



POLO BEACH CLUB

ACCRA

# Brunch Menu

## STARTERS

### AIOLI OCTOPUS

Crispy grilled garlic octopus, on a bed of aioli and caponata, topped with herbs.

GHC 100.00

### CHILI GRILLED WINGS

Charcoal chili grilled wings, on a bed of tropical salad.

GHC 120.00

### FIRE CRACKER PRAWNS

Fried chili prawns with crispy sweet potatoes, chili mango salsa & ginger mayonnaise.

GHC 200.00

## SALADS

### CAESAR SALAD

Grilled tender chicken, romaine lettuce, crispy bacon, parmesan cheese & caesar dressing.

GHC 180.00

### GRILLED VEGETABLES

Seasonal vegetables & balsamic syrup.

GHC 100.00

## PANCAKES & WAFFLES

CHICKEN WAFFLE WITH MAPLE SYRUP \_\_\_\_\_

GHC 130.00

CHOCOLATE PANCAKE, NIUTELLA MOUSSE, ORANGE SALAD \_\_\_\_\_

GHC 150.00

PARMESAN PANCAKE WITH CHICKEN TENDERS, RANCH DRESSING \_\_\_\_\_

GHC 130.00

PORK PANCAKE WITH ASIAN SLAW & BACON JAM \_\_\_\_\_

GHC 180.00

## ENTREE

### COCONUT MUSHROOM PASTA

Oyster mushroom, tagliatelle pasta, coconut milk flavored with basil and parsley.

GHC 170.00

### CHICKEN ROULADE

Pan seared stuffed chicken roll, mash potato, mushroom sauce and vegetables.

GHC 250.00

### FISH AND CHIPS

Beer battered fried fish fillets, french fries, green peas, tartar sauce and herbs.

GHC 200.00

### GRILLED LOBSTER TAIL

Charcoal grilled lobster tail, thyme, lemon, pepper gazpacho and black rice.

GHC 250.00

### CHARSIU PORKRIBS

Charcoal grilled baby back pork ribs with sweet & sour basting, sautéed potatoes.

GHC 200.00

## DESSERTS

### CHOCOLATE SPONGE CAKE

Served with whipped cream and chocolate sticks.

GHC 90.00

### STRAWBERRY JELLY CUSTARD

Topped with shredded jelly and mint.

GHC 90.00

### CHEESECAKE

Cold cream cheese cake on a bed of digestive flapjack, served with caramel sauce.

GHC 90.00

## SIDES

FRENCH FRIES  
SAUTE POTATOES

EGG FRIED RICE  
MASHED POTATOS

GARLIC BREAD

GHC 45.00

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# Food Menu

## STARTERS & SALADS

<b>Aioli Octopus</b> (Octopus, Garlic Infused Olive Oil, Spicy Tomato, Spring Onion)	<b>PRICE</b> 100.00
<b>Crispy Cesar Salad</b> (Chicken, Parmesan Cheese, Croutons, Lettuce, Cesar Dressing)	90.00
<b>Hot Shrimp Tempura</b> (Battered Shrimps, Coleslaw, Spicy Mayo)	120.00
<b>Spicy Goat</b> (Fried Goat, Red Chilli, Sauteed Vegetables)	120.00
<b>Fried Squid</b> (Squid, Crushed Black Peppercorns, Coleslaw)	90.00
<b>Vegan Summer Rolls</b> (White Cabbage, Tomato, Lettuce, Sweet Soy Dressing)	80.00
<b>Thai Beef &amp; Mango Salad</b> (Beef Fillet, Lettuce, Cucumber, Cabbage, Mango, Peanut Sauce)	95.00
<b>Boneless Sweet &amp; Spicy Wings</b> (Battered Boneless Wings, Honey, Red Chilli, Bell Peppers, Ranch Dressing)	120.00
<b>Chicken Wings</b> (Buffalo/ BBQ/ Honey Mustard)	70.00
<b>Beef Sliders</b> (Flame-Grilled Beef Patty, Tomato, Onion, Burger Sauce, Cheese, Sesame Brioche Bun)	100.00

