



Our mission is to support local farming, fishing communities and the surrounding agricultural areas.

Where possible, all fruits and vegetables are sourced locally and grown organically for freshness and taste.  
Our eggs are from fowls which are maize fed and our river fish are caught fresh straight from the Volta River that runs adjacent to our property.  
We have created a market garden in our own grounds, growing herbs and other subsistent items.

Our ethos at the Royal Senchi is team work, excellence and customer satisfaction.

We savour and cherish any comments we receive, believing this is imperative to our future growth and the well-being of our guests.

THE  
SENCHI  
RESTAURANT





## Starters

### King prawns

Delicately pan fried in coriander and chilli butter

95

### French onion soup

Caramelized onions, sherry beef stock with a Cheddar topped crostini

35

### Assorted mezze platter

Hummus, olives, salsa, coriander yoghurt, chickpeas and meatballs

55

### Chicken tandoori

Strips of spiced chicken breast on an skewer with a mint and yoghurt dip and cucumber salad

60

### Breaded Mozzarella

Sticks of Mozzarella in crisp bread crumbs with a tomato and red onion salad

40

### Deep fried baby calamari

With a sesame seed dipping sauce

55

### Seared beef fillet

Peppered beef fillet with a spinach and fresh herb salad

60

All prices are quoted in Ghana Cedis and include VAT and 1% Tourism Levy



Signature Dish



Healthy Option



Vegetarian



## Freshly Prepared Salads

### Caesar salad

Served with crisp bacon, chicken and Parmesan crisps

•  
**65**

### Greek salad

Feta, black olives and red onion

•  
**40**

### Mixed garden salad

Lettuce, olive oil and homemade vinaigrette

•  
**35**

### Tuna Niçoise

Shredded tuna, potato, lettuce, egg, green beans and black olives

•  
**55**

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Signature Dish



Healthy Option



Vegetarian



## Ghanaian Dishes

### Tilapia or chicken light soup

Local soup served with fufu

●  
**45**

### Grilled Ghanaian chicken

With Jollof rice, shito, fresh tomato and ginger salsa

●  
**85**

### Eba and stew

With smoked fish and Agushi stew

●  
**65**

### Palava sauce

With boiled yam and green plantain

●  
**50**

### Grilled Tilapia fish

With ground pepper and banku

●  
**85**

### Okro soup

Served with banku

●  
**50**

### Red Red

Traditional vegetarian beans stew with fried plantain and gari

●  
**50**

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Signature Dish



Healthy Option



Vegetarian



## Continental Dishes

### Char-grilled lazy aged fillet 220g

Cooked to your liking this soft fillet steak is served with french fries, grilled tomato, mushrooms and a Bearnaise sauce

•  
**125**

### Grouper fillet

Resting on Asian stir fried vegetables and a deep fried dim sum

•  
**85**

### Breast of chicken

Succulent slices of chicken breast in a Carbonara sauce on a potato rose

•  
**80**

### Tuna steak

Seared tuna steak served on a warm bean and potato salad topped with a poached egg

•  
**105**

### Loin of pork

Roasted and seasoned to perfection served with a homemade quail scotch egg and roasted vegetables

•  
**90**

### Spinach tortellini pasta

Home-made pasta served with ribbons of courgettes, carrots and a light saffron cream sauce

•  
**75**

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## Desserts

### Lime cheese cake

Sharp in flavour and refreshing, served with a strawberry coulis

•  
**50**

### Chocolate mousse

Layers of dark and white chocolate mousse with a oreo biscuit crumb centre

•  
**55**

### Frozen caramel apple crunch

Layers of apple, biscuits and caramel sauce

•  
**55**

### Ice cream

Selection of ice creams with berry compote

•  
**45**

### Italian tiramisu

An Italian dessert consisting of a layer of sponge soaked in coffee with Mascarpone cheese

