEAPPLE FRIED RICE

Fragrant basmati rice stir-fried with chunks of fresh pineapple, shrimp or chicken, cashew nuts, raisins, and a medley of vegetables in a tangy and mildly spicy sauce.

N18,000



Sandwiches & Wraps

GOURMET SANDWICHES / CHICKEN CLUB SANDWICH

Layers of premium ingredients on toasted bread with seasoned fries.

N12,000

SIGNATURE WRAPS

Flavourful (chicken/Beef) wraps served with crispy chips.

N12,000

BURGERS / SHAWARMA

OVF SIGNATURE BURGERS

Angus Beef / Chicken patty with cheddar cheese, lettuce, tomato, pickles, onions, and OVF sauce. Served with onion rings.

N12,000

BEEF SHAWARMA

Tender slices of marinated beef cooked on a rotating spit, served in a pita wrap with tahini sauce, cucumber, tomatoes, onions, and parsley.

N10,000

CLASSIC CHICKEN SHAWARMA

Thinly sliced marinated chicken cooked on a vertical rotisserie, wrapped in a warm pita bread with garlic sauce, pickles, tomatoes, onions, and lettuce.

N10,000

SHAWARMA PLATTER

A generous portion of chicken or beef shawarma served on a platter with a side of fluffy rice, tabbouleh salad, hummus, pita bread, and a choice of garlic or tahini sauce.

N18,000



PIZZA PERFECTION

From thin crust to deep dish, from cheesy options to meat lovers' delights, there's a pizza for every palate.

MARGARITA MAGIC

Crafted with a thin, crispy crust and topped with ripe tomatoes, fresh mozzarella, and fragrant basil.

N14,500

PEPPERONI PASSION

A carnivore's delight loaded with savoury pepperoni slices, gooey mozzarella cheese, and zesty tomato sauce atop a golden crust.

N18,500

BBQ BLISS

Tender grilled chicken, caramelized onions, tangy barbecue sauce, and melted cheese.

N16,000

SUPREME SATISFACTION

Tender grilled chicken, caramelized onions, tangy barbecue sauce, and melted cheese.

N20,000

OVF SPECIAL PIZZA

Enjoy a mix of both chicken and beef on a mouth watering base sauce topped with 2 different types of cheeses.

N18,500

PIZZA & CHICKEN COMBO

Enjoy a single feast of small size chicken pizza, succulent oven grilled chicken and a hand full of chips.

N23,500



Signature Nigerian Delights

A tapestry of flavors and traditions, reflecting the country's rich cultural diversity.

OVF SPECIAL BBQ CATFISH/CROAKER OR TILAPIA FISH

Grilled fish with Nigerian spices, embedded with seasonal Vegetables served with Jollof Rice or Plantain Strips & Pepper Sauce.

N25,000

Traditional Nigerian fare

SPICY BATTERED YAM CHIPS

Deep-fried yams with spice-infused batter. Served with herbs or pepper sauce.

N8,000

PEPPERED SNAIL

Tender Snails sautéed in spices and peppers.

N11,000

ASUN

Peppered goatmeat sauce

N11,000

ASUNDODO

Spicy grilled goat meat with plantain.

N15,000

ASUNDODO

Spicy grilled goat meat with plantain.

N15,000



OVF FAMILY PLATTERS

Our family platters are more than just a meal they're a centerpiece of togetherness and shared joy.

GRILLED FEAST

Savour the succulence of premium cuts of meats, from tender steaks to mouth-watering chicken breasts, chicken wings, and delectable seafood skewers, our assortment of grilled delights offers something for every discerning palate.

N14,500

SEAFOOD EXTRAVAGANZA

Our adventure of oceanic delights with Seafood Extravaganza, Savour the succulence of prawns, calamari, whole tilapia fish, shrimp balls and snail each expertly grilled to perfection, locking in their natural juices and delicate flavours. Complemented by al dente pasta and vibrant broccoli florets that add a refreshing delight.

