



## Starter

### **Beef Suya 17 (GF)**

Nigerian Style Beef Skewers, HOB Hot Sauce, Jerkup, Chayote & Carrot Slaw

### **Artisan Green Salad 16 (GF, DF)**

Julienne Fresh Young Coconut, Raspberries, Avocado, Curry Vanilla Dressing

### **Cured & Torched Mackerel 19 (GF, DF)**

Preserved Mushrooms, Roasted White Yam, Ghanaian Style Egusi & Spinach Stew

### **Vegetarian daily soup 15**

## Main Course

### **Seared Scallops 38**

Braised Oxtail, Parsnip Puree, Plantains, Orange & Cumin Carrots

### **Wild Mushroom Risotto 26**

Truffle Oil, Hempseed Pesto & Crispy Parmesan cheese

*Add Crispy Pork Belly 1pc \$10 or 2pc \$16*

*Add (3) Scallops \$15*

*Add (2) Smoked Tofu \$8*

### **Sous Vide Jerk Pork Tenderloin 36**

Yam & Potato Pava, Rapini, Candied Jalapeno, Chard Pineapple Salsa

### **Lamb Loin 38**

African Bean Stew, Plantains, Pickled Turnips, Watermelon Radish

### **Smoked Tofu 28 (Vegan)**

African Bean Stew, Plantains, Pickled Turnips, Watermelon Radish

## Dessert

### **Pavlova 14 (DF)**

Lemon Cream, Tropical Fruits, Mango Gel

### **Cardamom Cake 13**

Mango & Coconut Gel, Vanilla Cream, Sweet Dukkah

### **Hot Cocoa 13**

Cinnamon & Sugar-Coated African Donut

### **White Chocolate Panna Cotta 14 (GF)**

Tropical Fruits, Guava Gelee, Honeycomb Candy, Daiquiri Gel