## MAINS

<b>Marinated Spicy Prawns</b> (Jumbo Prawns, Parsley, Red Chilli Sauce, Garlic, Steamed Vegetables)	<b>PRICE</b> 250.00
<b>Red Snapper Caponatta</b> (Pan Seared Red Snapper Fillet, Aubergine, Zucchini, Black Olives, Tomatoes)	175.00
<b>Creamy Neapolitan Pasta with Sea Mussels</b> (Penne Pasta, Creamy Tomato, Sea Mussels, Parmesan Cheese, Basil)	250.00
<b>Braised Oxtail &amp; Spinach Mash</b> (Slow Braised Beef Oxtail, Carrot, Spinach, Irish Potatoes, Bordelaise Sauce, Herbs)	350.00
<b>Slow Roasted Pork Ribs</b> (Flame Grilled Pork Ribs, BBQ Sauce, Coleslaw)	250.00
<b>Grilled Rib Eye &amp; Chimichuri</b> (Beef Rib Eye, Rosemary, Steamed Vegetables, ChimiChurri Sauce )	310.00
<b>Beef Beach Burger</b> (Flame-Grilled Beef Patty, Cheddar Cheese, Onions, Tomatoes, Burger Sauce, Sesame Brioche, French Fries)	100.00
<b>Chicken Beach Burger</b> (Flame-Grilled Chicken Patty, Caramelised Onion, Tomato, Cheddar Cheese, Sesame Brioche, French Fries)	100.00
<b>Jerk Chicken Thigh</b> (Chargrilled Chicken Thigh, Jerk Seasoning Blend, Sauteed Vegetables)	170.00
<b>Jollof Paella</b> (Jollof, Prawns, Squid, Octopus, Black Olives, Vegetables)	350.00
<b>Polo Platter : Meat</b> (Spicy Goat, Chicken Wings, BBQ Pork, Sweet Tumeric Mash, Pickled Onions)	250.00
<b>Polo Platter : Seafood</b> (Jumbo Prawns, Red Snapper, Crispy Squid, Tumeric Mash)	300.00

## SIDES

<b>French Fries</b>	<b>PRICE</b> 45.00
<b>Yam fries</b>	40.00
<b>Fried Rice</b> (White Rice, Eggs, Carrots, Spring Onions)	45.00
<b>Garden Salad</b> (Lettuce, Cabbage, Cucumber, Onions, Honey Mustard Dressing)	45.00
<b>Kelewele</b> (Ripe Plantain, Local Spice Blend)	40.00
<b>Jollof</b> (Rice, Tomato Sauce, Red Chilli Blend)	45.00
<b>Stir Fried Spaghetti</b> (Spaghetti, Egg, Soy Sauce, Vegetables)	45.00
<b>Cole Slaw</b> (Cabbage, Carrots, Spring Onions, Mayonnaise)	45.00

## FIREWOOD PIZZA

<b>Margerita</b> (Mozzarella Cheese, Tomatoes, Fresh Basil)	<b>PRICE</b> 140.00
<b>Grilled Seafood</b> (Octopus, Shrimp, Squid, Mozzarella Cheese)	180.00
<b>Spicy Beef And Mushroom</b> (Beef Fillet, Button Mushrooms, Green Bell Pepper, Red Chilli)	170.00
<b>Cajun Chicken</b> (Cajun Chicken, Mozzarella, Green Bell Pepper)	180.00
<b>Polo Meat Supreme</b> (Spicy Goat, Beef Fillet, Chicken Sausage, Mozzarella, Onions, Red Chilli, Green Bell Pepper)	200.00
<b>Pepperoni</b> (Mozzarella, Pepperoni)	160.00
<b>Veggie</b> (Carrot, Mushroom, Sweet Corn, Mozzarella, Onions, Diced Tomatoes)	170.00

