



▪ RESTAURANT ▪ PASTRIES ▪ LOUNGE

Royal Premium

MENU

STARTER



\$20

SMALL CHOPS

A platter mixture of spring rolls, samosa, puff puff and chicken
(6 puffpuff, 2 samosa, 2 spring roll, 2 grilled chicken)



\$15

HONEY CHICKEN WINGS

Split chicken wings coated with our in house honey garlic sauce and spices

ADD ONS FOR SMALL CHOPS

extra samosa --- \$2 each

extra spring rolls ---\$1.50each

extra puff ---\$0.7 each

chicken ---\$3.5 each

beef ---\$5 each

Gizzard ---\$5 each



SUYA

Enjoy the street local suya, roasted on open flames with authentic suya spice

VARIETIES

beef suya ---\$8 (per stick)

chicken suya ---\$15

chicken wings suya ---\$15

MAIN



\$25

JOLLOF RICE WITH CHICKEN AND PLANTAIN

The life of the party, made with the best of the ingredients. This will surely give you the naija party jollof vibe.

ADD ONS

- Turkey ---\$5
- Fried fish ---\$6
- Fried goat meat ---\$6
- Plantain --- \$3
- Moi Moi (steamed bean cake) ---\$5
- Shrimps ---\$5
- Beef ---\$5



\$30

COCONUT RICE WITH CHICKEN AND PLANTAIN

Basmati rice cooked in fresh coconut milk, and shredded coconuts with diced beef.

ADD ONS

- turkey: \$5
- fried fish: \$6
- Plantain: \$5
- moi moi: \$5



\$27

FRIED RICE WITH CHICKEN AND PLANTAIN

Basmati rice steamed and fried with mixed vegetables, kidney beans, liver and spices.

ADD ONS

- Turkey : \$5
- Fried fish : \$6
- Plantain : \$5
- Moi Moi : \$5
- Beef: \$5
- Fried goat meat: \$5
- Extra shrimps:\$5



MAIN



\$30

WHITE/OFADA RICE WITH AYAMASE SAUCE WITH DICED PLAINTAIN

Local unprocessed rice paired with authentic ayamase sauce, cooked in palm oil, locust beans & assorted meat.

ADD ONS

beef: \$5
fried fish: \$6
extra plantain: \$3
extra egg: \$3



\$30

PALM OIL VILLAGE RICE

Parboiled rice in tomato sauce garnished with nigerian spice, herbs and fresh green vegetables.

ADD ONS

meat --\$5
fried fish --\$6
egg --\$5
moi moi --\$5
turkey --\$5



\$25

ASUN JOLLOF RICE

Chunk of roasted goat meat sautéed in pepper sauce stir fried with jollof rice.

ADD ONS

turkey -- \$5
fried fish --\$6
plantain --\$3
moi moi elewe --\$7
Moimoi bowl --\$5
Moimoi pouch --\$5
shrimps --\$5



MAIN



\$30

STEAMED WHITE RICE, PLANTAIN & STEW

Parboiled white rice served with tomato stew sauce with fried fried plantain or coleslaw & your choice of chicken, turkey, beef or fish.



\$20

SHAWARMA - CHICKEN/ BEEF

...



\$25

YAM AND SAUCE

...



SOUP



\$30
EGUSI



\$30
OGBONO



\$30
EFORIRO



\$30
*OKRO/ ILA
ALASEPO SOUP*



\$35
*SEA FOOD
OKRO*



\$30
NSALA SOUP

SIDES

eba, semo, pondo,
rice, amala, oat, fufu



SOUP



\$35

**FISHERMAN
SOUP**



\$30

**BITTER LEAF
SOUP**



\$30

**BANGA
SOUP**



\$30

**CHICKEN
SOUP**



\$30

**AFANG
SOUP**



\$30

BEEF SOUP

SIDES

eba, semo, pondo,
rice, amala, oat, fufu



PEPPERSOUP



\$20

GOAT MEAT

Assorted goat meat cooked to perfection in African herbs, peppers and spices.



\$20

TILAPIA

Fresh tilapia fish cooked in African herbs, peppers and spices



\$20

FRESH FISH

Fish cooked in African herbs, peppers and spice



\$20

TURKEY

Fresh turkey cooked in African herbs, peppers and spices



\$20

CAT FISH

Fresh cat fish cooked in African herbs, peppers and spices

SIDES

- Boiled yam -- \$10
- Boiled plantain --\$10
- Sweet potato --\$10



GRILLED



\$10

GRILLED CHICKEN

Chicken laps garnish with tomatoes, peppers, onions, herbs and spices



\$35

GRILLED CAT FISH

Garnish with sauteed tomatoes, peppers, onions. Herbs and spices.



