



*Labadi Beach Hotel*

MENU

## FAST LANE

**Cheese griller hotdog** 90.00  
Served with chili relish and potato wedges

**Lemon and herb chicken thighs** 90.00  
Served with potato wedges

**Deep fried shrimp dumplings** 90.00  
Served with a sweet chili sauce and potato wedges

**Whiskey chili steak and onion burrito** 90.00  
Served with potato wedges

**Crumbed fish fingers** 90.00  
Served with potato wedges

## STARTERS

**Smoked salmon** 145.00  
Served with marinated roasted tomatoes, pickled onions, avocado mouse, fresh rocket, caviar and a light caper vinaigrette

**Jumbo beef samosas** 70.00  
Served with a spicy coriander chutney and vegetable pickles

**Deep fried calamari** 100.00  
Served with tartar sauce

**Marinated spiced chicken wings** 100.00  
Served with a Jamaican jerk sauce and vegetable pickles

**Curried vegetable spring rolls (V)** 70.00  
Served with coriander chutney and vegetable pickles

**Beef fillet sizzler** 200.00  
Freshly cut cubes of aged beef fillet with onions and peppers served with chili sauce

## SALADS

**Curried chicken salad** 90.00  
Served with assorted garden greens, tomatoes, peppers, cucumber topped with mango atchar and coconut yoghurt dressing

**Greek and avocado salad (V)** 95.00  
Feta cheese served with tomato, onion, green peppers, Kalamata olives, avocado topped with a balsamic and olive oil dressing

## SOUPS

**Goat light soup** 90.00  
Served with kpakpo shito cheese straws

**Chef's soup of the day** 90.00

## LIGHT MEALS

**Marinated Ghanaian chicken thigh** 100.00  
Peppers and onion kebabs served with jollof rice and tomato gravy

## LIGHT MEALS

**Falafel plate (V)** 100.00  
Served with humus, tahini, oriental salad, tomato relish and pita bread

**Grilled spiced tilapia cutlets** 120.00  
Served with an onion, pepper and tomato salad, banku and fresh kpakpo shito

**Fish and chips in a basket** 120.00  
Tempura battered grouper served with French fries and tartar sauce

**Thai prawn curry** 120.00  
Served with jasmine rice and vegetable pickles

**Thai vegetable curry (V)** 100.00  
Served with jasmine rice and vegetable pickles

## TOASTED SANDWICHES

(White or brown bread served with French fries)

**Cajun chicken mayonnaise** 85.00

**Tuna and avocado mayo** 85.00

**Cheese, avocado and tomato (V)** 85.00

**Bacon and egg mayo with tomato relish** 85.00

**Labadi club** 110.00  
Toasted triple-decker with bacon, fried egg, chicken, lettuce and tomato

## LABADI BURGER SELECTION

**Grilled 160gr beef burger** 105.00  
Served with French fries, onion rings and coleslaw relish with an option of BBQ basting or peri-peri basting

### Extras

Back bacon - 25.00, Mozzarella cheese - 20.00, Fried egg - 20.00, Sautéed oyster mushrooms - 20.00

**Peri-peri chicken burger- (crumbed or grilled)** 120.00  
Chicken breast topped with guacamole, mozzarella cheese and a peri-peri mayo

## FROM THE GRILL

All grills are served with a choice of French fries, jollof rice or baked potato and sour cream  
Sauces: Pepper corn, Mushroom or Chili sauce

**Lazy aged South African prime beef fillet steak-250gr** 230.00

**Pork spare ribs-500gr** 205.00

**AAA imported lamb chops-300gr** 205.00

**Grilled marinated 1/2 chicken with a peri-peri basting** 120.00

## SPECIALTIES

**Pan-fried jumbo prawns** 220.00  
Served with jollof rice, stir-fry vegetables and a choice of lemon butter or peri peri sauce

**Grilled fresh Norwegian salmon** 230.00  
Served with sautéed mushroom and potato, fresh stir-fry vegetables and a seafood bisque

**Grilled fresh grouper** 165.00  
With parsley potatoes, stir-fried root vegetables, topped with a passion fruit, shrimp butter