•  
**60**

### Poached pear

Red wine poached pear with rum and raisin ice cream

•  
**35**

### Pecan nut tart

Slice of tart with whipped cream

•  
**55**

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## Hot Coffees

**Single Espresso** • 15

Single strength freshly brewed Espresso

**Cappuccino** • 20

Espresso, hot milk, steamed milk foam and cocoa powder

**Coffee Latte** • 20

Espresso, hot milk and steamed milk foam in three beautiful layers

**Coffee Americano** • 20

Espresso topped with hot water, served with milk and sugar on the side

**Double Espresso** • 25

Double strength freshly brewed Espresso

**Coffee Mocha** • 25

Espresso, milk, cocoa powder, chocolate syrup topped with whipped cream

**Irish Coffee** • 50

Hot coffee mixed with Irish whiskey and brown sugar and topped with thick cream

## Cold Coffees

**Frappe** • 20

Espresso, milk, sugar, ice topped with whipped cream

**Ice Coffee** • 25

Double Espresso, sugar, milk and ice cubes

**Honey Cinnamon Ice Latte** • 30

Double Espresso, honey, cinnamon syrup, ice and milk finished with cinnamon sprinkles

## Teas

**Pot of Tea** • 20

**Ice Tea** • 25

(Choice of Earl Grey, Green tea, English breakfast or Lipton)



## Mineral Water

Still water 500ml	• 10
Still water 1500ml	• 15
San Pellegrino sparkling 250ml	• 25
San Pellegrino sparkling 750ml	• 35

## Soft Drinks

Coca Cola	• 10
Fanta	• 10
Sprite	• 10
Diet cola can	• 15
Tonic water can	• 15
Ginger ale can	• 15
Bitter lemon can	• 15
Soda water can	• 15
Malta Guinness	• 15
Alvaro	• 15
Red Bull	• 25

## Juices

Selection of juice	• 15
Fresh juice of the day	• 25

## Packaged Beer

Club 330ml	• 15
Star 330ml	• 15
Guinness 330ml	• 15
Heineken 330ml	• 20
Non Alcoholic 330ml	• 20

## Draught Beer

	½ Pint	Pint
Star	• 15	25
Club	• 15	25
Heineken	• 15	25

## Ciders & RTD

Savanna Dry 330ml	• 20
Orijin 300ml	• 20
Smirnoff Ice 300ml	• 20
Hunters Gold 330ml	• 20



## Aperitifs (Double shots)

Campari	• 30
Martini Bianco	• 30
Martini Rosso	• 30
Martini Extra Dry	• 30
Ricard Pastis	• 30
Harveys Bristol Cream	• 30

## Vodka (Single shot)

Smirnoff Red	• 15
Absolut	• 15
Absolut Citron	• 15
Stolichnaya	• 15
Grey Goose	• 20
Ciroc	• 25
Belvedere	• 30
Crystal Head	• 30

## Gin (Single shot)

Gordons	• 15
Beefeater	• 15
Tanqueray	• 20
Bombay Sapphire	• 20

## Whisky & Bourbon (Single shot)

J&B Rare	• 15
Johnnie Walker Red	• 15
Jameson	• 15
Jack Daniels	• 20
Johnnie Walker Black	• 20
Chivas Regal	• 20
Bushmills 10 year old	• 20
Jack Daniels Silver	• 35
Johnnie Walker Gold	• 30
Glenmorangie	• 40
Johnnie Walker Platinum	• 45
Johnnie Walker Blue	• 95

## Rum (Single shot)

Bacardi White	• 15
Captain Morgan Spiced Gold	• 15
Captain Morgan Dark	• 15
Mount Gay	• 15
Pitu	• 15
Malibu	• 15



## Tequila (Single shot)

Olmecca	• 15
Messicano Altono Silver	• 15
Jose Cuervo Especial Gold	• 15
Sierra Silver	• 15
Patron	• 25

## Brandy & Cognac (Single shot)

Klipdrift	• 15
Saint Remy VSOP	• 20
Courvoisier VS	• 20
Courvoisier VSOP	• 30
Martell VSOP	• 35
Remy Martin VSOP	• 35
Hennessy VSOP	• 40
Hennessy VS	• 40
Camus VSOP	• 70
Remy Martin XO	• 130
Hennessy XO	• 155

