

#### **SOUPS**

♦ Roast Tomato (V) N6,000

A Roasted Tomato & Basil Soup Finished With Sourdough Toast

♦ Fruits De Mer )) N12,000

A Fragrant Seafood Broth With Vegetables, Shrimps, Fish & Calamari(Seasonal) Finished With African Basil

♦ Cauliflower Soup N6,500

Thick And Creamy Charred Cauliflower Soup, Finished With Cumin Croutons, Chili Oil & Smoked Paprika









N18,000

#### **SALADS**

<b>+</b>	Clubhouse Salad (V)  Mixed Greens Topped With Cherry Tomatoes, Fresh Sweet Corn, Avocado, Cucumbers, And Olives With House Vinaigrette.	N14,000 N6,000
<b>\</b>	Quinoa & Paprika Shrimp Salad	N14,000
	Paprika Butter Jumbo Shrimps, Finly Chopped Mixed Bell Peppers, Herbs And Quinoa, Garden Greens Salad Tossed In Herb-Lime Vinaigrette And Finished With Feta Cheese.	
<b>+</b>	Popcorn Chicken Insalata	N14,000
	Crispy Tender Chicken Cutlets, Butter Lettuce, Cherry Tomatoes, Soft Boiled Eggs, Bacon Bits, Shredded Pepper Jack Cheddar Cheese With Homemade Creamy Parsley Dressing	
<b>+</b>	Watermelon & Ricotta Toss	N9,000

Doner Chicken Kebab Sharers. - (2)

Mediterranean Spice Blend Dry Rub Chicken Kebabs, Saffron Rice, Fresh Cherry Tomatoes, Cucumbers, Carrots, Lettuce, Onions Fresh Butter Naan CreamyDill And Yoghurt Dressing, Chili Sauce, Pesto Sauce And Honey Mustard Dressing



#### **STARTERS**

♦ Chicken Wings Two Ways

N8,000

Honey And Spicy Ginger. Orange And Chili

♦ Summer Roll N8,500

Roma Tomatoes, Arugula, Radish, Green Apples In Cucumber Roll Finished With Carrot Puree And Mixed Herb Oil.

Duck Confit Rolls

N8,500

Crispy Pulled Duck Egg Rolls With Ginger, And Chili Honey Dip

♦ Caponata & Lavash 4s

N8,000

Grilled Egg Plant With Drizzled Sesame Oil, Sea Salt, & Black Peppercorn, Parmesan And Black Sesame Seed Lavash

♦ Plantain & Asun Boat

N10,500

Spicy Slow Cooked Pulled Goat Meat Stuffing In Grilled Plantain Finished With Ata Rodo Glaze And Fried Scent Leaves Topping









#### **STARTERS**

♦ Suya Cheesesteak Sandwich

N18,000

Thin Slice Beef Suya Steak, Buttery Milk Bun, 2 Cheese Melt, Caramelized Onions, And Green Chili Flakes

♦ Sandwich Threes

N13,000

Crispy Chicken With Chili Mayo Dressing In Soft Butter Milk Bun. Slow Cooked Pulled Lamb Shank In Rosemary Butter Milk Bun. Pan Seared Breaded Barracuda With Aioli Dressing In Butter Milk Bun

♦ Surf & Turf Skewers

N14,000

Spicy Beef Skewers Parsley And Garlic Butter Prawn Skewers Honey &Chili Chicken Skewers

Wrap Bar

spicy shrimp wrap sweet and sticky pork wrap spicy steak wrap N6,000 N6,500 N8,500



#### **MAINS**

♦ Jollof Party )) N18,000

Oven Grilled Chicken, The Gaby Signature Smoky Jollof, Fried Plantains. Roasted Tomato Glaze

♦ Tilapia N17,000

Sautéed Fresh Tilapia Fillet, Tarragon Butter, Charred Shallots On Coconut And Basil Rice

♦ Quinoa Stir Fry ) N20,000

Fresh Vegetable Medley, Brown Mushroom And Quinoa Stir Fry, Crisp Seafood Mix , Chili Oil And Fresh Basil Finish

♦ M'ori Ya Salmon ))) N19,500

Honey And Red Capsicum Oven Baked Salmon On Thyme And Rosemary Jasmine Rice Finished With Microgreens And Herb Oil









#### **MAINS**

♦ Spiced Lamb Pilaf )) N24,000

Moroccan Spice Pan Seared Lamb Chops On Fragrant Mixed Herb And Butter Pilaf Rice Finished With Chili Paste And Dill Yogurt Dressing

♦ Spicy Seafood Marinara Fettucine ) N17,000

Fresh Seafood Fettucine In Tomato, Celery & Basil Marinara Sauce Finished Wit Chili Oil & Fresh Herbs

♦ Pork Belly N20,000

Tender Pork Belly Tossed In Hot Peri-Peri And Rosemary And Thyme Jus. Buttery Mash Potatoes, White Wine And Black Pepper Glazed Vegetables

♦ 350gm Rib Eye Steak N25,000

Grilled Rib Eye. Black Pepper Bordelaise. Cauliflower Purée. Charred Baby Onions. Mushrooms. Cherry Tomatoes

♦ Stuffed Baracudda N16,500

Grilled Capsicum Stuffed In Oven Baked Barracuda, Finished With Burnt Honey And Garlic Beurre Blanc Sauce On Arugula And Radish Salad









### SIDES

◆ Aromatic Rice	N3,500
Buttery Mashed Potatoes	N3,500
◆ Roasted Seasonal Greens	N3,500
◆ The Gaby Signature Jollof Rice	N4,000
◆ Sweet Potato Wedges	N3,500
◆ Yam Fries	N1,500
◆ French Fries	N1,500
◆ Bacon	N1,500
◆ Sausages	N2,000
→ Brioche	N1,800
◆ Sourdough	N1,500



### **DESSERTS**

<b>*</b>	Gaby Cheesecake  Decadent Cheesecake Finished With Pineapple And Zobo Reduction, Gingerbread Crust, Lemon Zest	N8,500
<b>*</b>	Milk & Rum Panacotta Fresh Milk And Greek Yogurt Panna Cotta Layered With Rum Flavored Jelly & Honeycomb	N4,500
<b>*</b>	Soufflé Au Chocolat Smooth Dark Chocolate Souffle. Blueberry Coulis. Vanilla Bean Ice Cream Topping	N8,500
<b>*</b>	Gaby Signature Ice Cream Chef's Special Seasonal Ice Cream Flavors	N4,000
<b>+</b>	Melo Salted Caramel Drizzle Puff Puff & Cinnamon Ice Cream	N6,000