

THE WATERSIDE

Restaurant & Champagne Garden

(A la Carte)



THE WATERSIDE

RESTAURANT & LOUNGE

FOOD MENU
BUFFET MENU
DRINKS

THE WATERSIDE

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STARTERS

Char Grilled Chicken Drumsticks with a Dip

Chicken Drumsticks, Crumbs

Peppered Gizzard

Cream, Black Pepper, Red Wine, Fresh Pepper, Baby Coriander

Peppered Beef

Beef, Rosemary, Salt, Pepper

Peppered Goat

Goat, Rosemary, Salt, Pepper

Peppered Chicken

Chicken, Rosemary, Salt, Pepper

Peppered Snails

Fresh Crunchy Land Snails, Lemon, Garlic, and Spices

Samosa

Pepper Sauce

Spring Rolls

Pepper Sauce

PASTRY BOWL

Pepper Sauce

SPICY CHAR GRILLED WINGS

Chicken Wings, Pepper Sauce

Finger Food Platter (serves 4 people)

Goat, Beef, Chicken, Gizzard, Garlic Bread, Sautéed Veggies, Potatoes Crisps

BREAKFAST

Mama Put Breakfast

This Traditional Nigerian Street Breakfast Is Made Up of Rice, Beans, Assorted Meat, Stew, Boiled Egg and Plantain.

Full English Breakfast

2 Eggs, Chicken Sausage, Crispy Bacon, Grilled Tomatoes, Fried Mushrooms, Baked Beans, Toast and A Choice of Coffee, Or Tea

VEGETABLE OMELETE

2 Eggs, Fresh Tomato, Green Pepper, Carrots, Vegetables, Bread

CHEESE & TOMATO OMELETE

2 Eggs, Cheese, Fresh Tomato, Bread

French Toast

Drizzled with Maple Syrup.

Naija Egg Sauce

2 Eggs, Tomatoes, Mixed Spices, Onion, Fresh Pepper, Served with Choice of Yam, Plantain, or Potatoes.

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SALADS

Coleslaw Salad

Shredded Cabbage, Julienne Carrots and Lettuce Mixed with A Creamy Mayo Dressing.

Escape Salad

Carrots, Cabbage, Mixed Bell Peppers, Chef's Choice Dressing, Salt, Pepper

PASTA

Chicken Pasta

Slow Grilled Chicken, Forest Mushroom and Cheese

Seafood Pasta

Sautéed Prawns, Baby Oysters, Sea Snails, Whelks, Cockles, Mixed Veggies, White Wine, and Lemon Zest

Indomie Noodles

Nigerian Style Indomie Noodles, Veggies and Egg

Spaghetti Bolognaise

Spaghetti Served with Homemade Bolognaise Sauce Topped with Cheese

VEGETABLE PASTA

Spaghetti, Fresh Veggies, Sauce

JOLLOF PASTA

Spaghetti, Vegetables, Spices

FROM THE SEA

Fish of the Day

300g Portion of Choice, Croaker, Barracuda, Shine Nose (Served Fried, Grilled or As Pepper Soup)

Whole Catfish

Homemade Chips, Grilled Veggies and Fish Velouté (Served Grilled, Deep Fried or Pepper Soup)

Whole Tilapia

Homemade Chips, Grilled Veggies and Fish Velouté (Served Grilled or Deep Fried)

Grilled King Prawns

Choice Of Rice, Grilled Veggies

BUSH MEATS

Bush Meat Pepper Soup (Smoked or Spicy Grass Cutter)

(Served With Yam or Plantain)

Bush Meat Pepper Soup (Smoked or Spicy Porcupine)

(Served With Yam or Plantain)

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MEAT LOVERS

Pork Chops (Imported)

Crispy Pork Chops Served on A Bed of Mash Potatoes and Salad

Chicken Curry

Succulent Chicken Cooked in A Creamy and Spicy Curry Sauce, Served with White Rice, and Fresh Herbs

Fillet of Beef

Aged Beef Fillet Grilled to Perfection Served with A Mustard and Forest Mushroom Jus Served with Your Choice of a Side

