



355
RESTAURANT
& LOUNGE
LABONE

- **Full English Breakfast 270ghs**
Eggs(omelette, sunny side or scrambled),
Bacon, Sausage, Baked beans, Mushrooms,
Tomatoes, Bread.
 - **American Breakfast 275ghs**
Eggs(omelette, sunny side or scrambled),
Bacon/Sausage, Pancakes/Waffles, Toast/Biscuit,
Hash Browns, Fresh fruit
 - **Continental Breakfast 270ghs**
Assorted Pastries, Toast, Fruits, Yoghurt,
Cheese & Cold cuts
 - **Avocado on Sourdough 150ghs**
Creamy ripe Avocados on toasted
sourdough bread. Sprinkle of sea salt and
freshly cracked black pepper.
- Add prawns: **100ghs**
Add Chicken: **75ghs**
Add poached eggs: **50ghs**
- **Eggs Benedict 180ghs**
Two poached eggs served on toasted
English muffins topped with bacon,
drizzled with rich and creamy hollandaise
sauce and garnished with fresh herbs.
 - **Eggs Royal 300ghs**
Poached eggs atop smoked salmon
served on Toasted English muffin, drizzled
with rich and creamy hollandaise sauce and
a sprinkle of lemon zest.

Breakfast *Available*



All breakfast
comes with
an option of
fresh Juice,
coffee or Tea.

All prices are
exclusive of
vat and service
charge



+233 050 955 9849



62 Orphans Crescent, Labone

Lunch Menu

200Ghs

- JOLLOF RICE/ FRIED RICE/
WITH CHICKEN WINGS
Pieces of Signature chicken wings
served with smoky jollof or fried rice.
- CHIPS WITH CHICKEN WINGS
Pieces of flavored wings served with
Fries (Honey bbq, spicy, garlic spicy)
- SPAGHETTI BOLOGNESE
Al dente pasta in Italian Bolognese
sauce topped with Parmesan cheese.
- TAGLIATELLE CHICKEN
Flat ribbon pasta in Italian Bolognese
sauce topped with Parmesan Cheese
- BEEF/CHICKEN BURGER
Our signature special burger is
served with French Fries
- CLUB SANDWICH WITH
FRIES WITH CHOICE OF WHITE
OR BROWN BREAD
- BEEF OR CHICKEN SHAWARMA
WITH FRIES
- 355 GARDEN SALADS
A special mixed vegetable salad
with chicken
- CREAM ALFREDO
A creamy pasta with chicken.
penne or spaghetti
- TACOS SOFT ROLL
Chicken or beef

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FOOD MENU

PASTA AND BURGER

SPINACH LINGUINE 400

This exquisite dish is served in a light, refreshing spinach pesto soup infused with aromatic herbs and a hint of garlic. Topped with succulent poached prawns and crispy Parmesan, each bite offers a tender and savory experience, complemented by the luxurious touch of caviar.

TAGLIATELLE BOLOGNESE 270

Flat Ribbon pasta al dente in Italian Bolognese sauce, topped with parmesan cheese.

PASTA FIESTA 295

Pasta in alfredo sauce with calamari tentacles, medium prawns, and vegetables. Choice of penne or spaghetti; served with our homemade herbs and topped with parmesan cheese.

LINGUINE CHICKEN OR SEAFOOD POMODORO

Al dente linguine pasta in our signature pomodoro sauce, served with chicken or seafood option, topped with parmesan cheese.

SEAFOOD 320

CHICKEN 230

LINGUINE TRUFFLE LOBSTER 400

Al dente linguine pasta in truffle oil, garlic, chilli flakes sautéed lobsters, chopped parsley, oregano, and rosemary, topped with parmesan shavings.

SALMON GNOCCHI 550

Homemade sweet potato gnocchi in a creamy or tomato sauce served with chargrilled salmon garnished with microgreens and grated parmesan cheese.

BEEF OR CHICKEN BURGER 300

Topped with cheese, lettuce, onions, ketchup and French fries.

355 SIGNATURE BURGER 300

3 mini burgers (prawn, chicken and beef) with a special sauce and fries.