N80,000

OVF SIGNATURE PLATTER

Assortment of spring rolls, chicken skewers, pork ribs, zucchini, chicken wings, coleslaw salad, plantain strips and yam chips.

N50,000

OVF SIGNATURE PLATTER

Assortment of spring rolls, chicken skewers, pork ribs, zucchini, chicken wings, coleslaw salad, plantain strips and yam chips.

Accompanied by your choice of rice, potato wedges, mashed potato, french fries or salad

N50,000



HEALTH FARE

This vibrant menu is a harmonious blend of superfoods and fresh ingredients, designed to provide a balanced meal that is both delicious and healthful.



Pasta

PESTO PASTA

Spaghetti rolled in Green Pesto Sauce topped with Parmesan Cheese

N14,500

Burgers & Shawarma

VEGETARIAN BLISS

Plant-based patty with avocado and vegan mayo. Served with a side salad.

N15,000

Rice Bowl

VEGETABLE PAELLA

Short Grain rice dish cooked with a medley of seasonal vegetables such as bell peppers, tomatoes, peas, and artichokes, flavoured with saffron and smoked paprika.

N18,000



Pizza

VEGGIE DELIGHT

Packed with a colourful assortment of fresh vegetables, including bell peppers, onions, mushrooms, and spinach, and finished with a sprinkle of cheese.

N15,000

Platter

VEGETARIAN DELIGHT

Celebrating the richness and versatility of plant-based ingredients Pair your meal with our refreshing Caprese Salad, with crunchy carrots to tender broccoli and vibrant stuffed bell peppers, and to complete your culinary journey, savour the comforting embrace of fluffy rice.

N40,000

Desserts

DECADENT SWEET ENDINGS

Indulge in Orange Cheesecake, Banana Sliced Cake, Carrot cake, Apple crumble, Chocolate Bomb, Onion Tart, Sorbet or Sundae

N7,000



**CAME FOR THE FOOD
STAYED FOR THE MOOD**



FOR SUGGESTIONS & COMPLAINTS, PLEASE CALL

+234 902 718 1687



L O U N G E

BEVERAGE MENU

COCKTAILS



PINA COLADA

N6,000

A tropical blend of rum, coconut cream, and pineapple juice, served frozen or on the rocks, garnished with a pineapple wedge and cherry.

CLASSIC MARGARITA

N7,000

A refreshing mix of tequila, lime juice, and triple sec, served on the rocks with a salted rim, garnished with a lime wheel.

ISLAND ICE TEA

N7,000

A potent concoction of vodka, gin, rum, tequila, triple sec, sweet and sour mix, and a splash of cola, served over ice with a lime wedge.

SEX AT OVF

N6,500

A seductive mix of vodka, peach schnapps, cranberry juice, and orange juice, served over ice and garnished with an orange or lemon slice.

OLD FASHIONED

N6,500

A timeless classic made with bourbon, a dash of bitters, sugar, and a twist of orange peel, served over a large ice cube.

KAMASUTRA

N6,500

A cheeky blend of vodka, peach schnapps, cranberry juice, pineapple juice and a hint of lime, served over ice.

ADIOS MOTHER F^CKER

N7,000

A powerful mix of vodka, rum, tequila, gin, blue curaçao, sweet and sour mix, and lemon-lime soda, served over ice with a lemon or lime wedge.

DARK 'N' STORMY

N6,000

A bold blend of dark rum and ginger beer with a splash of lime juice, served over ice and garnished with a lime wedge.

VIRGIN COLADA

N5,000

A non-alcoholic version of the classic pina colada, made with coconut cream and pineapple juice, served frozen or on the rocks.

FROZEN MARGARITA

N6,500

A frozen blend of tequila, lime juice, and triple sec, garnished with a lime wheel.

CUBA LIBRE

N5,000

A simple yet classic mix of rum and cola with a splash of lime juice, served over ice with a lime wedge.