## PASTA

Choice of either fettucine, penne or spaghetti

**Creamy Chicken** 120.00  
Deboned chicken thigh pieces, onions, mushrooms and vegetable stir-fry, white wine cream sauce served with parmesan cheese

**Bolognese** 120.00  
Slow cooked ground beef with whole peeled tomatoes, garlic, oregano, onions in a red wine sauce, served with parmesan cheese

## PLATTER SELECTION-SERVES TWO

**Meat platter** 315.00  
Peri-peri grilled lamb chops, LBH chicken wings, sautéed beef fillet and onions, spicy goat kebabs, pork spare ribs served with French fries

**Sea food platter** 345.00  
Grilled prawns, deep fried calamari, tilapia cutlets, grilled grouper and salmon fish cakes served with French fries and tartar sauce

**Snack Platter** 250.00  
Spicy lamb riblets, vegetable curried spring rolls, LBH XXL samosas, spicy chicken thigh pieces, ginger and kpa kpo shito gizzards served with French fries and chili sauce

**Mezze Platter** 275.00  
Fresh grouper and prawn kibbe, cheese rolls, falaffel, chicken shish-tawook, makanek sausage with sautéed coriander, spicy potatoes and chili sauce, vine leaves, beetroot humus served with pita bread

## SIDE ORDERS

**French fries** 30.00

**Deep fried onion rings** 25.00

**Fresh steamed vegetables** 25.00

**Jollof rice** 25.00

**Kelewele** 30.00

**Yam fries** 25.00

## DESSERT

**White and dark chocolate mousse** 90.00  
With fresh berries and toffee sauce

**Fresh cut exotic fruits** 80.00  
In a chocolate coated sugar basket served with home-made ice-cream and a chocolate and berry sauce

**Passion fruit gateaux** 90.00  
Filled with a coconut and toffee mousse served with a berry coulis

## CHILDREN'S MENU

**Spaghetti** 60.00  
Served with tomato sauce or bolognese

**Mini beef burger** 80.00  
Served with French fries

**Kentucky chicken drum sticks** 80.00  
Served with French fries and ketchup

**Deep fried fish bites** 90.00  
Served with French fries

**Ice cream** 60.00  
Served with marshmallows and chocolate sauce



## PIZZA'S FOR THE TABLE

### GARLIC PIZZA

Roasted garlic, oregano and olive oil

REGULAR

65.00

LARGE

80.00

#### EXTRAS:

- Mozzarella cheese 15.00
- Basil pesto 10.00
- Whiskey chili 10.00
- Basil pesto and mozzarella cheese 15.00

## CLASSIC PIZZA'S - "TOMATO BASE"

### HAWAIIAN

Cured ham and pineapple with mozzarella cheese

REGULAR

90.00

LARGE

105.00

### MARINARA

Fresh tomato, garlic and oregano with olive oil (V)

65.00

85.00

### MARGHERITA

Tomatoes, basil, mozzarella cheese and extra virgin olive oil (V)

70.00

85.00

### SEAFOOD

Lobster, calamari, prawn and grouper with mozzarella cheese

120.00

145.00

### 4 CHEESE

Feta cheese, ricotta cheese, blue cheese and mozzarella cheese with sun-dried tomatoes (V)

110.00

130.00

### PEPPERONI

Italian pepperoni with mozzarella

90.00

105.00



PIZZA

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(V)-Next to the menu item means "Vegetarian"



## SOMETHING NEW

### CHEEZY VEGETARIAN - "béchamel base"

Basil pesto, ricotta cheese, sun-dried tomato, broccoli, fungi mushrooms and mozzarella cheese (V)

REGULAR	LARGE
110.00	130.00

### THAI PRAWN CURRY - "tomato base"

Topped with mozzarella cheese and coconut chutney

110.00	135.00
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### NORWEGIAN SALMON - "béchamel base"

Salmon, sliced caper berries, smoked yellow and red capsicum, fresh dill and mozzarella cheese

120.00	185.00
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### TAJMAHAL - "tomato base"