## Liqueur (Single shot)

Baileys Irish Cream	• 15
Amarula	• 15
Kahlua	• 15
Tia Maria	• 15
Drambuie	• 15
Grand Marnier	• 15
Di Amore Sambucca	• 15
Galliano Vanilla	• 15
Cointreau	• 15
Midori	• 15
Strawberry Crème Liqueur	• 15
Southern Comfort	• 15

## Digestif (Double shots)

Lemoncino Portofino	• 30
Grappa Alexander	• 30
Porto Sandeman White	• 30
Porto Sandeman Red	• 30
Jagermeister	• 40



## Mocktails

**Banana Republic** • 25

Banana, pineapple juice, mango, honey & lime

**Pineapple & Ginger Sparkler** • 25

Pineapple juice, fresh ginger, basil, ginger ale & orange slice

**Akosombo Sunset** • 25

Lychee juice, guava juice & berry syrup

**Revitalizer** • 25

Green mint tea, honey, lime juice and fresh mint topped with Sprite

**R & R Smoothie** • 25

Banana, papaya, mango, milk & honey

**Pineapple on the Go** • 25

Pineapple, yoghurt, coconut cream & sugar syrup

**Float your Boat** • 25

Vanilla ice cream topped with a soda or juice of your choice

**Fresh Lemonade** • 25

Sugar, lime juice, limes and lemons topped with soda water

## Milkshakes

Please select from the following flavours:



Chocolate



Coffee



Strawberry



Vanilla

## Cocktails

**Senchi Negroni** • 40

Gin, Vermouth, Campari, garnish with cherry

**Beach Tea** • 40

Bacardi, Malibu, Grand Marnier, Tequilla & cranberry juice

**Harvey Royal Banger** • 35

Vodka, Bacardi, Galliano & orange

**Chocolate Chiller** • 40

Coffee liqueur, Baileys, chocolate ice cream with whipped cream & chocolate

**Pink Lady** • 35

Fresh lemon juice, vodka, triple sec, lime juice, mint & melon

**Heavenly Milkshake** • 45

Kahlua, vanilla ice cream & chocolate sauce

**Mellow Yellow** • 35

Vodka, Midori, orange juice & Sprite

**Horse Neck** • 35

Ginger ale, Brandy, Angus bitters, garnish with cherry & lemon wedge

**Dark & Stormy** • 40

Dark rum, Triple sec, lime juice, sugar syrup & ginger ale

**Leisure on the Volta lake** • 50

Vodka, Tequilla, Bacardi, Gin topped with Red bull & lemon slices



# Champagne

## Veuve Clicquot Brut

FRANCE

Initial notes of apple and pear are followed by aromas of brioche and vanilla.  
A dry wine that is also rich and robust.

650

## Moët & Chandon Nectar Imperial

FRANCE

Elegant, softly sweet Champagne, with a rich fragrance of peach and clover honey, leading into a full palate of core fruits and hints of toast. Perfect with fresh fruit or dessert.

650

## Moët & Chandon Brut

FRANCE

Radiant aroma revealing apples, white peaches and pear. The palate is flavourful and smooth, followed by delicate crispness.

680

## Moët & Chandon Rosé Imperial

FRANCE

Intense bouquet of red fruits with rose nuances and a hint of pepper.  
A palate of juicy red berries with the freshness of peach.

750

## Benoit Lahaye Rose de Maceration

FRANCE

Fruit and floral notes, soft and low in acidity, clean and crisp; makes for a perfect aperitif.

850

## Louis Roederer Carte Blanche Demi Sec

FRANCE

Matured in oak, ample and creamy with delicate freshness with accents of honey and almonds.

1000

## 2004 Louis Roederer Cristal

FRANCE

Brilliant yellow, soft effervescence, sweet pollen on the nose,  
with the taste of yellow peach, apricot and mangoes.

1600

## 2003 Dom Perignon

FRANCE

Round and sumptuous, bright citrus and peach, with elegance and freshness.  
With air it becomes more textural with ginger and minerals.