\$40

TILAPIA

Garnish with sauteed tomatoes, peppers, onions, herbs and spices

SIDES

Plantain -- \$5

Fried yam with sauce -- \$15

Fries --\$5

Roasted/ boiled Corn -- \$10

SNACKS



\$6
MEATPIE
(1)



\$10
CHIN CHIN
150G (1)



\$4
DOUGHNUT
(1)



\$1.5
BUNS (1)



\$4
SAUSAGE
ROLLS (1)



\$7
CHICKEN
PIE (1)



\$6
FISH
ROLL (1)



\$2
SAMOSA
(1)



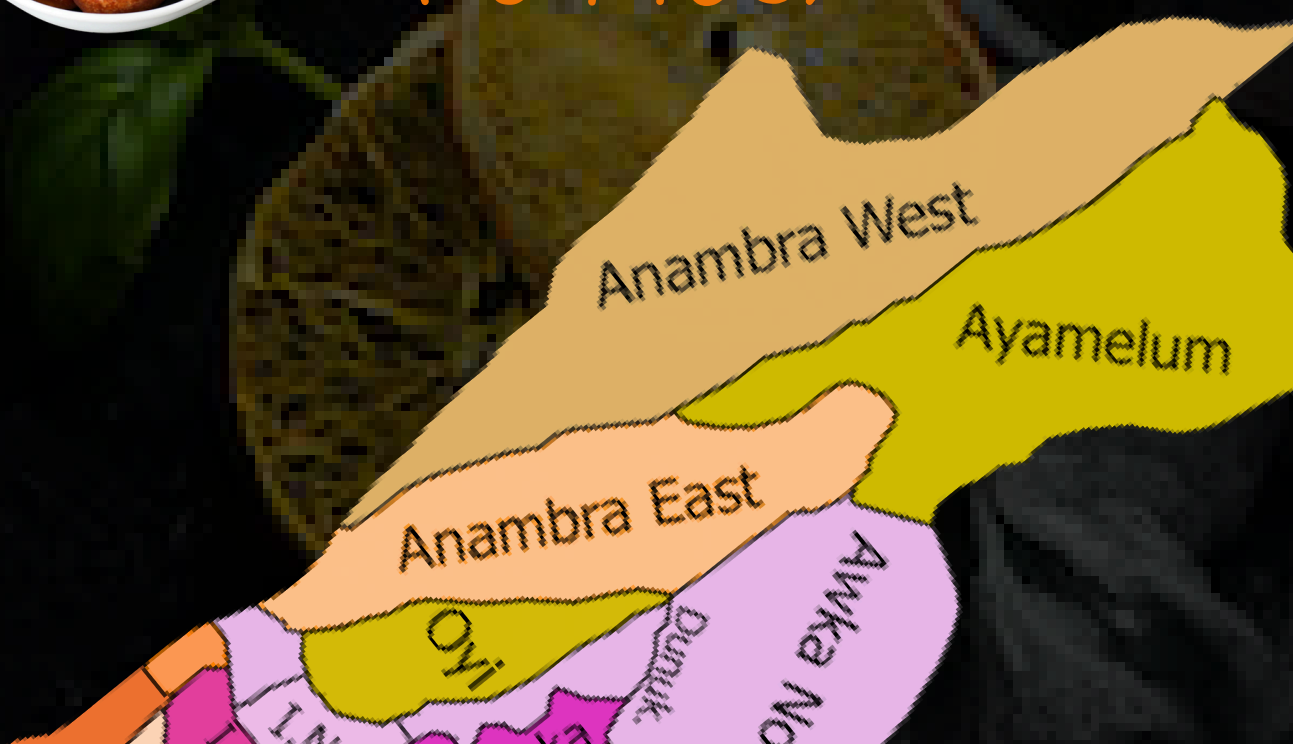
\$1.5
SPRING
ROLLS (1)



\$5
PUFF PUFF
(6 PICS)



\$2
MONEY
BAG (1)



WEEKLY SPECIAL



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ROYAL PREMIUM



BEAN PORRIDGE

Bean cooked with tomato sauce, grounded crayfish & Mackerel served with plantain & your choice of beef, chicken, turkey or fish.

\$30



YAM PORRIDGE

African yam cooked with tomato sauce, grounded crayfish & stock flakes served with your choice of beef, chicken, turkey or fish.

\$30



AMALA, EWEDU & GBEGIRI

A yoruba delicacy made with yam flour, served with Assorted tomato stew and ewedu/ jute leaf

\$35



BOLI (ROASTED PLANTAIN)

African roasted plantain with fish/ ponmo

\$30



EWA AGONYI

Extremely soft cooked bean and mashed, served with peppers sauce, plantain/ yam/ bread and any protein of your choice.

\$30

ENJOY THIS WEEK'S SPECIALS