Lamb curry, chopped coriander topped with sambals and served with cucumber yoghurt

110.00	130.00
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### WHISKEY CHICKEN - "tomato base"

Paprika marinated deboned chicken thigh, pineapple, whiskey, red chili, yellow peppers, peppadews with mozzarella cheese

95.00	110.00
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### SALAMI, BACON AND PORK BANGER - "tomato base"

Italian salami, oyster mushrooms, olives, bacon, pork sausage, basil pesto and mozzarella cheese

105.00	125.00
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## GHANAIAAN FLAVOR - "TOMATO BASE"

### KONTOMIRE

Kontomire (cocoyam leaf), sliced boiled yam, kpakpo shito, avocado and mozzarella cheese (V)

REGULAR	LARGE
75.00	90.00

### SPICY TILAPIA FILLET

Tomato gravy, kpakpo shito topped with a tomato, onion and green pepper salsa

95.00	110.00
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### SPICED GOAT

Slow roasted deboned goat with kpakpo shito, oyster mushrooms, grilled vegetables and sliced sweet potato

105.00	125.00
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### SPICED GUINEA FOWL

Slow roasted spiced deboned guinea fowl with tomato gravy, green peppers and red onions

105.00	125.00
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### PORK BELLY DOMEDO

Slow baked spicy domedo, with kpakpo shito, roasted onions, peppers and tomato

95.00	120.00
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## CALZONE PIZZA - FOLDED PIZZA

### BURGER - "tomato base"

Beef burger, bacon, mushrooms and mozzarella cheese

REGULAR

115.00

LARGE

135.00

### CHINESE CHICKEN - "tomato base"

Chicken and vegetable stir-fry with hoi sin sauce, sweet chili, soy sauce and fungi mushrooms

95.00

120.00

## FROM THE PIZZA OVEN

### MEAT LASAGNA

Traditional lasagna baked in a cast iron dish topped with mozzarella cheese

REGULAR

95.00

LARGE

115.00

### SPINACH AND FETA CANNELLONI BAKE

Topped with Neapolitan sauce, béchamel sauce and mozzarella cheese

120.00

140.00

PIZZA



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## BEVERAGE

### Mineral water

Django 500ml still	25.00
Django 500ml sparkling	
Bel-aqua large still, Bel-aqua sparkling	
San-pellegrino	35.00

### Soft drinks

Fanta, Coke, Sprite, Django soda water, Django bitter lemon, Django tonic water, Django ginger ale, Django Elder flower tonic, Django cucumber tonic, Django hibiscus tonic, Django smoky cola, Alvaro, Guinness malt	20.00
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Diet coke, Sprite zero, Coke zero

25.00

### Juice

Orange, pineapple, mango, apple	22.00
Tomato juice, cranberry	25.00
Freshly squeezed orange juice	25.00

### Tea and coffee

Selection of "Dilmah" tea, hot chocolate, espresso single/double, filter coffee, de-cafeinated coffee, Americano, cappuccino, café latte	20.00
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### Milk shakes

Strawberry, chocolate, vanilla	30.00
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### Smoothies (yoghurt-based shakes)

Pineapple, banana and honey, frulata	30.00
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### Ciders/Energy drink/Shandy

Club shandy small	20.00
Savanna, Hunters dry, Hunters gold, Club shandy large	30.00
Redbull	40.00

### Pre-mixed

Smirnoff ice red / Black / Pineapple	30.00
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### Beer

330ml Star, Club, Django (lager, IPA)	20.00
625ml Star, Club, Guider, Orijin	30.00
330ml Heineken, Budweiser, Stella	35.00
330ml Draught Club, Django (Blonde ale, IPA, wheat)	20.00
500ml Draught Club, Django (Blonde ale, IPA, wheat)	30.00
330ml Draught Heineken, Stella	35.00
500ml Draught Heineken, Stella	40.00

### Aperitifs

Martini, Campari, Ricard Pastis	Shot 25.00	Bottle 250.00
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### Gin

