



Menu



KENTE GRILL RESTAURANT

MARLIN RESORT



STARTERS

KELEWELE

Diced ripe plantain, pepper, ginger, local spices, deep-fried and served with groundnuts

STEAMED GOAT MEAT

Steamed goat meat tossed in onion, green pepper, tomatoes in a chili sauce

DEEP FRIED PORK

Fried pork tossed in chili sauce with a vegetable garnish

GIZZARD SALAD

Spicy, tossed gizzards with carrots and onions, served on a bed of lettuce with ginger and garlic seasoning

FRIED FOREST SNAILS

Forest snails tossed in spicy chili sauce, and served with onion rings

GHANAIAN SALAD

A traditional mixture of onion, lettuce, baked beans, tomatoes, sardine, carrot and beef paste'garnished with boiled eggs

GREEK SALAD

Feta cheese, tomatoes, lettuce, onion, cucumber and olives



LIGHT SOUPS

TILAPIA LIGHT SOUP

Freshly prepared tilapia soup garnished with kpakposhitor

ASSORTED FISH LIGHT SOUP

Smoked salmon, herrings, tuna, dried fish and garnished with okro and garden eggs

GOAT LIGHT SOUP

Goat meat in a ginger and garlic infusion prepared with local vegetables

MIXED GOAT PALMNUT SOUP

Fish, beef, chicken, goat meat in ginger and garlic infusion

GUINEA FOWL LIGHT SOUP

Freshly steamed guinea fowl, in special soup garnished with kpakposhitor

MARLIN CATFISH PEPPER SOUP

Point and kill catfish served with Irish potato in freshly prepared pepper soup, garnished with local herbs

GOAT GROUNDNUT SOUP

Steamed goat-light meat in a puree groundnut soup served with local vegetables and herbs

ABUNUABUNU

Grasscutter, snails, dry fish, smoked salmon, river crab, in blended kontomire

OKRO SOUP (fetri detsi)

Goat meat, smoked herrings, salmon and wele, freshly prepared with either plain or with red oil

All the above dishes are garnished with okro and garden eggs

GARDEN EGGS STEW

Flaked garden eggs, salmon, tuna, vegetables in a rich tomato stew

ADEME DETSI

Steamed ademe leaves, smoked herring, salmon and shrimps in shell





MAIN DISH

GRILLED CHICKEN

Charcoal grilled quarter chicken served with an accompaniment of your choice

PALAVA SAUCE

Shredder cocoyam leaves in agushie, tuna, salmon, wele, and beef stew, with egg garnish

TUO ZAAFI

Steamed guinea fowl flavored with African queen mackerel in tomato stew, and served with green-green

MEATY AGUSHIE STEW

Diced beef, tuna, wele, momoni, egg garnish

OKRO STEW

Beef, goat, salmon, wele, prawns, sea crab, diced garden eggs in okro

SPICY GRILLED TILAPIA

Grilled freshly caught tilapia served with pepper, chili sauce and shito

ABOBI TADZI

Pan roasted anchovy in hot pepper sauce, served with vegetable garnish

ONE-MAN-THOUSAND

Deep fried fingerlings and hot pepper served with vegetable garnish

ABOBI STEW

Pan fried anchovy in palm oil, tomato stew, garnish with boiled egg

FANTE-FANTE

Steamed baby cassava fish or tilapia in palm oil stew garnish with okro

RED-RED


Cooked beans, tuna, beef, momoni, palm oil tomato stew served with fried plantain

SOLE MEUNIERE

Marinated and pan fried (classic French fish) served with garlic butter sauce

ACCOMPANIMENTS

Boiled yam, yam chips, apem, boiled ripe plantain, fried plantain, ebba, banku, eworkple, tuo zafi, rice balls, waakye



DESSERT

NKATE CAKE

Local caramelized peanut toffee

COCONUT BALLS

Rolled desiccated coconut, with a cooked sugar-coating

TIGERNUT PUDDING

Local starchy white rice cooked in a nutritious atadwe sauce

PAVLOVA

Meringue filled with seasoned fruit, and served with an orange sauce

BAKED CHEESE CAKE

Traditional cheese cake baked with cream cheese and condensed milk and exotic cheese

FRESH FRUIT SALAD

Seasonal fresh fruit salad served with your choice either vanilla, strawberry or chocolate ice-cream