Serloin Steak (Imported)

Rosemary, Black Pepper, and French Fries

Slow Cooked Beef Ribs

Rosemary, Black Pepper, Garlic, and Irish Potato

Brisket Steak (Imported)

Rosemary, Black Pepper, Garlic, and Irish Potato

Rib-Eye Steak (Imported)

Rosemary, Black Pepper, Garlic, and Irish Potato

INDIAN CORNER

Chicken Butter Masala

Chicken, Olive Oil, Kosher Salt, Turmeric, Greek Yoghurt, Fresh Ginger, Fresh Garlic, Garam Masala

Chicken Biryani

White Rice, Chicken, Cashews, Cloves, Turmeric, Cardamon, Fresh Ginger, Fresh Garlic, Tomato Paste

NATIONAL DELIGHT

Sea Food Okra Soup

Okra, Prawns, Sea Snail, Fresh Fish, Spices, Onion, Cray Fish, Ugu Leaves, Fresh Pepper Served with Choice of Swallow

Native Soup (Only)

Uziza Leaves, Coco Yam, Palm Oil, Dry Fish, Cray Fish, Served with Choice of Swallow

Egusi Soup (Only)

Egusi Seeds, Palm Oil, Dry Fish, Cray Fish, Served with Choice of Swallow

Afang Soup (Only)

Afang Leaves, Palm Oil, Dry Fish, Cray Fish, Served with Choice of Swallow

Goat Meat Pepper Soup

Goat Meat, Scent Leaves, Pepper Soup Spice, Fresh Pepper, Onion

Ogbono Soup (Only)

Fresh Fish Pepper Soup

Fresh Fish, Scent Leaves, Pepper Soup Spice, Fresh Pepper, Onion

Jollof Rice (Only)

Rice, Tomato Puree, Fresh Pepper, Spices, Red Onion, Parsley, Garlic, Bay Leave

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Native Rice (Only)

White Rice, Fresh Pepper, Local Herbs, Fresh Curry Leaves, Spices, Dry Fish, Bay Leave

Special Fried Rice (Only)

Rice, Fresh Bell Peppers, Green Peas, Carrots, Spices, Dry Fish, Bay Leave

Isi-Ewu

SIDES

Mash Potatoes

White Rice

Fried Rice

French Fries

Garlic Bread

Sauteed Veggies

Boiled or Fried Plantain

2 Boiled or Fried Eggs

PROTEINS

Beef

Chicken

Fish

Goat

Snail

Prawns

DESSERTS'

Yoghurt

Ice cream

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BUFFET MENU

OPTION 1

N17,500 PER PERSON

**ONLY AVAILABLE FOR GROUPS OF 10 PEOPLE AND ABOVE
BY RESERVATION ONLY**

STARTER | APPETISER

Assorted Goat-meat Pepper Soup
Vegetable Spring Rolls or Samosa

MAIN COURSE

Jollof Rice
Mixed Vegetable Fried Rice
Jollof Pasta
Grilled Chicken
Coconut and lime marinated fish cutlets
Shredded Beef Curry Sauce
Egusi Soup with Chicken/Eba or Semo
Affang Soup with Beef/Eba or Semo

SALAD

Coleslaw

DESSERT

Fruit Platter

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BUFFET MENU

OPTION 2

N20,000 PER PERSON

ONLY AVAILABLE FOR GROUPS OF 10 PEOPLE AND ABOVE
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STARTER | APPETISER

Goat Meat Pepper Soup
Vegetable Spring Rolls or Samosas

MAIN COURSE

Jollof Rice
Mixed Vegetables Fried Rice
Jollof Pasta
White Rice
Peppered Chicken
Beef Curry
Coconut and lime marinated Fish cutlets
Afang Soup with Beef/ Eba or Semo
Native Soup with Goat / Eba or Semo

SALAD

Coleslaw

DESSERT

Fruit Platter

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BUFFET MENU

OPTION 3

N23,000 PER PERSON

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STARTER | APPETISER

Cat Fish Pepper Soup
Vegetable Spring Rolls or Samosas
Lime Fish Balls
Spicy Chicken Wings