Gordon's, Beefeater	Shot 25.00	Bottle 500.00
Tanqueray, Bombay Sapphire	30.00	600.00
Hendricks	35.00	700.00
Monkey 47	70.00	700.00

### Port (Double)

Harvey's Bristol cream, Port sandeman	Shot 25.00	Bottle 250.00
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### Vodka

Smirnoff, Absolut, Sky	Shot 25.00	Bottle 250.00
Grey Goose, Belvedere, Ciroc		

## BEVERAGE Cont.

### Whisky

Johnnie walker blue label	Shot 200.00	Bottle 3,000.00
Johnnie walker 18yrs	85.00	1,275.00
Johnnie walker double black	55.00	1,100.00
Johnnie walker gold label, Jack Daniel	35.00	700.00
Single barrel		
Johnnie walker black label, Dewars 12y	30.00	600.00
Chivas Regal, Jack Daniels	25.00	500.00
Johnnie walker red, J&B, Grants, Jameson, Wild Turkey	20.00	400.00

### Single Malt Whisky

Glenlivet 12y, Singleton, Glenmorangie 10y, Glenfiddich, Bunnahabhian, Tomintoul 16y	Shot 45.00	Bottle 900.00
Talisker, Cardhu	30.00	600.00
Singleton 12y, Dalmore 12y, The Glenrothes	50.00	1,000.00
Laphroaig	60.00	1,200.00
Glenfiddich 18y	70.00	1,400.00

### Rum

Bacardi, Captain Morgan, Malibu, Havana club, St. James, Angostura	Shot 20.00	Bottle 400.00
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### Liqueurs'

Baileys, Amarula, Kahlua, Southern comfort, Drambuie, Amaretto, Pitu cachaça, Frangelico, Galiano, Cointreau, Grandmanier	Shot 25.00	Bottle 500.00
Aphro Palm, Aphro Nubi	20.00	400.00

### Brandy

Klipdrift	Shot 20.00	Bottle 400.00
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### Cognac

Godet VS	Shot 20.00	Bottle 280.00
Godet VSOP	45.00	630.00
Hennessy VS	50.00	1,000.00
Martel VSOP, Courvoisier VSOP, Camus VSOP	55.00	1,100.00
Remy Martin VSOP	60.00	1,200.00
Hennessy VSOP	75.00	1,500.00
Camus XO, Courvoisier XO	120.00	2,400.00
Godet XO	120.00	1,680.00
Remy Martin XO, Hennessy XO	180.00	3,600.00

### Tequila

Patron silver, Patron reposado, Don Julio blanco	Shot 40.00	Bottle 600.00
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### Bitters

Alomo, Orijin	Shot 10.00	Bottle 200.00
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### Digestive

Grappa, Jägermeister, Sambuca	Shot 25.00	Bottle 500.00
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## COCKTAILS

<b>Pinacolada</b>	60.00
Pineapple juice	
Bacardi	
Coconut cream	
Coconut syrup	
<b>Dramble</b>	80.00
Dewars whisky	
Lemon juice	
Sugar syrup	
Crème de cassis	
<b>French 75</b>	95.00
Bombay sapphire	
Lemon juice	
Sugar syrup	
Prosecco	
<b>Wild Haven</b>	55.00
Wild turkey whisky	
Almond syrup	
Orange juice	
Lemon juice	
<b>Creamy lady</b>	50.00
Irish cream, Chai tea syrup	
Milk	
<b>Margarita</b>	70.00
Cointreau	
Lemon juice	
Tequila	
<b>Daiquiri</b>	45.00
Bacardi rum	
Lemon juice	
Sugar syrup	
<b>Kir Royale</b>	75.00
Prosecco, Crème de cassis	
<b>Mimosa</b>	75.00
Prosecco, Orange juice	
<b>Old fashioned</b>	40.00
Wild turkey whisky	
Sugar cane syrup	
Angostura bitters	
Water	
<b>Carmenita</b>	75.00
Bombay sapphire	
Pineapple juice	
Cointreau	
Tonic	
<b>Water melon cooler</b>	90.00
Fresh water melon juice	
Water melon syrup	
Grey goose vodka	
<b>Smash Martini</b>	50.00
Fresh orange	
Fresh pineapple	
Lemon juice	
Coconut syrup	
Martini bianco	
<b>Mojito</b>	60.00
Bacardi	
Lemon juice	
Mint syrup	
Mint leaves	
Soda water	

