



LAGOS CONTINENTAL

# **IN-ROOM DINING MENU**



All dishes in this menu may contain traces of Cereals (gluten), Nuts and Nut products, Sesame seeds, Crustaceans, Eggs, Mustard seed, Celery, Fish, Soya beans and Milk.

If you suffer from any form of allergy, or for any dietary requirements, please consult with the order taker.

Please note all deliveries to the room are subject to a tray charge of N2,000

Room Service number

 **1221**



## **Breakfast**

**From 06:00am - 11:00am**

### **NIGERIAN COUNTRY BREAKFAST**

Oat porridge, Egg Sauce, Meat Stew, Chicken Sausage, Boiled Yam, Fried Plantain, Beans With Glass of Juice, Tea or Coffee

**N24,000**

### **AMERICAN BREAKFAST**

Egg of your choice, Bacon, Chicken Sausage, Roasted Potatoes, Pancakes with syrup, Oat Porridge, Yoghurt, Fruit Salad, Assorted Breakfast Pastries With Glass of Juice, Tea or Coffee

**N24,000**

### **BREAKFAST A'LA CARTE**

Akuri - **N13,000**

Fried Eggs - **N6,500**

French Toast - **N6,000**

Bircher Muesli - **N7,000**

3 Eggs any style - **N8,500**

## **Appetizer**

**All Day dining from 11:00am - 06:00am**

### **MEZZE PLATTER (V)**

Fresh vegetables, Pita bread, Whipped feta cheese, Hummus, Tabbouleh, and Muhamarrah

**N30,000**

### **BROCHETTE WITH CURRIED PRAWNS**

Served with tartare and Hoisin sauce

**N49,000**

### **BEEF OR CHICKEN SUYA**

Accompanied with onions & tomatoes

**N28,000**

### **CRISPY CHICKEN**

Coconut crumbed chicken strips with Fried apples and Cheese sauce

**N32,000**

## Salad Selection

### CAESAR

Mixed lettuce, Anchovies, Garlic croutons,  
Parmesan shavings and Egg with  
Traditional Caesar dressing

N25,000

Add chicken **N32,000**

Add prawns **N40,000**

### THAI BEEF

Glass noodles with Cilantro lime juice  
and Sesame seed

N22,000

### WALDORF

Apple, Grapes and Crushed walnut

N20,000

### PRAWN COCKTAIL

Capsicum, Avocado, Cucumber, Tomatoes  
and Lettuce with Thousand Island Sauce

N42,000

### ROASTED CHICKEN

Roasted chicken strips, Garden green vegetables  
drizzled with French mustard and  
Balsamic vinaigrette dressing

N30,000

### VEGETARIAN

Garden greens, Broccoli and  
a Balsamic vinaigrette dressing

N25,000

## Soups

### PRAWN BISQUE

Smoked paprika with Aromatic herbs and Lemon wedge

N17,500

### ROASTED BUTTERNUT SQUASH

Cinnamon infused and double cream

N16,000

### TOMATO

Rich plum tomato puree, topped with feta and  
basil pesto

N16,000



## Sandwiches & Burger

All sandwiches and burger are served with Fries

### **CLASSIC CLUB**

Sliced chicken topped with Cheese, Lettuce, and Tomato.

**N28,000**

### **TUNA MELT PANINI**

Tuna mayo and melted cheese

**N32,000**

### **BAGEL**

Filled with Cream cheese and Smoked salmon

**N35,000**

### **STEAK SANDWICH AND BLUE CHEESE**

Grilled beef with Blue cheese and Dijon mustard sauce

**N38,000**

### **GRILLED VEGETABLE SANDWICH**

Grilled bell peppers, onion and vegetables

**N20,000**

### **HAWAIIAN BURGER**

Grilled beef patty or Chicken breast, Topped with pineapple, Cheese and Teriyaki sauce

**N26,000**

### **HAM & CHEESE**

Turkey ham with Cheddar cheese and Lettuce

**N28,000**

# Main Dishes

## **SURF & TURF**

A combination of beef fillet, Prawns served with Vegetables and Peppercorn sauce

N44,000

## **CHICKEN SUPREME**

Roasted chicken breast mixed vegetables with a Supreme sauce

N38,000

## **SALMON FILLET**

Served with Pea puree, Stir fried vegetable chop suey, Potato wedges with Beurre blanc

N45,000

## **SEAFOOD TAGLIATELLI**

Tagliatelle tossed with Wild mushrooms and Seafood

N28,000

## **PENNE PUTTANESCA**

Penne pasta cooked with Tomato ragout and Olives

N22,000

## **HALF ROASTED CHICKEN**

Served with Jollof rice and Fried plantain

N38,000

## **VEGETABLE LASAGNE**

Eggplant with roasted bell peppers, Béchamel and mozzarella cheese

N34,000

## **SEAFOOD RISOTTO**

Seafood mix of octopus, Mussel, Prawn and Porcini mushrooms cooked in White wine topped with Parmesan shavings

