













CONTINETAL BREAKFAST

5k

Bakery basket with a choice of white or brown Toast Bread (2 slices)/Pan coke or waffle Served with fruit preserves, Butter or Pancake Syrup

A selection of fine Teas of Coffee (Decaffeinated) of Hot Chocolate Choice of Juice

PALAZZO DUMONT BREAKFAST

Tea/coffee/hot chocolate, glass of juice, basket of fresh bread, toast & bread rolls/Pan Cake or waffle served syrup. Omelet of your choice, sausage & bacon.

Delight Egg Sauce or Fish sauce with boiled yam or Fried Plantain.

ENGLISH BREAFAST

8k

Two Egg - Either Poached, Scrambled, Boiled, Fried Bacon, sausage, Baked Beans and locally grown Tomato or Mushrooms Bakery basket with Toast Bread (2 Slices) & waffle.

Cereal: Cornflakes, Rice Krispies, Oatmeal, Weetabix with hot or cold milk A selection of Fine Reas or Coffee (Decaffeinated) or Hot Chocolate

NIGERIAN BREAK-FASK

Boiled or fried yam or Plantain served with Egg Sauce or Corn beef sauce or Fish sauce. A selection of fine teas or coffee decaffeinated or Hot chocolate

And choice of freshly Juice.

Nigerian Pepper soup

8.5k

Please ask our service team for today's pepper soup

Chicken, Sweet corn Noodle Soup 8.5k

With Added Coconut Milk

Full Catfish and yam Pepper Soup

14k

Fresh catch of the day with homemade seasoning

STARTERS

Vegetable Spring Rolls and Curried Samosa

3k

3 pieces of each with sweet chili sauce. Hot and Spicy Chicken Wings

7.5K

Cooked and Juice wings in barbecue sauce with homemade

Middle Eastern recipe served potato wedge and melted chees

Spicy Peppered Gizzard

9k

Roasted Gizzards with bell pepper

Spicy Peppered Goat Meat 6k

Spicy bite portion of traditionally barbecued tender goat meat pieces

SALADS

Caesar Salad

Lettuce, Caesar dressing, poached egg, crispy bacon and anchovy

With grilled chicken supreme or grilled garlic prawns

Chef's Salad

7k

Lettuce with cooked ham, chicken breast and cheese served with cocktail dressing

Greek Salad

Carrot, Lecture, Fresh tomatoes, Cucumber, Feta Cheese, Black olives, White onion, bread Crumbs with oil dressing, served with herb salad dressing.

SANDWICHES

Chicken or Beef Burger

Stuffed with mozzarella, Lettuce, Tomato, Caramelized Onion, Pickles, 1000 Island

7.5k

Sauce served with French Fries and coleslaw salad

Chicken or Beef Shawarma 8.5k

Chicken or Beef Tikka Wrap 8.5k

Prepared with onion, peppers and creamy cocktail sauce served with French fries

Spaghetti Cabonara

10.5k

With a creamy cheese – sauce, mushrooms and bacon

10.5k Pasta Alfredo

Spaghetti Alfredo served in a creamy cheese sauce with mushroom and your choice of vegetable, bacon or seared chicken strips

Spaghetti Bolognese

A true Bolognese with carrots, celery, sautéed onion, prime groud bee, and a splash of cream over spaghetti

PLATTERS

Pepper snail, peppered goat meat, Chicken Wings, Suya and Sweet Corn puff puff

Nigerian Platter 35k Sea-food Platter 35k American Platter 35k Palazzo Platter 30k 8.5k Spicy Peppered Snail Snail, chop tomatoes and fresh pepper, garlic, onions

Fish Pepper-soup Soup 8kChicken Pepper-soup 7.5k Goat Meat Pepper-soup 8k**Spicy Peppered Chicken** 7.5k Spicy Nkwobi 8.5k

Diced cow leg with homemade sauce

Spicy Isiewu 9.5k

Fillet goat head with red oil and

Homemade sauce.