## COCKTAILS Cont.

<b>Citrus cooler</b>	50.00
Skyy vodka	
Tangerine syrup	
Pineapple juice	
Lemon juice	
Dash of grenadine syrup	
<b>Cherry blossom</b>	55.00
Tequila	
Cherry brandy	
Cane sugar	
Lemon juice	
<b>Blood Mary</b>	60.00
Tomato juice	
Vodka	
Lemon juice	
Black pepper	
Salt	
Tabasco	
Worcestershire sauce	
<b>Long Island ice tea</b>	95.00
Vodka	
Tequila	
Gin	
Bacardi rum	
Triple sec	
Sugar syrup	
Lemon juice	
Coke	
<b>Tropical Island</b>	95.00
Vodka	
Tequila	
Gin	
Bacardi rum	
Coconut syrup	
Lemon juice	
Pineapple or Orange or Mango juice	

## MOCKTAILS

<b>Virgin mojito</b>	40.00
Lemon juice	
Mint syrup	
Mint leaves	
Soda water	
<b>Virgin Mary</b>	40.00
Tomato juice	
Lemon juice	
Black pepper	
Salt	
Tabasco	
Worcestershire sauce	
<b>Kingfisher</b>	40.00
Pineapple juice	
Orange juice	
Lemon juice	
Grenadine syrup	
<b>Virgin colada</b>	40.00
Pineapple juice	
Coconut cream	
Coconut syrup	
<b>Virgin cooler</b>	40.00
Fresh water melon juice	
Water melon syrup	
<b>Chapman</b>	40.00
Orange juice	
Sprite	
Angostura bitters	
Grenadine syrup	



## HOUSE WINE

### WHITE

#### FRIESLAND SAUVIGNON BLANC- (SOUTH AFRICA)

A classy, structured and fresh wine, elegant, dry and well balanced

200.00

#### GIACONDI CHARDONNAY - (ITALY)

Very soft on the palate, medium acidity with an average finish. A very easy drinking wine

200.00

#### GERARD BERTRAND - (FRANCE)

Fresh on the palate with beautiful lemony notes and an invigorating finish

200.00

#### BY GLASS

60.00

### RED

#### LINDERMAN'S BIN 40 - MERLOT

A soft and elegant, medium-bodied Merlot with delicious red berry aromas, dark red berry fruit, textural oak and silky tannins

200.00

#### GIACONDI MONTEPULCIANO - (ITALY)

A very easy drinking wine. Very rounded with a soft structure with a few notes of prunes and spicy Morello cherries

200.00

#### GERARD BERTRAND - (FRANCE)

Blend (Cabernet-Sauvignon, Syrah)

Rounded and gourmet on the palate with beautiful fresh black fruit notes

200.00

#### BY GLASS

60.00

### ROSE

#### MARIUS - (FRANCE)

A wine with a frank attack, well balanced acidity, full and enhanced by white-fleshed fruit notes

200.00

#### BY GLASS

60.00

### SPARKLING WINE

#### PROSECCO VINO DEI POETI BOTTEGA

Just refreshing, any time of the day

320.00

#### MARTINI ROSE (MOSCATO, PROSECCO AND BRACHETTO GRAPES)

There are hints of wild strawberry in its soft, fruity taste combined with scents of rose, violet and raspberry

320.00

#### BY GLASS

70.00

## WHITE WINE

### CHARDONNAY

#### NEDERBURG - (SOUTH AFRICA)

Refreshing with citrus and apricot flavors and a creamy texture

230.00

#### LINDERMANS BIN 65 - (AUSTRALIA)

Medium bodied with a fresh, crisp finish

180.00

## SAUVIGNON BLANC

### RAKA - (SOUTH AFRICA)

A crisp wine with a good balance between tropical fruit and integrated smooth acidity. Asparagus, tinned peas and gooseberries on the nose, with citrus fruit and crisp apple on the palate.