## DESSERTS

<b>Polo Sundays</b> (Vanilla Ice Cream, English Pound Cake, Chocolate Sauce, Whipped Cream, Wafer Sticks)	<b>PRICE</b> 90.00
<b>Crepe Suzette</b> (French Crepe with Buerre Suzzette, Mixed Berries)	90.00
<b>Chocolate Brownies</b> (Dark Chocolate, Chocolate Chips, Pecan Nuts)	90.00
<b>Fruit Salad &amp; Lemon Sorbet</b> (Seasonal Fruits, Lemon Sorbet, Mint)	90.00

## COMBO MEALS

<b>COMBO FOR 10</b> (Shrimp Tempura, Fried Squid, Chicken Wings, Kelewele, Fried Rice, Jollof, Stir Fried Spaghetti, Polo Meat Supreme, Cajun Chicken Pizza)	<b>PRICE</b> 2,000.00
<b>COMBO FOR 5</b> (Chicken Wings, Spicy Goat, Yam Fries, Jollof, Stir Fried Spaghetti, Cajun Chicken, Spicy Beef and Mushroom)	1,200.00

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# Cocktail Menu

	<b>Description</b>	<b>Price (Ghc)</b>
BLONDE DHALIA	An artisan blend of Mango yoghurt, Mango infused vodka, Mango Juice and Fresh Milk	120
KINGSTON	Take a coastal cruise with our house gin, ginger-infused strawberry tea, citrus-cranberry juice and sweetened cane syrup.	85
THE ARIA	Take a coastal cruise with our Gin infused Orgeat Syrup, Pineapple juice, lemon juice and a touch of Violette liqueur. Enjoy the coastal breeze	110
PINK LADY	A refreshing blend of Tequila, Pineapple juice, Rich watermelon spiced with a splash of bitters, Egg white and a touch of grenadine	100
PASSION MOJITO	The classic Mojito with a twist. A base of muddled lime ,mint leaves, passion fruit pulp, rum and a splash of sparkling Prosecco garnished with a fresh mint leaf.	100
CLOUD 9	Cloud your senses with our signature cocktail. A refreshing blend of smokey Jameson whiskey, cranberry juice, lemon juice and popcorn essence.	90
TOMORROW LAND	A medley of gin, tequila, rum, whiskey, vodka, fresh passion fruit, pineapple, peach juice and local herbs atop a flaming sambuca.	150
MAALE	A delicate blend of bubble gum infused gin, pineapple -orange sour and a touch of Coconut essence.	100
SUMMER SPRITZ	Lemon juice, mint, peach syrup and top up of prosecco	150
VINETTE SPRITZ	Watermelon, mint leaves, lemon juice, syrub and top up of prosecco	150

## Classic Cocktails

ESPRESSO MARTINI	90
LONG ISLAND ICE TEA	100
THE OLD FASHIONED	100
WHISKEY SOUR	85
COSMOPOLITAN	80
MARGARITA	80
STRAWBERRY COLADA	90
CUBA LIBRE	85
BEEFEATER PINK G&T	85
STRAWBERRY DAIQUIRI	90

## Slushies

POP MY CHERRY	<b>Description</b> Refreshing cherry with traces of passion fruit	70
BEACH SEX	<b>Description</b> Sangria blend: fresh oranges, green apples, zesty lemons and a hint of cinnamon	70
SPANIDARD MANGO <small>(non-alcoholic)</small>	<b>Description</b> Fresh and juicy tropical margarita mangoes	70

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# Drink Menu

## WHISKY / WHISKEY

Brand	Bottle Price	Shot Price
Glenfiddich 15yo	2200	120
Monkeys Shoulder	800	60
Grants Triple Whiskey	450	35
Jameson Whiskey	750	40
Jameson Whiskey Black Barrel	800	60
Jack Daniel's Regular	1000	60
The Glenlivet Founders Whisky	1350	60
Macallan 12yo	2000	100
Macallan 15yo	3500	150