Grilled Jumbo Prawns 15k



BARBQUE CAT-FISH	16k
Seasoning catfish with mixed chef sauce and ketchup in local grill	
BARBEQUE CROACKER FISH Seasoning catfish with mixed chef sauce and ketchup in local grill ***ALL SERVED WITH FRENCE FRIES, YAM CHIPS OR CHOICE OF RICE	16k
NIGERIAN SOUPS	L
OGBONO SOUP	9k
Ogbono, stock fish, dry fish, cray fish, pepper, palm oil, ugu leaf, beef w made seasoning	ith home-
EGUSI SOUP	9k
Melon stock fish, dry fish, cray fish, pepper, palm oil, ugu leaf, beef with made seasoning	home-
EDIKAIKONG SOUP	9k
Water leaf, ugu, pepper, palm oil, stock fish, dry fish, and chicken with h made seasoning	iome-
AFANG SOUP	9k
Afang leaf, water leaf, stock fish, cray fish, dry fish, palm oil, dry pepper home-made seasoning	with
EFO-RIRO SOUP	9k
Efo leaf, tatashi, fresh pepper, locust beans, dry fish, stock fish, palm oil	diced
meat, pomo on chef seasoning OHA SOUP	9k
Oha leaf, stock fish, cray fish, dry fish, palm oil, dry pepper with home-n	-
seasoning	0.1
BITTER-LEAVE SOUP Bitter leaf, stock fish, cray fish, dry fish, palm oil, dry pepper with home-	9k made
seasoning	mauc
SEA-FOOD OKRA	15k
SEA-FOOD OKRA WITH SNAIL	22.5K
ALL SOUP ARE SERVED WITH YOUR CHOICE OF POUNDED EBA, SEMOVITA OR WHEAT AND YOUR CHOICE OF CHICKEN FISH OR GOAT MEAT	-
NIGERIAN STEW	
BEEF STEW	8.5k
Blend sweet tomatoes, pepper, tatashi, onions, curry, and beef with chef	_
CHICKEN STEW Blend sweet tomatoes, pepper, tatashi, onions, curry, and chicken with chef sea	8k
FISH STEW	8k
Blend sweet tomatoes, pepper, tatashi, onions, curry, and fish with chef	
GOAT MEAT STEW	8.5k
Blend sweet tomatoes, pepper, tatashi, onions, curry, and goat meat with seasoning	n chef
ALL SERVED WITH YOUR CHOICE OF RICE OR FRENCH	FRIES
ALL SOUP WITH SNAIL	
ALL SOUT WITH SINAIL	10.5K
ALL FOOD/ SOUP WITH TURKEY	
	10.5K
ALL FOOD/ SOUP WITH TURKEY	10.5K 9K
ALL FOOD/ SOUP WITH TURKEY ALL SOUPS WITH GOAT MEAT	10.5K 9K 8.5K
ALL FOOD/ SOUP WITH TURKEY ALL SOUPS WITH GOAT MEAT CHICKEN AND CHIPS	10.5K 9K 8.5K 8K
ALL FOOD/ SOUP WITH TURKEY ALL SOUPS WITH GOAT MEAT CHICKEN AND CHIPS Spaghetti with Goat	10.5K 9K 8.5K 8K 8.5k
ALL FOOD/ SOUP WITH TURKEY ALL SOUPS WITH GOAT MEAT CHICKEN AND CHIPS Spaghetti with Goat Spaghetti with Turkey	10.5K 9K 8.5K 8K 8.5k 9k

PS: can't find your choice of meal? please make inquiries with our kitchen chef to order your special styled recipe.

We might just have it. let's know if you have an allergy so we can serve you better.



PALAZZO BAR MENU

" can't find your brand, please ask the waiters or bar manager" We might have it!