150.00

## CHENIN BLANC

### KLEINE VESTING- (SOUTH AFRICA)

An elegant wine with a concentrated middle palate and a dry finish

180.00

## VERMENTINO

### MARIUS BLANC-(FRANCE)

Broad and fruity on entry. Lovely aromas of ripe fruit, enhanced by a nice acidity, giving the wine a good length to the palate

210.00

## PINOT GRIGIO

### LINDERMANS BIN 85- (AUSTRALIA)

A medium bodied palate with grapefruit acidity supported by subtle fruit sweetness make for a crisp, fresh palate with a lingering finish

190.00

### TERRA DEL CAPO- (SOUTH AFRICA)

Light, crisp and aromatically fresh with hints of stone fruit, lemon and jasmine characters on the bouquet. Has a zippy, clean and refreshing long finish with good palate weight adding structure and balance

190.00

## BLEND

### SANTA CRISTINA UMBRIA- (ITALY)

(Procanico, Sauvignon Blanc, Chardonnay, Grechetto)

The taste of wine is soft, fruity, rounded, harmonious flavor repeating. Light floral tones in a pleasant aftertaste emphasize elegance bouquet.

290.00

## ROSE WINE

### GRIS BLANC- (FRANCE)

Slightly sparkling gives the wine all its freshness and exalts the fruit.

290.00

### MATUA-PINOT NOIR -(AUSTRALIA)

Fresh, crisp and elegant with flavors of wild strawberry and watermelon

300.00

## RED WINE

### CABERNET SAUVIGNON

### FANTINEL- (ITALY)

On the palate it is full-bodied, rich, perfectly balanced. Closes with a persistent finish.

295.00

### 19 CRIMES- (AUSTRALIA)

The palate is filled with dark berry fruit and the soft tannins provide a lingering finish

270.00

### CRIMSON FETZER - (AMERICAN)

Brings forward beautiful aromas of blackberries with a touch of cedar followed by a mouthful of bright cherries, touch of earthiness, soft tannins and a lingering finish.

285.00

## MALBEC

### TRIVENTO-GOLDEN RESERVE - (ARGENTINA)

Complex, fruity and fresh. The aromatic profile expresses both sweetness and gentleness of red and black fruits, with light touches of marmalade. Pleasant, sweet and profound, with vibrant tannins and a long and smooth finish

150.00

## SANGIOVESE

### IL SARONE- (ITALY)

Full bodied, medium tannins, lots of plum and blueberry

180.00

## BLEND

### MARIUS- (FRANCE)

(Grenache, Syrah)

Powerful, concentrated and structured attack with a tinge of silky tannins. Red fruit aromas

200.00

### CHÂTEAU SAINT ESTEVE – AOC CORBIÈRES – (FRANCE)

(40% Grenache, 30% Syrah, 20% Carignan, 10% Mourvèdre)

Well balanced and complex, aromas of red fruits and caramel

295.00

## SWEET RED

### LINDEMAN'S BIN 46 – (AUSTRALIA)

Spicy red fruits such as raspberries and cherries combined with a silky-smooth sweet finish

190.00

## SPARKLING WINE

### FANTINEL SPUMANTE ROSE- (ITALIAN)

Velvety and elegant, with good structure and pleasant persistence

450.00

### MARTINI ASTI – (ITALY)

Intense, lightly aromatized with scents of fresh grape, melon and peach and brioche. Sweet, smooth, intense and elegant

270.00

## NON-ALCOHOLIC SPARKLING WINE

### CHAMDOR

100.00

## CHAMPAGNE

### MOET AND CHANDON IMPERIAL BRUT

900.00

### MOET AND CHANDON ROSE BRUT

1,000.00

### MOET AND CHANDON NECTAR IMPERIAL

950.00

### MOET AND CHANDON NECTAR IMPERIAL ROSE

1,200.00

### MOET BRUT BY GLASS

230.00

### MUM BRUT

650.00

### DOM PERIGNON

2,800.00

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