COCKTAILS

OVF SPECIAL

N8,000

A house specialty crafted with premium spirits and fresh ingredients, details of the recipe are a well-guarded secret.

BLUEBERRY DAIQUIRI

N7,000

A delightful frozen cocktail made with rum, fresh blueberries, lime juice, and sugar, blended and garnished with blueberries.

OCEAN BREEZE

N7,000

A refreshing mix of vodka, cranberry juice, pineapple juice, and blue curaçao, served over ice with a cherry and pineapple wedge garnish.

FRAPPE

VANILLA FRAPPE

N6,500

A creamy and smooth blend of vanilla mix, milk and ice topped with whipped cream and a drizzle of vanilla syrup.

STRAWBERRY FRAPPE

N6,500

A delightful blend of strawberries mix, milk and ice, topped with whipped cream and a strawberry garnish.

COOKIES & CREAM FRAPPE

N6,500

A rich and creamy blend of crushed chocolate cookies, milk, and ice, topped with whipped cream and additional cookie crumbles for a delightful crunch.

CARAMEL FRAPPE

N6,500

A smooth and indulgent mix of caramel sauce, milk, and ice, blended to perfection and topped with whipped cream and a generous drizzle of caramel.



MOCKTAILS

SUNRISE AT OVF

N6,000

A refreshing and vibrant blend of orange juice, grenadine, and a splash of lemon-lime soda, layered to create a beautiful sunrise effect, garnished with an orange slice and cherry.



MOCKTAILS

SHIRLEY TEMPLE

N5,500

A classic mocktail made with grenadine, ginger beer and a splash of lemon-lime soda, garnished with a maraschino cherry.

LIME RICKEY

N5,500

A tangy and refreshing drink made with fresh lime juice, simple syrup, and soda water, garnished with a lime wedge.

VIRGIN BLUE DAIQUIRI

N7,000

A frozen twist on the classic blueberry daiquiri, blended to a smooth consistency and garnished with fresh blueberries.

ORANGE MULE

N5,500

A non-alcoholic twist on the classic mule, featuring fresh orange juice, ginger beer, and a splash of lime juice, served in a copper mug and garnished with an orange slice.

SNOW WHITE

N5,500

A dreamy blend of coconut syrup, pineapple syrup, passion fruit syrup, ice and a dash of lemon-lime soda garnished with lime wheels.

FROZEN TOM

N5,500

A cool and refreshing frozen mocktail made with fresh lime juice, blue curacao, simple syrup, passion fruit syrup, pineapple syrup and crushed ice, blended to perfection and garnished with a lime wheel.

FROZEN BARBIE

N5,500

A delightful frozen drink made with strawberry puree, pineapple juice syrup, coconut syrup, fresh lime juice and ice, blended until smooth and topped with a fresh strawberry or lime wheel.

CHAPMAN

N5,500

A popular Nigerian mocktail made with a mix of lemon-lime soda, grenadine, bitters, and a splash of orange juice, garnished with cucumber slices and a lemon wedge.

SURPRISE BARBADOS

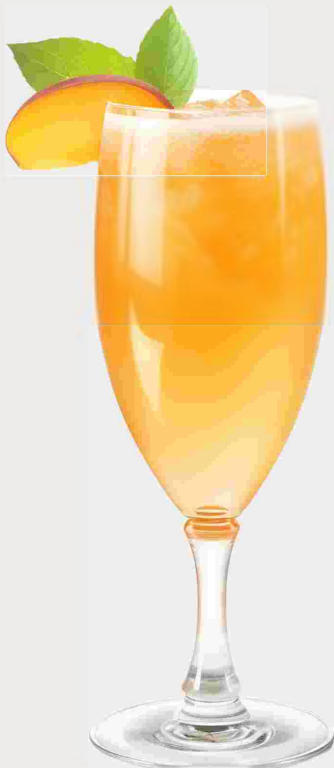
N5,500

An exotic blend of tropical fruit juices, including orange juice, blue curacao, grenadine and fresh lime juice, served over ice and garnished with a lemon wheel.