355 DOUBLE DECKER BURGER 420 (FLAMBE WITH CHEESE SAUCE)

This towering master piece features two juicy beef patties, grilled to perfection and layered with melted cheese. Topped with crispy bacon, fresh lettuce, cucumber and ripe tomatoes.

MEATS

BRAISED LAMB SHANK 420

6hrs braised lamb shank slow-cooked to perfection in our special spices with Porto wine, served with sweet mashed potatoes and sautéed vegetables.

BRAISED BEEF RIBS OR PORK RIBS 400

Braised South African ribs are cooked in their juice with our chef’s special secret ingredient. They are slow-braised for 3hrs and served with Irish mashed potatoes and sautéed vegetables.

BEEF 450

PORK 400

GRILLED PISTACHIO RUB LAMB CHOPS 480

Well marinated lamb chops, coated with pistachio powder and grilled to perfection, served with sautéed vegetables on a bed of pesto, black peppercorn sauce, and garnished with fried carrot.

SURF AND TURF 680

A combination of meat and seafood grilled to perfection, served with sautéed vegetables on a bed of carrot puree.

GRILLED LAMB RACK 550

Well-marinated lamb rack grilled to perfection, served with sautéed vegetables on a bed of carrot puree, served with black peppercorn sauce, and garnished with fried carrot.

GRILLED T-BONE STEAK 600

Grilled T-bone served with sautéed vegetables on a bed of carrot puree and with a choice of sides.

PLATTER

MIXED HUNTER PLATTER

Grilled Chicken, Grilled Lamb Chop, Grilled Beef Fillet, Grilled Pork Ribs, Grilled Potatoes, Spicy Fries, Sauteed Vegetables, served with Chilli Sauce, House Mayo, Pepper Mayo

Platter for four (4) 750

Platter for six (6) 1,100

WINGS PLATTER

Six different flavors of wings (spicy, lemon pepper, lemon cheese, mango habanero, coffee, and roasted herbs wings) served with grilled potatoes french fries, and house condiments.

Platter for four (4) 550

Platter for six (6) 800

SUYA PLATTER

Chicken Suya, Beef Suya, Prawns Suya, Calamari Suya, Fish Suya, served with grilled potatoes, French fries, and house condiments.

Platter for four (4) 550

Platter for six (6) 700

SEAFOOD MIXED GRILL (SEASONAL)

Our signature mixed seafood grill: jumbo prawns, calamari, lobster, crab and croaker fish, served with grilled potatoes, grilled broccoli, grilled cauliflower, grilled carrots, accompanied with chilli sauce, tomato sauce, house chilli mayo, honey mayo and grilled lemon wedges.

PLATTER FOR FOUR (4) 750

PLATTER FOR SIX (6) 1,050

SIDES

CREAMY MASHED POTATOES 100

Creamy mashed and smooth potatoes served with light parmesan cheese.

SAUTEED VEGETABLES 100

Colorful seasonal vegetables steamed and sautéed in butter and garlic, drizzling with truffle oil.

SMOKY JR 100

Chef’s special signature smokey jollof.

TRUFFLE MASHED POTATOES 100

Traditional mashed potatoes with a drizzle of truffle oil.

TRUFFLE FRENCH FRIES OR WEDGES 130

Our special French fries or Wedges tossed in Cajun spices with a drizzle of truffle oil.

STARTERS

SIGNATURE SPRING ROLLS (PRAWN/CHICKEN/VEGETABLE)

Our signature Vegetable, Chicken or Prawn spring rolls stuffed with vegetables and served with sweet chilli sauce.

PRAWN 120

CHICKEN 95

VEGETABLE 70

355 SIGNATURE CHICKEN WINGS 180

Six pieces of flavorful chicken wings served with your choice of mango habanero, honey BBQ, house special, spicy garlic, sweet and sour sauce.

GOLDEN FRIED CHICKEN 170

Chicken breast cut in cubes, deep fried with crispy flour butter, toasted with chicken floss, efrin leaves and bird's eye chilli, topped with toasted egusi flakes

PAN FRIED CHILLI NUTS PRAWNS 185

A tasty chilli nuts dish, pan fried with sautéed vegetables served in a flour basket.

SESAME PRAWN TOAST 250

Three pieces of crispy prawn toast made from garlic and prawn paste, breaded with black and white sesame seeds, deep fried and served with garlic mayo and spicy mayo sauce.