N32,000

## **BRAISED LAMB SHANK**

Served with mash potato and Seasonal vegetables

N38,000

## **SPAGHETTI BOLOGNAISE**

Spaghetti cooked in Traditional beef sauce simmered with Plum tomato topped with Parmesan shavings

N24,000

## From the Grill

All grill dishes are served with one choice of French fries or potato wedges or Mash potato or Seasonal vegetables

- ▶ **BEEF TENDERLOIN** - Imported  
N40,000
- ▶ **RIB EYE** - Imported  
N45,000
- ▶ **PORK RIBS** - Imported  
N35,000
- ▶ **RACK OF LAMB** - Imported  
N65,000
- ▶ **CATCH OF THE DAY (FISH)**  
N36,000
- ▶ **TIGER PRAWNS**  
N58,000

### CHOICE OF SAUCES

Peppercorn sauce, Lemon butter sauce,  
Tartare sauce

# Nigerian Dishes

## PEPPER SOUP OF THE DAY

Chicken, Goat or fish pepper soup

N16,000

## SPICY CHICKEN WINGS

Served with French fries

N21,000

## PEPPERED SNAIL

Served with Jollof rice and fried plantain

N35,000

## SPICY PRAWNS

Served with Jollof rice and fried plantain

N60,000

## CHOICES OF STEW

Served with one choice

Jollof rice, White rice, Coconut rice, Fried rice  
and accompanied with Fried plantain

Goat meat

Chicken

Fish

N28,000

## CHOOSE FROM OUR VARIETIES OF LOCAL SOUP

Egusi, Ogbono, Affang, Edi kang-kong,  
Bitter leaf, Oha, Efo-riro

and protein of your choice from the stew

### Served with a choice of

Poundo yam, semovita, wheat Garri

N28,000

## **Dessert**

### **NEW YORK CHEESECAKE**

Fruit toppings, glazed with strawberry coulis

**N7,500**

### **CARAMELLO CHOCOLATE BROWNIE**

Roasted nuts, caramel sauce

**N11,000**

### **CRÈME BRULEE**

Homemade custard with a caramelized sugar crust

**N14,000**

### **RED VELVET CAKE**

Chocolate favoured cake with a vibrant red hue, layered with creamy cream cheese frosting

**N7,500**

### **LEMON CHIFFON TART**

Light and refreshing tart with a smooth lemon filling atop a buttery crust

**N7,500**

### **CLASSIC OPERA CAKE**

A luxurious French dessert featuring layers of almond sponge cake, coffee buttercream, and dark chocolate ganache

**N7,500**

### **TIRAMISU**

Layers of coffee-soaked ladyfingers and rich mascarpone cream, dusted with cocoa powder

**N7,500**

### **DELICE LEVANTINE**

Creamy dessert made with layers of chocolate and pistachio, featuring a smooth mousse and a delicate sponge

**N7,500**

### **FRENCH CHOCOLATE TART**

A buttery, flaky crust filled with rich, velvety dark chocolate ganache

**N7,500**

### **FRESH FRUIT CUT**

A selection of seasonal fruits

**N12,000**

### **ICE CREAM CHOICE (per scoop)**

Toppings, please ask the order taker for available flavors

**N4,500**



## Cheese

### DEEP FRIED CAMEMBERT

Crumbed cheese served with onion marmalade  
and Balsamic reduction

N18,000

### CHEESE PLATTER

Cheese selection  
Served with crackers, pickles & nuts

N18,000

## Pizza

Available from our Pizza oven from 12pm to 9pm

### CLASSIC PIZZA MARGHERITA

Topped with homemade pizza sauce | herbs  
and Mozzarella

N16,000

### PIZZA PRIMAVERA (V)

Vegetarian pizza topped with tomatoes  
| Grilled artichokes | Herbs | mushrooms  
Paneer cheese | Zucchini | eggplant & Mozzarella

N23,500

### PIZZA NAIJA

Nigerian style pizza topped with tomatoes  
| Spicy goat meat | herbs | Chilis | onions  
Garlic | capsicums & Mozzarella

N22,000

### PIZZA DIAVOLO

Topped with homemade pizza sauce | herbs  
| Spicy chilis | Prawns | Capers & Mozzarella

N32,500

### PIZZA PEPPERONI (P)

Topped with tomatoes | Pork pepperoni  
| Herbs and real Buffalo Mozzarella

N27,500