PINE PASSION

N5,000

A refreshing combination of pineapple juice and passion fruit puree, served over ice and garnished with a pineapple wedge.



MOCKTAILS

MANGO SODA

N5,000

A fizzy and fruity drink made with mango puree, soda water, and a splash of lime juice, served over ice and garnished with a mango slice.

TROPICAL HIGHWAY

N5,000

A vibrant mix of orange juice, pineapple juice, and grenadine, served over ice and garnished with an orange slice and cherry.

PINEAPPLE SODA

N5,000

A refreshing blend of pineapple juice and soda water, served over ice with a pineapple wedge garnish.

BEVERLY HILLS

N5,000

A sophisticated mix of cranberry juice, soda water, and a splash of lime juice, garnished with a lime wedge.

BLUE LADY

N5,000

A visually stunning drink made with blue curaçao syrup (non-alcoholic), lemonade, and a splash of soda, garnished with a lemon twist.

VIRGIN BLUEBERRY MOJITO

N5,000

A refreshing mocktail made with muddled blueberries, fresh mint, lime juice, and soda water, served over ice and garnished with mint leaves and blueberries.



MILKSHAKE

VANILLA MILKSHAKE

N7,000

A classic, creamy milkshake made with premium vanilla ice cream and milk, blended to perfection and topped with whipped cream and a waffle.

CHOCOLATE MILKSHAKE

N7,000

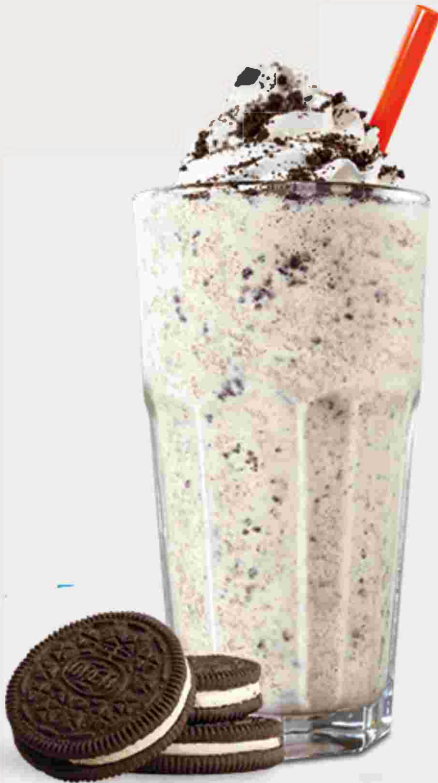
A rich and indulgent milkshake featuring smooth chocolate ice cream and milk, blended together and topped with whipped cream, chocolate syrup.

STRAWBERRY MILKSHAKE

N7,000

A delightful milkshake made with strawberry ice cream and milk, blended until smooth and garnished with whipped cream and a waffle.





MILKSHAKE

CARAMEL MILKSHAKE

N7,500

A luscious milkshake combining creamy caramel ice cream with milk, blended to a smooth consistency and topped with whipped cream and a drizzle of caramel sauce.

OREOS MILKSHAKE

N7,500

A creamy and savoury milkshake made with premium oreos cookies, vanilla ice cream and milk, blended to a smooth perfection and garnished with an oreo cookie and chocolate syrup.

MILKSHAKE COMBO

N8,000

A delightful combination of two flavors of your choice from vanilla, chocolate, strawberry, or caramel, blended together to create a unique and delicious milkshake experience, topped with whipped cream and garnished with complementary toppings.