JASMINE TEA SMOKED BEEF RIBS 280

Interoastal beef rib pieces marinated for extra flavor and braised till tender, smoked with jasmine tea leaves for an extra smoky aroma. The ribs are served with sweet, spicy, and tender fried tea leaves.

355 POTATO CROQUETTES 170

A bite-sized mashed potato snack enriched with cheese, herbs, and spices. Served hot, with pepper mayo sauce and crispy cheese.

PRAWNS BRUSCHETTA 200

Succulent prawns sautéed to perfection, tossed in a zesty garlic and herb marinade, and served atop toasted French baguette slices, with a vibrant mix of diced tomatoes, fresh basil, and a drizzle of balsamic glaze.

TOMATO BRUSCHETTA 150

This delightful appetizer features freshly toasted French baguette slices topped with a vibrant mix of ripe tomatoes, fragrant basil, a balsamic reduction drizzle, sea salt, and a hint of garlic.

CHICKEN BRUSCHETTA 170

Succulent grilled chicken breast topped with a vibrant mix of diced tomatoes, fresh basil, and a drizzle of balsamic glaze, all served on a toasted baguette slice. A sprinkle of Parmesan cheese adds a touch of richness.

355 CREAM SHRIMP BALL 200

A ball of succulent shrimp and lotus roots wrapped in thinly sliced spring roll wrappers, deep fried and perched on top our 355 cream.

SOUPS

CRAB MEAT AND SWEET CORN SUPREME SOUP OR VEGETARIAN 160

A hearty soup cooked with blue swimmer crab meat using royal supreme stock is served hot in a steamed egg-layered bowl. It can be customized with vegetable stock upon request.

PROVINCIAL SOUP SERVED WITH GARLIC CROUTONS 220

Tender fish simmers in a rich, aromatic tomato broth infused with herbs and spices. Each bowl is garnished with crispy garlic croutons, adding a satisfying crunch to the soup's comforting warmth. Perfectly seasoned and served hot.

SALADS

BEEF OR CHICKEN TACOS 180

A traditional Mexican food consisting of a small hand-sized corn-or wheat-based tortilla topped with a filling.

CLASSIC CAESAR SALAD 180

Classic Caesar salad made with freshly picked lettuce, garlic croutons, Parmesan shavings served with house dressing. Available add-ons are chicken or prawns.

CHICKEN 50

PRAWNS 70

PRAWN AVOCADO SALAD 260

Freshly. A combination of fresh crudites, fresh lettuce, pan-grilled prawns and fresh avocado quarter served with our special homemade dressing.

MAIN COURSES

CHARCOAL GRILLED SPICY HONEY GROUPER 300

Grouper filet grilled in a charcoal oven served with sautéed vegetables, green peas puree and homemade sauce.

ROASTED SATAY CHICKEN 300

Half-roasted chicken cut with crispy skin. The chicken is deboned and served with satay sause (spicy peanut sauce) and signature rice.

GRILLED SICILIAN PRAWNS 440

King prawns marinated in our house's signature marinade are served with sautéed vegetables, garlic herbs, butter, grilled lemon wedges, and a choice of sides and spicy sauce.

CHARCOAL GRILLED SALMON 600

300g Atlantic salmon, charcoal-grilled to perfection is served on a bed of sautéed vegetables and butternut scotch puree, garnished with microgreens and crispy efrin.

355 CHICKEN 650

Our signature spicy grilled whole chicken stuffed with smoky jollof, served with sautéed vegetables and baby potatoes.

FISH AND CHIPS 360

A traditional British dish consisting of fried fish and thinly sliced fried potatoes with a special sauce

ASIAN PRAWNS 350

Succulent prawns marinated in a vibrant blend of ginger, garlic, and soy sauce, then stir-fried to perfection. Served with a medley of green peppers, spring onions, red onions, coriander and coconut milk and finished with a drizzle of sesame oil and a sprinkle of toasted sesame seeds. Accompanied by fluffy jasmine rice.

BEEF MEDALLIONS IN RED WINE SAUCE 600

Tender beef medallions are seared to perfection and served in a rich, velvety red wine reduction. Aromatic herbs and a hint of garlic, enhances this dish, creating a blend of flavors that complement the beef's natural richness. Seasonal vegetables and creamy mashed potatoes accompany the dish.