## COGNAC

Brand	Bottle Price	Shot Price
Remy Martin Xo	6500	300
Remy Martin Vsop	2050	80
Hennessy Vs	1350	70
Hennessy Vsop	2200	100
Hennessy Xo	6500	250
Delamain Xo	2050	80

## CHAMPAGNE

Brand	Bottle Price
Ace Of Spades Gold	15500
Dom Perignon Brut	8000
Dom Perignon Rose	14000
Moet Ice Imperial	2450
Moet Nectar Imperial	2050
Moet Nectar Rose Imperial	2450
Veuve Clicquot Brut	2200
Veuve Clicquot Rich	2850
Laurent Perrier Demi-Sec	2000
Bollinger Special Brut	4000

## SPARKLING

Brand	Bottle Price
Veuve Du Vernay Ice	400
Veuve Du Vernay Ice Rose	400
Canti Asti	600
Canti Liberty	400
Canti Dry	400

## ROSE CORNER

Brand	Bottle Price
Minuty Rose	650
Pearly Bay Rose	350
Kwv (House White) Chardoney	350
Whispering Angel	900
Mosketto Sweet Rose	350

## RED WINE

Brand	Bottle Price
Diemerfontein Malbec Reserve	650
Kwv (House Red)	400
Casa Solis	350
Mosketto Sweet Red Wine	350
Kressmann	650
Kressmann Grand Reserve	650

## WHITE WINE

Brand	Bottle Price
Kwv (House White)	400
Mosketto Sweet White Wine	350
Pearly Bay White	350

## VODKA

Brand	Bottle Price	Shot Price
Absolut Vodka	600	30
Vusa Vodka	500	35

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## GIN

Brand	Bottle Price	Shot Price
Hendricks Gin _____	1500	80
Botanist _____	1600	80
Beefeater London Dry Gin _____	550	35
Malfy Originale Gin _____	715	40
Monkey 47 Gin _____	1700	60
Bayab Gin _____	500	20

## TEQUILA

Brand	Bottle Price	Shot Price
1800 Tequila Silver _____	1350	80
1800 Tequila Reposado _____	1350	80
Olmecca Tequila Blanco _____	450	35
Olmecca Tequila Gold _____	450	35
Cazcabel Coffee _____	850	60
Clase Azul Reposado _____	11000	500
Volcan Blanco _____	1600	80
Casa Migos _____	3500	100
Mijenta Blanco _____	2500	150

## RUM

Brand	Bottle Price	Shot Price
Havana Club 3yo _____	450	35
Malibu Liqueur _____	400	35
Bumbu 70cl _____	1350	80

## LIQUEUR

Brand	Bottle Price	Shot Price
Jagermeister _____	1200	50
Sheep Dog _____	650	30
Arctic Blue Oat _____	650	40

## WATER

Brand	Bottle Price
Sparkling Water Large _____	50
Sparkling Water Medium _____	35
Sparkling Water Small _____	30
Veon _____	20

## SOFT DRINKS

Brand	Bottle Price
Coca-Cola _____	30
Fanta _____	30
Sprite _____	30
Fruit Juice _____	120

## MIXERS

Brand	Bottle Price
Energy Drink _____	40
Soda Water _____	40
Tonic Water _____	40
Hibiscus Tonic _____	40
Smoky Cola _____	40
Ginger Ale _____	40
Bitter Lemon _____	40
Elderflower Tonic _____	40
Cucumber Tonic _____	40

## BEER

Brand	Bottle Price
Tale (Ginger/Hisbiscus) _____	50
Savanna Dry _____	40
Club Beer _____	40
Tale Beer Draft _____	50

## BITTERS

Brand	Bottle Price	Shot Price
Campari _____	770	40
Alomo Gold _____	330	40

## SHISHA

_____	Regular Price
_____	350
_____	+ Fruit Price
_____	370

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