

Dinner

A P P E T I Z E R S

High End Accra

White Lila malanga, codfish, smoked herring, scallions, garlic, parsley and cilantro. Topped with Salmon.

17

Grilled Shrimp

Shrimp peeled and deveined, served with avocado cilantro crema in a butterhead lettuce.

17

Crab Cakes

Crab meat pasteurized, confit onions and garlic, red chili flake, cilantro, lemon zest and egg yolk.

19

Squash Puree

Calabaza, carrot, onion and celery.

10

Island Delight

Romaine lettuce, julienne carrots, cherry tomato, red onions, fetta cheese, and passion dressing made from the house.

15

Green Goddess

Mix green, avocado, red pickle onions, cucumber, parmeson cheese and herb dressing made from the house.

17

Savor Arugula

Arugula, roasted pine nuts, parmeson cheese, and limen dressin made from the house.

19

- S I D E S -

Tostones | Fried Plantains

6

Djon Djon Black Rice

10

Extra Bread

5

Pikliz

5

Avocado

3

Side Protein

Grilled Salmon - 15

Shrimp - 12



A 20% mandatory service charge is added to all dine-in checks.

This service charge is not a gratuity. Additional tipping is optional and always appreciated.

Dinner

- E N T R E E S -

Le Suprenant Poisson

Red snapper, marinated onions, bell peppers, salsa Verde. Serve with tostones.

48

La Savoureuse Du Pintade

Braising guinea fowls, black rice, green beans ,steam beets and carrots.
Topping with roasted mushrooms and shallots.

38

Salmon Wellington Croute

Salmon in flaky puff pastry, layered with mushrooms duxelles and hollandaise.
Served with salad and tostones/fry plantain.

35

Crevette Des Îles

Grilled shrimps, marinated onions, salsa verde bell papers, avocado and tostones, and black rice.

30

Island Burger

Beef patty, bacon, lettuce, tomato, grille onions, cheese, brioche bun. Serve with French fries.

26

Ribeye De Bœuf Grille

Seared ribeye steak, served with buttered pommes anna and roasted asparagus.

55

Le Coin Du Cabrit

Braised goat topped with roasted mushrooms, shallots, and red bell peppers.
Served with black mushroom rice (djon djon), green beans, and beets.

40

Assiette Populaire

White rice served with legumes. Made with red meat, carrots, chayote, cabbage, spinach, watercress and lima beans.

35

Djon Djon Rice Vegetable Curry

Black Djon Djon rice, roasted vegetables, squash-coconut-curry gravy (Vegan).

25

Vegan Burger

Vegan patty, vegan brioche, vegan mayo, lettuce, onion and tomato.

26



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- D E S S E R T -

Banana Creme Brûlée

15

Velvety creme brulée enriched with roasted banana and sugar crust.

Chocolate Souffle Lava Cake

15

Molten chocolate souffle with a velvety molten core, paired with ice cream and caramel.

Classic Carnival Sundae

12

French-style sundae featuring 2 ice cream layered with caramel, candied nuts, whipped cream finished with Madeline cookie.



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