



## RESTAURANT

### Salads

GH¢

<b>Fattoush salad</b> 🍃 A	<b>130</b>
crispy greens, tomato, sumak, spring onion, lettuce, cucumber, fried bread with olive oil, lemon sauce	
<b>Greek salad</b> 🍃 F	<b>150</b>
tomato, cucumber, green peppers, lettuce black olives, feta cheese lemon dressing	
<b>Ghanaian mixed salad</b> C D	<b>130</b>
lettuce, carrot, baked beans, tuna, egg	
<b>Avocado salad</b> 🍃	<b>140</b>
lettuce, tomatoes, avocado, onion	
<b>Caesar salad</b> F D O	<b>140</b>
lettuce, parmesan, garlic croutons, parmesan shaving, caesar dressing	
<b>with chicken</b> F D O	<b>180</b>
<b>with prawns</b> F D O B	<b>210</b>
<b>Salmon trio</b> J C	<b>220</b>
salmon, tartare, smoked salmon, graved salmon, mustard honey dressing, potato rosti	
<b>Arabic mezzah</b> 🍃 O G N A	<b>180</b>
hummus, babaganoush, tabbouleh, stuffed vine leaves tomatoes lettuce, vine leaves, olives, cucumber, pitta bread	

### Sandwiches

<b>Ambassador club sandwich</b> A D O G P	<b>190</b>
toasted bread, chicken, fried egg, bacon, tomato, basil pesto	
<b>Tuna ciabatta</b> A C F	<b>170</b>
ciabatta bread, tuna, lettuce, tomatoes	
<b>Tomato mozzarella panini</b> 🍃 A F G	<b>160</b>
tomato, buffalo cheese, tomato basil, panini	
<b>Ham and cheese baguette</b> P F	<b>175</b>
tomatoes, cucumber, green pepper pomegranate sauce, virgin olive oil	

All prices are in GH¢ and inclusive of taxes  
For allergens, vegetarian and vegan dishes please see last page.

## Burgers

GH¢

### Wagyu beef burger 200 gr. F O N A K

370

Japanese wagyu beef patty, homemade burger bun,  
organic butter lettuce, beer caramelized onions, fried plantain  
cheddar cheese, house pickles, fries, dip sauce

### Classic burger O N A K

210

burger bun, beef patty, cucumber, lettuce,

### Spicy ambassador burger O N A K P

230

chili tomato relish, bacon, tomato, cucumber

### Cheese burger F O N A K

220

burger bun, beef patty, tomato cucumber, lettuce, cheese

### Chicken burger F O N A K

200

burger bun, chicken breast, cheese, tomato, cucumber, lettuce

All burgers and sandwiches are served with French fries and coleslaw

## Snack

### Panko breaded prawns B F A

280

golden fried prawns with tartare sauce and chips

### Fried calamari A C

180

spicy fried calamari with tartar sauce and chips

### Spicy chicken wings O

170

local spices marinated grilled chicken wings

### Spring rolls samosa A O

140

served with chips

## Soup of the day

150

please consult your waiter for the continental or  
the local soup of the day

## Vegetarian

### Mushroom and vegetable coconut curry 🌱 O A G

180

curried spiced vegetable sauce with mushroom serve with rice

All prices are in GH¢ and inclusive of taxes  
For allergens, vegetarian and vegan dishes please see last page.

<b>Main course</b>	<b>GH¢</b>
<b>Grilled grouper medallions</b> C F O A serve with sauté cucumber, tomato seasonal vegetables and a side dish	<b>260</b>
<b>Grilled or poached salmon</b> C F O A serve with sauté cucumber, tomato seasonal vegetables and a side dish	<b>320</b>
<b>Grilled prawns</b> L O B F whole grilled prawns, serve with seasonal vegetable garlic butter sauce	<b>315</b>
<b>Fish and chips</b> C O A buttered fried fish with tartare sauce	<b>210</b>
<b>Spicy grilled tilapia</b> O F C green chili sauce, pepper, shito, banku, fried yam or plantain	<b>210</b>
<b>Stir fry chicken</b> E G O F marinated in Asian spice, stir fry with vegetables, serve with rice	<b>190</b>
<b>Jerked boneless chicken thigh</b> O F jerk marinated char-grilled chicken	<b>190</b>
<b>Grilled chicken breast</b> O F serve with vegetables and a side dish	<b>210</b>
<b>French cut lamb chops 300 gr.</b> F O A tender grilled lamb chops, serve with seasonal	<b>370</b>
<b>Black angus beef tenderloin 240 gr.</b> F O A serve with vegetables and a side dish	<b>450</b>
<b>Beef rib eye steak (premium dried aged) 260 gr.</b> F O A serve with vegetables and a side dish	<b>390</b>
<b>Honey and soy chicken</b> E G O F cashew nuts, spinach and soy sauce served with rice	<b>210</b>
<b>Beef Zurich</b> O F A strips of beef in creamy mushroom sauce, served with seasonal vegetables and potatoes wedges	<b>320</b>

**All main dishes are served with one side dish and vegetables**

#### **Side dishes**

side salad, mashed potatoes, potato wedges, French fries,  
steamed or vegetable fried rice, jollof rice, fried plantain, yam chips, banku.

#### **Sauces**

mushroom, peppercorn, garlic butter, Thai coconut curry

#### **Extra side dish**

**65**

All prices are in GH¢ and inclusive of taxes  
For allergens, vegetarian and vegan dishes please see last page.

## Pizza & pasta

<b>Margarita</b> 🌿 F O N A	170
tomato, onion, mozzarella cheese	
<b>Chicken pizza</b> F O N A	210
chicken, mushroom, onion, cheese, tomato sauce	
<b>Salami pizza</b> F O N A	195
salami, tomato, green olives, basil, mozzarella cheese	
<b>Quattro formaggi</b> 🌿 F O N A	230
four cheese pizza, fresh buffalo mozzarella, blue cheese, cheddar and parmesan, fresh basil	
<b>Futti di mare pizza</b> F O N A C L	240
calamari, shrimp, seasonal fish filet mozzarella cheese, fresh tomato and onions	
<b>Pasta of the day</b> 🌿 F O D A	180
spaghetti, linguine or penne: with a choice of Arabiata sauce, or primavera vegetables serve with parmesan cheese	
<b>Spaghetti, linguine or penne</b> O I F D A	190
with bolognese sauce	
<b>Dessert</b>	
<b>Exotic fruit salad</b> 🌿 F G N D	110
with yoghurt and honey	
<b>New York cheese cake</b> 🌿 F G N D	130
with berries and seasonal fruit sauce	
<b>Crème brule</b> 🌿 F G N D	130
served with fresh berries	
<b>Fruit trifle</b> 🌿 F G N D	130
sponge cake, seasonal fruit, strawberry sauce, vanilla sauce	
<b>Chocolate fondant</b> 🌿 F G N D	160
with Movenpick vanilla ice-cream	
<b>Movenpick Ice cream</b> 🌿 F N G	(Per scoop) 40
Strawberry, mango, vanilla, raspberry	
<b>Fruit Platter</b> 🍏	100
Assorted seasonal fruits	
<b>Cheese platter</b> 🌿 F N G	190
International cheese platter	

## Lifestyle



Vegetarian

Vegan

## Dishes may contain:

- A cereals and grains containing gluten
- B crustaceans
- C fish
- D eggs
- E soy
- F milk and lactose
- G nuts (e.g. nuts, almonds, pistachios)
- H peanuts
- I celery
- J mustard
- K sesame
- L molluscs
- M lupins
- N sulphur dioxide and sulphite
- O garlic
- P Pork