2400



## Sparkling Wines

### Luc Belair Rosé

FRANCE

Rich, vibrant pink color with a rich red fruit bouquet preceeding an elegant palate of strawberry and black currant, resulting in a perfect harmony of aroma, taste, body and finish; refreshing but not too sweet.

600

### Luc Belair Luxe

FRANCE

Decadent, yet refreshing, abounding in aromas of grapefruit, peach, apricot, honeysuckle and hints of brioche. Rich and crisp with well-balanced complexity.

520

### Llopart Cava Brut

SPAIN

A light and elegant cava; having a great presence of bubbles, it is subtle on the nose with strawberries and raspberries and subtle dry taste.

190

### Misty Cove Pippa Rosé Sparkling

NEW ZEALAND

Pippa Rose is made from 100% Pinot Noir grapes. It is a complex but elegant wine showcasing a beautiful array of wild summer fruits, such as ripe strawberries and raspberries with fine acidity leading to a mouthwatering finish. A real delight on the taste buds.

170

### Zonin Prosecco Cuvee

ITALY

Blend of Glera and Pinot Noir Cuvee, where the two mingle perfectly. Fruit driven and an elegant finish.

180

### Zonin Asti

ITALY

Blend of Glera and Pinot Bianco Cuvee, resulting in great freshness and versatility with food. Intensely aromatic with floral notes.

170

### J.C Le Roux La Chanson Rosé 187 ml

SOUTH AFRICA

It is a lively, ruby-red sparkling wine. It reveals a delightful blend of sweet, fruity flavours suggesting hints of strawberry and plum. Low in alcohol, this is truly a sparkling wine to add exuberance to any occasion.

50

## Non Alcoholic

### Sparkling Grape juice

120



## House Wines

	Glass	Bottle
House White (sweet or dry)	30	100
House Rose (sweet or dry)	30	100
House Red (sweet or dry)	30	100

## White Wines

### Imbuko Chardonnay 2017

SOUTH AFRICA

Pleasant unwooded Chardonnay, very light in colour, lime and citrus dominant nose, smooth palate from the extended less contact, good lingering finish.

100

### Finca la Escondida Chardonnay 2017

ARGENTINA

Interesting nose of honey and pear notes. Palate is on the light and crispy side for Chardonnay but is still fairly fruity.

130

### Montes Sauvignon Blanc 2017

AUSTRALIA

Pale yellow and 100% fermented in stainless steel. Selected grapes picked to show best varietal aromas and fruit. Extremely attractive tropical fruit and grassiness. It pairs well with fresh cheese such as Ricotta or Chevre.

130

### Santa Sofia Soave doc Classico 2017

ITALY

A light straw colour white wine from Soave that contains grapes of 2016. It offers a fresh nose with the fruitness of white peach and orange zest. Pairs excellent with rich seafood, rice and pasta.

140

### Grauschiefer Riesling 2016

GERMANY

A dry gray white wine, grown on heat-storing slate soils, the wine show all the facets of a first-class Riesling. Great intense fruit, peach and passion fruit, racy acidity wonderfully light and elegant.

150

### Nederburg The Winemasters Chardonnay Reserve 2016

SOUTH AFRICA

Refreshing with citrus and apricot flavours and a creamy texture. A lemon green color with aromas of stone fruit and citrus with vanilla oak notes in the background. Excellent with oriental dishes as well as smoked Salmon, grilled fish and dishes with cream-based sauces.

150



## White Wines

### Santa Sofia Pinot Grigio Garda 2017

ITALY

Pale coloured wine with hints of melon, slightly spicy, soft smooth acidity.  
Suitable for appetizers and all fish dishes.

•  
**160**

### Domaine du Grand Tinel Cotes Du Rhone

FRANCE

Offers scents of green apple and plum lead the bouquet, with a strong lime-pith note that carries through to the palate. The texture is soft and somewhat flat on the mid-palate with ample acidity.

•  
**270**

### Marc Bredif Vouray Classic Chenin Blanc 2014

FRANCE

A stylish Chenin Blanc from the Loire Valley in France. Displaying intense and fruity nose with notes of white flowers and quince. A quince wine in that they have the ability to age for many decades, developing palate weight and honeyed complexity as they age.