MAIN COURSE

Jollof Rice
Mixed Vegetables Fried Rice
White Sautéed potatoes
Jollof Pasta
Barbecue Chicken
Chicken & Mushroom Sauce
Coconut and Lime Marinated Fish Cutlets
Shredded Beef Curry sauce
Native Soup with Goat meat/Eba or Semo or Pounded
Afang Soup with Beef / Eba or Semo or Pounded
Fried Plantain

SALAD

Coleslaw
Garden Salad

DESSERT

Fruit Platter

SOFT DRINKS

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SOFT DRINKS

1. *Coke (Can)*
2. *Fanta (Can)*
3. *Sprite (Can)*
4. *Water Small*
5. *Malt Drink*
6. *Fruit Juice*
7. *Hollandia*
8. *Cranberry Juice*

ENERGY DRINKS

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1. *Power Horse 250ml*
2. *RED BULL*

COCKTAILS

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1. *Chapman*
2. *Escape Tini*
Smirnoff, Gordon Gin, Chivita, Lime Juice, Sugar Grenadine Syrup
3. *Liquid Cocaine*
Smirnoff, Gordon Gin, Chivita, Sprite, Angostura Bitters
4. *Waterside Special*
Smirnoff, Gordon Gin, Chivita, Lime Juice,

BEER

BEER

1. *Guinness Stout Can*
2. *Gulder Beer 44 cl Can*
3. *Heineken Can*
4. *Origin Bitters Can*

SHOTS

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1. *Kamikaze*
Baileys, Smirnoff, Grenadine Syrup

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RED WINES

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1. *4th street Red Wine*
2. *Castillo 75cl Red Wine Sweet*
3. *Dominion 75cl Red Sweet Wine*
4. *Castillo San Simon Red Wine*
5. *Four Cousins Red Wine*
6. *Silk & Spice Red Wine*
7. *Mystical Corner Red Wine*
8. *Credo Shiraz Red Wine*
9. *Credo SMV*
10. *Sweet Lips Red Wine*
11. *Waterford Red Wine*
12. *Bianchi New Age Wine*
13. *Mouton Cadet Red Wine*
14. *Castillo De Santiago Red Wine*

WHITE WINES

WHITE WINE

1. *4th street White Wine*
2. *Castillo 75cl White Wine Sweet*
3. *Dominion 75cl White Wine*
4. *Four Cousins White Wine*
5. *Chateau Du P White Wine*
6. *Stellenbosch*
7. *Anura*
8. *Groot Constantia*
9. *De Krans Moscato Perle*
10. *Beaurempport White Wine*
11. *56 Hundred White Wine*
12. *Martinelli's Apple Cider*
13. *Infusion Graviola & Passion Fruit*
14. *Infusion Graviola & Lemon Grass Mint*
15. *Infusion Graviola Peach/Mango/Passion Fruit*
16. *Infusion Graviola Pomegranate*

CHAMPAGNE

CHAMPAGNE

1. *Moet Imperial Brut*
2. *Moet Rose*
3. *Moet Nectar Rose*
4. *Laurent Piriere Brut*
5. *Laurent Piriere Rose*
6. *Veuve Cliquot Brut*

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VODKA

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1. *Absolute Vodka*
2. *Smirnoff Vodka*
3. *Ciroc Vodka*
4. *Grey Goose Vodka*

GIN

GIN

1. *Gordon's Gin Moringa*
2. *Gordon's Gin Original*
3. *Bombay Gin Original*

WHISKEY

WHISKEY

1. *Jameson Irish Whiskey 75cl*
2. *Singleton*
3. *Macallan Whiskey 70cl*
4. *Macallan 15 years*
5. *Jameson Black*
6. *Spiced Rum (Kirkland)*

BRANDY

BRANDY

1. *Hennessy VS*
2. *Martel Swift*

LIQUOR

LIQUOR

1. *Baileys Cream*
2. *Campari*