

# OVERNIGHT GUEST F U S I O N DINNER MENU

served from 7pm-9pm, alternate evenings



*Please note, some of our dishes may contain traces of nuts. For guests with a special dietary requirement or allergies who may wish to know more about the food ingredients used, please ask a member of a food and beverage team. In serious cases, the chef is of course on hand to discuss with you. Only vegetarian meals are indicated with (V)*

## - Starters -

### (V) Jara Rainbow Salad

in-house speciality salad with locally farmed greens sprinkled with chopped walnut and served with a vinaigrette dressing.

### Hearty Seafood Chowder

a creamy, buttery thick warm soup with mixed seafood and corn puree

### Plantain and Fish Croquettes

plantain balls filled with curry flavored fish, deep-fried served with sweet chilli jam

### Classic Caesar

crispy lettuce, garlic croutons, homemade caesar salad dressing - grilled chicken breast (optional)

## - Main Course -

### Irish Lamb Stew

cubed lamb, potatoes, carrots drowned in, stout and accompanied with garlic butter baguette.

### Chef's Special Fettuccine

red wine infused mincemeat ragu with bacon, tomato and pepper sauce

### The Dinner Burger

jara crispy fried chicken breast, beetroot, slaw, gherkins, burger sauce and home fries

### Pineapple Fried Rice

cubed pineapple, shredded chicken, cashew nuts and peppers served in half a pineapple!

### Beef Enchiladas

a Mexican favorite, served with crispy tortilla chips and dips

*- Nigerian Favorites, Vegetarian and Subs and Wraps Menus also available -*