ECLAIR STICK

Filled with creme chantilly and garnished with two types of special chocolate





MENU PRICES

Kelewele	70
Steamed Goat Meat	150
Deep Fried Pork	200
Gizzard Salad	60
Fried Snails	140
Ghanaian Salad	90
Greek Salad	140
Tilapia Light Soup	180
Assorted Fish light soup	180
Goat light soup	150
Mixed Goat Palmnut Soup	220
Guinea Fowl Light Soup	140
Marlin Catfish light soup	200
Goat groundnut soup	120
Abunuabunu	260
Okro Soup (fetri detsi)	120
Garden eggs stew	100
Ademe Detsi	190
Grilled Chicken	150
Palava Sauce	130
Tuo Zaafi	120
Meaty Agushie Stew	150
Okro Stew	160
Spicy Grilled Tilapia	200
Abobi Tadi	150
One-Man-Thousand	160
Abobi Stew	130
Fante-Fante	150
Red-Red	90
Sole Meuniere	180

Accompaniments

Nkate Cake	50
Coconut Balls	120
Tigernut Pudding	80
Pavlova	120
Baked Cheese Cake	120
Fresh Fruit Salad	150
Éclair Stick	120



BEVERAGES

Imported Beer

Heineken	45
Corona	60
Peroni	55
Budweisser	75
Leffe	75

Local Beer

Star	36
Club Shandy	36
Club Beer	36
Gulder	36
Origin	36

ALCOHOLIC COCKTAILS

Long Isand Ice Tea

Vodka, Rum, Gin, Tequilla, Triple sec, Coke, Lemon Juice	180
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Pina Colada

White Rum, Malibu, fresh Pineapple Juice, Coconut Milk	150
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Mojito

Mint Leaves, Lemon Juice, White Rum, Sugar Syrup, Soda Water	120
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Marlin Magarita

Contreau, Tequila, Lemon Juice, Blue Curacao	150
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Moscou Mule

Vodka, Lemon Juice, Angostura Bitters, Ginger Ale, Ginger Juice	150
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Hunters Chase

(Malibu, Hunters Gold or Dry)	150
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Manhattan

Whisky, Sweet Red Vermouth, Angostura Bitters, Marachino Cherry	180
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Mimosa

Orange Juice, Chilled Champagne	170
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Caipirinha

Pitu, Diced Lemon, Sugar Syrup, Cruched Ice	120
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Blue Thunder

Absolut Vodka, Pineapple Juice, Lemonade, Blue Curacao	150
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Irish Coffee

Irish Whisky, Hot Coffee, Sugar, Whipped Cream, Gratted Nutmeg or chocolate or Coffee	200
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Kume Préku Gin

Triple Sec, Sobolo, Local Gin, sweet & sour mix	130
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BEVERAGES

VIRGIN COCKTAILS/ MOCKTAILS

Top Twist

Orange Mix Pineapple Juice, Ginger Syrup, Grenadine Syrup 90

Africa Touch

Pineapple Juice, Mint Syrup, Ginger Mix 110

Virgin Mojito

Mint Leaves, Soda Water, Syrup, Lemon Juice 100

Blue Sky

Apple Juice, Pineapple Juice, Passion Fruit Syrup,
Orange Juice, Blue Curacao 120

Chapman Hill

Angostura Bitters, Orange Juice, Sprite, Fanta 100

Play Boy

Cranberry Juice, Pineapple Juice, Lemon Juice, Simple Syrup 100

Liquid Love

Strawberry Syrup, Cranberry Juice, Lemon Juice, Crushed ice 110

Mineral Water

Bel Aqua Still 45
San Pellegrino Still 65

Sparkling Water

Perrier Water 50
Bel Aqua Sparkling 50
San Pellegrino Sparkling 55

Soft Drinks

Fanta 20
Coke 20
Sprite 20
Alvaro 20
Malt 20
Club Soda 25
Club tonic 20
Ginger Ale 20
Diet Coke 25

Ciders

Hunters Gold/Dry 60
Savanna Dry 60
Corona 60
Smirnoff Ice/Black/Pineapple 50
Kiss 35

Mixers

Red Bull 50
Blue Jeans 45
Rush 20

BEVERAGES

Blended Whisky

Johnny Walker Red Label	800	35
Johnny Walker Black Label	1,100	40
Johnny Walker Double Black Label	1,400	50
Johnny Walker Gold Label	1,500	60
Johnny Walker Blue Label	8,500	350
King George V	10,000	350
Chivas Regal	1,500	55
Jack Daniels	1,400	50
Jack Daniels Honey	1,400	50
Ballantine's	1,200	45
Black and White Whiskey	1,200	45
Virginia Black	1,250	45

Irish Whisky

Jameson 1780	560	25
Four Roses	800	30
Bushmills	500	20

Single Malt Whisky

Glenlivet Scotch Whisky	1,500	65
Glenfiddich 12 years	1,600	65
Glenfiddich 18 years	4,207	150
Macallan Scotch	10,000	350