•  
**350**

## Rosé Wines

### Nederburg Rosé

SOUTH AFRICA

Aromas of candy floss, strawberries and dried herbs with clean, fruity and refreshing flavours with a good acid structure.

•  
**130**

### MED Provence Rosé

FRANCE

Nice dry and elegant rose wine has a beautiful salmon pink color.  
Refined aromas of berries and cherries with passion fruit.  
Excellent with all kinds of fish and light barbecue dishes.

•  
**140**



## Red Wines

### Tierra Buena Selection Especial Merlot 2017

CHILE

Deep dark red to purple in colour. Spicy, warm, deliciously sultry nose full of ripe fruit.

It will pair well with a heavy soup and spicy flavours.

Full taste with ripe berry fruit and a fine firmness of round tannins.

130

### De Bortoli family selection Shiraz 2017

AUSTRALIA

Dark ruby red color, with elegant aromas of cherry liqueur and dark purple fruit with undertones of mocha chocolate. On the palate is a full-bodied wine, bursting with cherry and mocha flavours and soft oak spice. Serve with poultry, game or red meat dishes.

The wine also pairs well with dark chocolate desserts and roasted pecan nuts.

130

### Fin Ca La Escondida Reserve Malbec 2016

ARGENTINA

The La Rioja's Malbec features noses of violet and blueberry. On the palate, the 2016 indicates medium bodied, moderate acidity and low tannins. Black fruits with a hint of red fruits and finishes with a plummy note.

130

### Montes Cabernet Sauvignon Reserve 2016

CHILE

Varietally pure Cabernet Sauvignon (85%) and a touch of Merlot (15%). 45% of it was aged in used French oak barrels for 8 months. Ripe blackberry, plum, raspberry and wild strawberry with slight caramel notes owing to the barrel ageing. A medium-bodied Cabernet Sauvignon with balanced acidity and a medium-long finish.

130

### Rooderberg Red Blend 2015

SOUTH AFRICA

A blend of Cabernet Sauvignon, Shiraz and Merlot. Aromatic layers of mixed berries, spicy dried herbs and fruitcake. The palate is well rounded with a lingering finish. Order some grilled chicken or BBQ meats.

130

### Santa Sofia Bardolino doc Classico 2017

ITALY

It has an inebriating, vinous nose redolent of black cherries and raspberry, followed by hints of liquorice roots and new leather; a very pleasant personality! Superb with fresh pasta with mushrooms, white meat sauce or fresh water fish.

150



## Red Wines

### Chianti Classico Ciona DOCG Annata 2014

ITALY

A very dry red wine produced with a variable percentage of Sangiovese grapes, and has a flavour reminiscent of tart cherries. Serve with steak, pork, veal or a classic Italian meal.

170

### Chateau Puy Raza

FRANCE

Of mineral aromas will first emerge with notes of pepper typical of Cabernet Franc. The wine is very round, almost velvety with a very nice peppery finish that makes you want to come back. Perfumed nose of blackberry, cedar and tobacco. Medium plus acidity, tannins well along the way to integration.

350

### The Chocolate Block

SOUTH AFRICA

A complex blend of Grenache, Syrah, Cinsault, Cabernet Sauvignon with just a hit of Viognier. An opulent style with super-fine tannins and a luscious palate of chocolaty notes on both the nose and palate. Serve with lamb, game and cheeses.

450

### Rivetto Barolo DOCG de Alba 2014

ITALY

Fragrant blue flower, rose, cake spice and wild berry aromas, set the tone on this classic Barolo. It's a really well balance wine. Serve Barolo with cured cheese, game, pork and lamb.

450

### La Fiole Du Pape Chateauneuf Du Pape

FRANCE

An elegant red wine with raspberry, blackcurrant, blueberry, strawberry taste. Leather, dust and theme aromas with smoke, tobacco, cedar, clove, vanilla and toast oak flavours.

550

## Dessert Wines

### Schroder & Schyler Sauternes

FRANCE

Sweet and honey drenched with peach and pineapple, and also rich vanilla and butterscotch.

285