

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

+	Salmon Pan Grilled Salmon, Mixed Bell Peppers. Kale. Carrot Emulsion	N18,000
*	Gaby Spanish Rice Oven Cooked Paella, Chorizo, Toasted Chick Pea And Bacon Bits. Smoked Paprika Pork	N20,000
+	Mediterranean Seafood Flat Bread Homemade Tomato Sauce, Olives, Seafood Mix, Fresh Feta And Mozzarella On Flat Bread Finished With Arugula And Basil Oil	N14,000
*	Hot And Spicy Beef Flat Bread Homemade Tomato Sauce, Spicy Beef Mince, Green & Red Chilis, Mozzarella And Cheddar On Flat Bread Finished With Chili Oil	N15,000
+	Plantain Lasagna Layers Of Grilled Plantain Stuffed With Juicy Minced Goat Meat, Tomato Glaze And Mozzarella Cheese	N16,000
+	Sun Dried Tomato Steak Linguine Thyme And Garlic Butter Pan Grilled Rib Eye Steak Cutlets On Sun-Dried Tomatoes, Basil,	N20,000









MAINS

Crispy Coconut Prawns & Quinoa

N16,000

Coconut Cream And Panko Coated Prawns Tossed In Quinoa Bell Peppers And Parsley. Finished With Coconut Shavings And Chili Sauce

♦ Braised Chicken

N17,000

Braised Chicken Thigh In Vin Blanc And Garlic Sauce On Crispy Herb Roasted Potatoes & Tossed Local Spinach Finished With Vin Blanc Jus

Roasted Snapper

N16,000

Oven Roasted Red Snapper Fillet On Braised Fennel And Wild Rice Pilaf Finished With Pomegranate And Sage









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