

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

♦ Prawn Bisque N9,500

Garlic and Basil Butter Prawns in Rich Shallot and Sherry Broth Finished with Fresh Cream Drizzle









SALADS

*	Clubhouse Salad (V)	N16,000
	Mixed Greens Topped With Cherry Tomatoes, Fresh Sweet Corn, Avocado, Cucumbers, And Olives With House Vinaigrette.	N7,000

Quinoa & Paprika Shrimp Salad
N16,000

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.

♦ Popcorn Chicken Insalata N16,500

Crispy Tender Chicken Cutlets, Butter Lettuce, Cherry Tomatoes, Soft Boiled Eggs, Bacon Bits, Shredded Pepper Jack Cheddar Cheese With Homemade Creamy Parsley Dressing

♦ Watermelon & Ricotta Toss N9,000

Watermelon Tossed With Fresh Watercress, Pickled Watermelon Rind, Ricotta Cheese, And Honey Mustard Dressing



STARTERS

♦ Chicken Wings Two Ways

N8,000

Honey And Spicy Ginger. Orange And Chili

♦ Summer Roll N5,500

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

♦ Duck Confit Rolls) N9,000

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

♦ Plantain & Asun Boat)) N14,000

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

♦ Wrap Bar

spicy shrimp wrapN6,000sweet and sticky pork wrapN6,500spicy steak wrapN8,500









MAINS

♦ Jollof Party

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

Roasted Tomato Glaze

N18,000

N18,

♦ Tilapia N17,000

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

♦ Quinoa Stir Fry) N21,000

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

♦ M'ori Ya Salmon))) N23,000

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

♦ Pappardelle Con Salmon Classic
N20,000

Homemade Pappardelle Pasta In Flaked Salmon, Spinach, Red Chili & Red Pesto Cream Sauce

♦ Ivorian Chicken))) N20,000

Five Spice Marinated Chicken Cooked In White Wine And Chopped Chili Sauce, Served On Herb Rice/Mash

♦ Pulled Pork Plantain Gnocchi N19,000

Tenders Pull Apart Pork Shoulder And Plantain Gnocchi Tossed In Brown Butter, Finished With Crispy Sage Leaves, Toasted Cashew Nuts, And Finely Grated Parmesan Cheese







MAINS

♦ Spiced Lamb Pilaf
 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
 № N19,000

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

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

♦ Stuffed Baracudda N16,000

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

|♦ Chili Lamb Mince Bowl |)) N18,000

Crispy Chili Lamb Mix On Basil Rice Finished With Pan Charred Brussel Sprouts, Red Chili And Celery









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	N3,000
◆ French Fries	N2,000
◆ Bacon	N1,500
◆ Sausages	N2,000
◆ Brioche	N1,800
◆ Sourdough	N1,500



DESSERTS

*	Gaby Cheesecake Decadent Cheesecake Finished With Pineapple And Zobo Reduction, Gingerbread Crust, Lemon Zest	N9,000
*	Soufflé Au Chocolat Smooth Dark Chocolate Souffle. Blueberry Coulis. Vanilla Bean Ice Cream Topping	N8,500
*	Gaby Signature Ice Cream Chef's Special Seasonal Ice Cream Flavors	N4,000
*	Melo Salted Caramel Drizzle Puff & Cinnamon Ice Cream	N6,000