



Welcome to our dining experience, where our style embraces the convivial tradition of sharing and encourages the enjoyment of our delectable dishes as a collective experience, uniting friends in the pleasure of savouring a shared culinary journey.

Brunch

Available Everyday 12:30 pm – 4:00 pm

Buttermilk Pancakes

Mix Berry Compote,
Whipped Cream

130

Vine Breakfast

Bacon, Scrambled Eggs, Baked Beans,
Sausage, Sautéed Mushrooms,
Hash Browns, Toast

130

Fried Chicken

Golden Crispy Fried
Chicken Strips, Waffle,
Golden Syrup

140

Traditional Breakfast Platter

Hausa Koko with Banana Bofrot
Ghanaian Pancake,
Cedi Sandwich

180

House Breakfast Platter

Waffles, French Toast, Bacon,
Pancake, Fried Chicken, Sausage,
Seasonal Fruit, Golden Syrup

260

Starters & Salads

Plantain Chips

Served with Black Eyed
Bean Hummus

75

Grilled Chicken Wings

Creamy Parmesan Sauce,
Suya Spice

130

Halloumi Fries

Chili Jam, Minted Yoghurt,
Tomato Salsa

115

Crispy Chili Fish

Green Peppers, Onions,
Tomatoes, Soya Ginger
Sauce

135

Caesar Salad

Char-Grilled Chicken, Soft Boiled
Egg, Parmesan, Capers,
Croutons, Caesar Dressing

130

Crispy Fried Calamari

Served with Spicy Mayo

170

Specialities

Ratatouille

Made with Tomatoes, Courgette,
Carrots, Peppers, Onions,
Sweet Potato and Eggplant

160

Chicken Burger

Breaded Chicken
Served with French Fries
and Spicy Mayo

220

Crispy BBQ Pork Belly

Asian Braised Cabbage,
Apple, Honey Garlic Sauce,
Herb Rice

215

Vine Burger

Cheddar Cheese,
Streaky Bacon, French Fries,
Homemade Condiments,

250

Asanka Cooked Beef Jambalaya

Rice Mixed With, Kelewele, Braised Beef,
Carrots, Cucumber & Red Onion,
Bell Peppers

250

From the Grill

Char-Grilled Mackerel

Filleted Whole Mackerel
Served Tomato Sauce and Yam

210

Char-Grilled Grouper

Served with Ratatouille

225

Char-Grilled Tiger Prawns

Served with spiced Tartar Sauce

340

Char-Grilled Lamb Chops

Garnished with Sweet Potatoes,
Chimichurri Sauce

650

Spicy Grilled Chicken

Garnished with Sautéed
Potatoes, Tomato Salsa,
Hot Sauce

280

Spicy Prawn Pasta Arrabiata

Grilled Tiger Prawns, served
with Arrabiata, Fried Basil,
Smoked Bacon

340

Char-Grilled Ribeye Steak

Garnished with Grilled Irish
Potatoes, Peppercorn Sauce
(Add Fried Egg @ 25)

380

Assorted Char-Grilled Platter

Grilled Tiger Prawns, Grouper, Ribeye Steak,
Chicken Served with Green Salad, French
Fries, Chimichurri & Green Chilli Sauce

1200 (serves 2)

Side Orders

Yam Chips

45

Mix Green Salad

45

French Fries

45

Herb Rice

50

Truffle Kelewele

60

Sweet Potato Fries

75

Egg Fried Rice

80

Vine Fried Rice

100

Calamari Salad

100

Desserts

Seasonal Fruit Bowl

50

Grilled Banana Bread

Vanilla Ice Cream

70

Mango Cheesecake

Mango Compote,
Palm Wine

90

Walnut Brownie

Warm Chocolate Sauce,
Vanilla Ice cream

100

Heritage Craft Beers

(330ml Can 5% alcohol)

Chop Life Premium Lager

A uniquely Ghanaian take on a classic craft lager, brewed using locally sourced cassava and maize. The results, a delightful combination of maltiness, dryness, and a refreshing hoppy finish.

70

Mango Tropical Ale

Expertly brewed in Ghana with carefully selected homegrown ingredients. This ale achieves a harmonious fruity balance and provides a refreshing drinking experience, perfect for any occasion.

70



Welcome to our dining experience, where our style embraces the convivial tradition of sharing and encourages the enjoyment of our delectable dishes as a collective experience, uniting friends in the pleasure of savouring a shared culinary journey.

Breakfast Menu

Hausa Koko

Served With Banana Bofrot

50

Mini Omelette Trio

Served with Tea Bread

80

Brown Rice (Waakye)

Brown Rice Served with Spaghetti, Kelewele, Beef Stew, Boiled Egg, Gari, Spicy Black Sauce

120

Loaded Breakfast Burrito

Bacon, Scrambled Egg, Sautéed Potatoes, Mushrooms and Melted Cheese Wrapped In Soft Tortillas

170

Ghanaian Pancake

Served With Lemon Butter Drizzle

50

Black Eyed Beans & Kelewele

Served with Steamed Rice and Spiced Fried Plantain

80

French Toast Roll

Chicken Sausage Wrapped In French Toast Served With Golden Syrup

125

Traditional Breakfast Platter

Hausa Koko with Banana Bofrot Ghanaian Pancake, Cedi Sandwich

180

Egg White Omelette

4 Egg White, Green Peppers, Red Onion, Fresh Tomatoes, Served with Toast

70

Cedi Sandwich

Tea Bread Stuffed with a Mixed Vegetable Omelette

100

Chicken Quesadilla

Chicken, Mushrooms, Cheese

170

House Breakfast Platter

Waffles, French Toast, Bacon, Pancake, Fried Chicken, Sausage, Seasonal Fruit, Golden Syrup

260

Breakfast Drinks Menu

Coffee

Espresso	45
Americano	45
Double Espresso	65
Cappuccino	65
Latte	65

Tea

English Breakfast Tea	35
Peppermint Tea	35
Camomile Tea	35
Black Tea	35
Ginger Tea	35

Juices

Orange Juice	60
Pineapple Juice	55
Apple Juice	55
Watermelon Juice	55
Cranberry Juice	55

Cocktails

Tropical Vibe	100
Jasmine	100

Non-Alcoholic Cocktail

Non-Tropical Vibe	75
Non-Jasmine	75