SLUSHIES

MANGO

N5,500

PINEAPPLE

N5,500

STRAWBERRY

N5,500

BLUEBERRY

N5,500

TARO

N5,500

BOSSEN TEA

SERVED HOT OR COLD

MANGO

N5,000

PINEAPPLE

N5,000

STRAWBERRY

N5,000

BLUEBERRY

N5,000

TARO

N5,000

DVF SPECIAL TEA

SERVED HOT OR COLD

VANILLA	N5,500
CARAMEL	N5,500
COOKIES & CREAM	N5,500
TARO ICE	N5,500

SODAS AND MINERALS

WATER	N700
COKE	N2,000
SPRITE	N2,000
FANTA	N2,000

JUICE

PINEAPPLE	N5,000
ORANGE	N5,000

ENERGY DRINK

BLUE BULLET	N3,000
--------------------	---------------

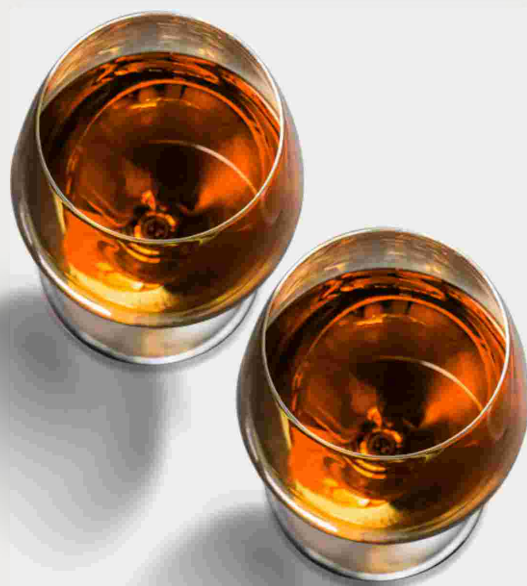
BEER

HEINEKEN	N3,000
GUINNESS STOUT	N3,000
SMIRNOFF ICE	N3,000
ODOGWU BITTERS	N4,000
STAR RADLER	N3,000



COGNAC (PREMIUM)

REMY MARTIN VSOP	N150,000
REMY MARTIN X.O	N500,000
MARTEL BLUE SWIFT	N150,000
HENNESSEY XO	N650,000
HENNESSY VSOP	N180,000
MACALLAN CASK	N700,000



TEQUILA

DON JULIO 1942	N480,000
AZUL REPOSADO	N585,000
AZUL DURANGO	N1,300,000
AZUL PLATA	N500,000
AZUL GUERRERO	N700,000
CASAMIGOS	N220,000
OLMECA	N40,000
TEQUILA SHOTS	N3,500

LIQUERS

JAGERMEISTER	N35,000
--------------	---------

CHAMPAGNE

DON PERIGNON	N980,000
MOET & CHANDON NECTAR ROSE	N210,000
MOET & CHANDON BRUT	N160,000
VEUVE CLIQUOT BRUT	N180,000
CRYSTAL	N700,000
ACE OF SPADE	N980,000
BELAIRE ROSE	N100,000





WHISKEY (PREMIUM)

J WALKER BLUE LABE	N550,000
GLENFIDDICH 18YEARS	N250,000
GLENFIDDICH 21YEARS	N620,000

WHISKEY REGULAR

JAMESON BLACK BARREL	N65,000
JAMESON ORIGINAL	N40,000
MONKEY SHOULDER	N75,000

WHITE WINE

FOUR COUSINS	N25,000
DON ALVARO	N40,000

WINE ROSE

DON ALVARO	N45,000
FOUR COUSINS	N25,000

RED WINE

FOUR COUSINS	N25,000
THOMAS BARTON	N35,000
ESCUDO ROJO	N35,000
CARLO ROSSI	N20,000
DON ALVARO	N40,000
NEDERBURG CABERNET SAUVIGNON	N35,000
NEDERBURG CABERNET BLANC	N35,000
NEDERBURG MERLOT	N35,000
NEDERBURG SHIRAZ	N35,000
NEDERBURG PINOTAGE	N35,000
NEDERBURG CHARDONNAY	N35,000



**CAME FOR THE FOOD
STAYED FOR THE MOOD**



**For suggestions & Complaints, please call:
+234 902 718 1687**