Aperitifs/Fortified Wines

Campari	580	25
Martini Rosso/Bianco /Extra Dry	350	20
Jägermeister	700	30
Pastis	1,050	40
Harveys Bristol Cream	780	30
Origin Bitters	160	10
Marlin Bitters	380	20
Alomo Gold	160	10
Alomo Silver	170	10
Alomo Black	156	10
Alomo Bitters	156	10

Juices

Red Grape	75
White Grape	75
Orange	75
Mixed Fruit	75
Apple	75
Guava	75
Mango	75
Pineapple	75

Fresh Juices (seasonal)

Mango	30
Pineapple	30
Orange	30
Coconut	30
Watermelon	30

BEVERAGES

Cognacs

Courvoisier VSOP	2,354	90
Hennessey VSOP	3,205	95
Hennessey VS	1,572	65
Hennessey XO	4,000	150
Martell VSOP	1,803	80
Remy Martins VSOP	2,233	80
Remy Martins XO	2,905	95

Liqueurs

Amarula	450	25
Southern Comfort	780	30
Sambuca	780	30
Amaretto	760	25
Cointreau	760	25
Wild Africa Cream	400	25
Absinthe	360	20
Grand Manier	2,000	70
Harvey's	450	25
Ruby Port	490	25
Baileys Irish Cream	540	25
Drumbui	1,000	40
Kahlua	550	25

Rum

Captain Morgan	370	20
Havana Club	1,000	40
Malibu	600	25
Saint James Amber	450	25
Bacardi White	450	25
Bacardi Black/ Gold	450	25

Vodka

Smirnoff Choco/Red	450	25
Grey Goose	1,150	40
Absolute Vodka	560	25
Stolichnaya	1,700	60
Belvedere Vodka	1,600	60
Ciroc Pineapple	1,300	
Sky Vodka	600	
Ciroc Vodka	1,300	50
Grey Goose Vodka	1,400	50

Tequila

Sierra Silva	350	25
Patron Gold/Silva	350	25
Olmeca Gold	780	30

Gin

Gordons Dry Gin	500	25
Bombay Sapphire	450	25
Beefeater Dry Gin	300	20
Castle Bridge	140	15

B E

Cog

Cou

Henr

Henr

Henr

Mar

Remy

Remy

Liq

Ama

Sou

Samb

Ama

Coin

Wild

Absi

Gran

Harv

Ruby

Baile

Drum

Kahl

Rum

Capt

Hava

Malib

Saint

Bac

Bac

Vod

Smir

Grey

Abso

Stoli

Belve

Ciro

Sky

Ciro

Grey

Teq

Sier

Patro

Olm

Gin

Gord

Bom

Beefe

Cast

BEVERAGES

Champagne

Moët et Chandon Nectar Imperial Rose	1,400
Dom Perignon Brut Champagne	5,550
Veuve Clicquot Brut NV Champaign	2,400
Bellaire Rose/White Champagne	1,100
Laurent-Perrier Harmony Demi-Sec Champagne	1,700
Moët et Chandon Imperial Brut	1,450
Moët et Chandon Nectar Imperial	1,450
Bottega Brut	300
Bottega Gold	700
Nicolas Fevillatte	1,000

Red Wine

Tall Horse Cabernet Sauvignon, Merlot, Shiraz	260
Nederburg Baronne	300
Nederburg Shiraz, Merlot, Cabernet Sauvignon	300
Mouton Cadet	350
The Chocolate Block	1,600
7 Hills	200
Chocolate Block (Blend)	750

White Wine

Rooderberg Chenin Blanc	400
Rooderberg Chardonnay	400
Rooderberg Sauvignon Blanc	400
Nederberg Chenin Blanc	300
Nederberg Sauvignon Blanc	300
Nederberg Chardonnay	300
Mooiplass Sauvignon Blanc	600
Tall Horse Rose Chenin Blanc	300
Tall Horse Chardonnay	300
Tall Horse Sauvignon Blanc	300

Rose Wine

Nederberg Foundation Rose	700
Tall Horse Rose	300
JC Le Roux Rose	300
7 Hills	200
Robertson Winery	200
Scavi & Ray	300

Hot Beverages

Espresso	30
Cappuccino	30
Mocachino	30
Cafe Latte	30
Americano	30
Hot Chocolate Tea	30

Teas

Rooibos	30
Camomile	30
Green Tea	30
Earl Grey	30
Mint	30
Lipton	30
Darjeeling	30
English Breakfast	30
Lemongrass	30
Ginger	30



For More info....

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Marlin Resort



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