



Eugene's Birthday Dinner

CANAPÉS

Confit Jakarto (Garden eggs) & oven dried tomato tart
Fish huntu (Steamed fish dumplings)
Morkor (Green plantain fritters)

STARTER

Pepoh fish served with mango grun sup (Peanut butter & spices,
marinated fish served with green mango salad)

MAIN

Jollof fonio, roasted carrots & Sierra Leonean style chicken stew

PALATE CLEANSER

Limoncello sorbet

DESSERT

Plantain akara, butterscotch sauce & vanilla ice-cream
Sweetcorn panna cotta
Coconut biscuit

DRINKS

Shwen Shwen juices
Shwen Shwen Prosecco (White/Rose)
Wine selection (White/Red/Rose)