



# 1a Restaurant

## Dinner Menu

### STARTERS

Daily Market Soup prepared with seasonal market  
vegetables  
30

Coriander & Carrot soup sweet potato cream with  
toasted sour dough bread  
30

Twice Baked Soufflé of Plantain & Gruyere with red  
pepper, basil and grilled vegetables  
50

Lightly smoked Grouper fillet avocado and chorizo  
salad  
50

Black Cod with miso & mango salsa  
62

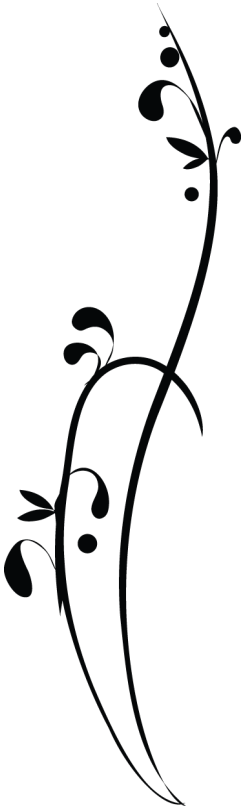
Crab and Avocado Tian with cucumber salsa, poached  
hen egg and orange Salsa  
68

Duck Terrine with apple and plum chutney, warm brioche  
bun and baby salad leaves  
70

Coriander and Lime Crab Cake seared salmon, thai  
prawns salad with, gazpacho dressing and thai dressing  
70

Poached Hen Egg with english asparagus with parma  
Ham  
70

Pan Seared Scallops served with lardo crudo, green  
papaya, mint, chili mango salad and a palm sugar dressing  
70





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MAINS

Spaghetti With Prawns & Rocket with sun-dried  
tomatoes and a splash of white wine  
75

Grilled Tuna Nicoise Salad with poached eggs & salsa  
verde  
80

Fillet Of Cassava Fish with a clam, bacon and sweet corn  
chowder served with buttered spinach and a smoked velouté  
90

Sun Blushed Tomatoes Crust Chicken Supreme  
caesar scotch egg, slow roasted baby tomatoes, wilted spinach  
with tomato confit & lemon butter sauce  
90

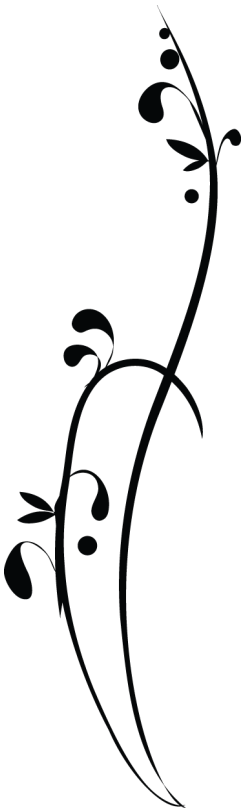
Char Grilled Pork Fillet minted puna yam bubble and  
squeak, braised red cabbage with smoked bacon and  
mushroom and a red wine jus  
120

Fillet Of Sole With King Scallop clam, smoked bacon  
with wild mushroom chowder served with buttered spinach,  
pumpkin puree and a smoked veloute  
150

Best End Of New Season Lamb with rosemary and wild  
garlic crust and sweet potato gnocchi with wild mushroom  
sauce  
165

Luxury Lobster dressed lobsters, local langoustines, roast  
smoked salmon, crevettes,  
crab & coriander cake, smoked salmon, luxury prawns salad  
165

Fillet Of Beef Wellington cocoyam and parmesan gnocchi,  
crisp cocoyam, braised baby leeks, roasted shallots with red  
wine sauce  
165





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Desserts

Tiramisu

30

Seasonal Fruit Salad with cointreau citrus syrup

35

Golden Tree Chocolate Brownie with vanilla ice cream

35

Banoffee Tart banana and toffee mousse, with Ice Cream

40

Sticky Toffee Pudding butterscotch sauce, Cornish clotted  
cream ice cream

45

Chocolate & Salted Caramel Fondant vanilla beans Ice  
Cream, White Chocolate Milkshake with salted caramel

55

A variety Of Ghana Chocolate chocolate cannelloni with  
salt caramel center, soft chocolate fudge brownie, with rich  
chocolate mousse top with chocolate macaroon and white  
chocolate ice cream

65