SOFT DRINKS	<u>s</u>							
Minerals (coke,	fanta, sp	rite, tonic, etc).	1.2k	RUM/APERITIFS			<u>WHITE WINE</u>	
Amstel malta, M	Ialtina ar	nd Guinness malt	1.5k	Martini Roso		120k	Four Cousins	15k
Juice pack (chiv	Juice pack (chivita, 5alive, chi – exotic)		3.5k				Frontera	20k
Hollandia Yogh	urt		4k	Martini dry		15k	Carlo Rossi	20k
Vita Milk			3k	Barcadi	2k	30k	SPECIAL COFFEE	
Eva water (smal	11)		7h	Campari	2k	34k	American Coffee	4k
Bullet /Black B	ullet		3k	Malibu	2k	15k	French Coffee (Brandy, Coffee, Creamer)	5k
Red bull			3k				Calypso Coffee (Tia Maria, Coffee, Creamer)	5k
Power horse			3k				y F (
2 0 110100			011	SPIRITS			CHAMPAGNE AND SPARKLING WINE	
BEERS & CIDERS			Gordon Gin	2k	15k	Moet & Chandon brut	120k	
All prices are exclusive of 10% service charge)		e)	Contreau	2k	20k	Moet Nectar	60k	
2		2k				Moet Nectar Rose	60k	
Star			2k				Andre Rose	50k
Gulder			2.5k				Andre Brut	135k
Goldberg			2k				midic Didt	133K
Small Heineken			2k				COCKTAIL & MONCKTAILS	
Siliali Hellickeli			ZK				COCKIAIL & MONCRIAILS	
Big Heineken			3k	VODKA			TROPICAL TROPICAL	
Budweiser			2.5k	Smirnoff Blue	2k	30k	(Orange Juice, Grenadine, Banana, Coconut Milk)	6k
Big Stout			3k	Grey goose		20k		
Origin Beer			2.5k	. 0		15k	VIRGIN COLADA	6k
Smirnoff Ice			2K				(Pineapple Juice, Crème de cassis, Gummed Syrup)	
Trophy			2k				(r memppe jaree, creme de encore, commen ejrap)	
33 Lager Beer			2k				Chapman (orange cordial, blackcurrant cordial,	4k
			2.5k	TEQUILA			- , ,	TIX
Desperado			2.3K		2 51-	121-	lime, angostura bitters, fanta, cucumba, fresh lemon)	
				Olmeca Silver	2.5k	43k	I ama Isaland Isa Tas (and In the state of the state of	\
							Long Iceland Ice Tea (vodka, gin tequila, bacadi, coke	
							Cuba Libra (vodka, archers, orange juice)	6k
							Sex on the Beach (white rum, lemon juice, coke)	4.5k
WHISKIES						Mai Tai (vodka, archers, orange juice, cranberry juice		
Black label		50K				(bacardi, khalua, coconut, pineapple juice, grenadine syru	up)	
Black Barrel		2.5k	65k					.,
Grant			20k				PINA COLADA (Bacard, Malibu, coconut, pineapple juice	e) 6k
Jack daniels		2k	45k	LIQUORS			MAGARITA (Tequilla, Sugar, Syrup, Lime, Lemonade)	
Jameson		2k	40K	Baileys		30k	,,,,,	
Glenmorangie			55k	Amarula			FRUIT PUNCH 7k	
Gremmorangre			5511	Timudia			All Fruit / Selected Fruit Mixture	
Glenfidich	12yrs		120K				This France of Colocted France Mixture	
Glenfidich	15yrs		140K				SHOOTERS DRINK	
Glenfidich	18yrs		180K				Mojito (Barcadi Mint Leave, Lime, Sugar)	5.5k
Macallan	12yrs		135K				Carpioska (vodka, triple sec, fresh lime, sugar, crushed ice	
Macallan			150k				Carpioska (vouka, tripie sec, fresh fiffe, sugar, crushed fee) UK
Macanan	15yrs		130K	RED WINES				
DDANIDY						201-		
BRANDY		4.51	4451	Carlo Rossi		20k		
Hennessy vs		4.5k	115k	Nederburg		30k		
Hennessy vsop		7.5k	180k	Escudo Rojo	401	40k		
D 16			Rubies		40k	2.1		
ž		120k	Mateus Rose		25k			
Remy Martins vsop		145k	Four Cousins		15k			
Covuesier vs		140k	Two Oceans		15k			
Covuesier vsop		140k						