FISH PROVINCIAL 420

A fillet of fresh expertly pan-seared to golden perfection is complemented by a vibrant medley of seasonal vegetables. The fish is gently infused with a zesty blend of herbs, including basil, parsley, rosemary, and thyme. It is finished with a drizzle of extra virgin olive oil and a splash of lemon for a refreshing brightness. It is served atop a bed of saffron-infused rice with provincial sauce.

Dessert Menu



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200Ghs

- **FRENCH TOAST**

Thick slices of bread soaked in a vanilla egg mix, cooked until golden. Served warm with powdered sugar, cream, cinnamon, and vanilla ice cream.

- **MANGO CHEESE CAKE**

Creamy cheesecake blended with fresh mango puree on a buttery crust. Smooth, rich, and fruity in every bite.

- **355 FRUITY CREMO**

Soft sponge cake with vanilla, chocolate, and pistachio, topped with strawberries or grapes, mango salsa, salted caramel, and sugar syrup.

- **355 DOME TIRAMISU**

A dome-shaped Tiramisu made with layers of mascarpone and espresso-soaked ladyfingers, topped with cocoa powder and shaved chocolate.

- **CREPE SUZETTE**

Thin crepes filled with chocolate, pistachio sponge, and mango salsa, flamed in orange sauce with Grand Marnier.
Served warm with vanilla ice cream.

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DRINKS MENU

Bel aqua still large	GHC 50
Bel aqua sparkling large	GHC 50
Bel aqua sparkling small	GHC 35
Coca cola	GHC 35
Coke zero	GHC 35
Sprite	GHC 35
Fanta	GHC 35
Bel ginger ale	GHC 35
Bel soda water	GHC 35
Bel tonic water	GHC 35
Red bull	GHC 50
Torino energy drink	GHC 60
Bitter lemon	GHC 35

Apple juice	GHC 140 / GHC 40
Orange juice	GHC 120 / GHC 40
Cranberry juice	GHC 100 / GHC 60
Pineapple juice	GHC 120 / GHC 40
Mango juice	GHC 120 / GHC 40
Red grape juice	GHC 120 / GHC 40
Club beer	GHC 45
Heineken	GHC 50
Guinness	GHC 45

Apple juice, ginger juice, simple syrup,
mint leaf.

Campari, gin, red vermouth



BOTTLES

WHISKY/WHISKEY

BOTTLE / SHOT

Jack Daniel	GHC 1,700 / GHC60
Jameson	GHC 750 / GHC 50
Jameson black barrel	GHC 1,200 / GHC 60
Glenmorangie original	GHC 1,750 / GHC 70
Glenmorangie lasanta	GHC 1,900 / GHC 70
The observatory	GHC 1,400
Glenfiddich 12yrs	GHC 2,000 / GHC 70
Glenfiddich 15yrs	GHC 2,500 / GHC 80
Glenfiddich 18yrs	GHC 3,500 / GHC 100
Jura 10yrs	GHC 1,600 / GHC 70
Mallacan 18yrs	GHC 4,500
Monkey shoulder	GHC 1,500
Black label	GHC 2,000 / GHC 60
Johnny walker gold label reserve	GHC 2,300
Johnny walker blue label	GHC 6,000

VODKA

BOTTLE / SHOT

Kiprinski	GHC 500 / GHC 40
Absolut	GHC 1,200 / GHC 60
Beluga	GHC 1,350 / GHC 50
Ciroc blue	GHC 2,100 / GHC 70
Skyy vodka	GHC 700 / GHC 50
Grey goose vodka	GHC 1,500 / GHC 60

RUM

BOTTLE / SHOT

Bacardi white	GHC 600 / GHC 50
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COGNAC/BRANDY

BOTTLE / SHOT

Hennessy vs	GHC 1,800 / GHC 90
Hennessy vsop	GHC 2,400 / GHC 100
Remy Martin vsop	GHC 2,300 / GHC 110
Remy Martin xo	GHC 7,500 / GHC 100

TEQUILA

BOTTLE / SHOT

Olmea Blanco	GHC 1,000 / GHC 70
Don Julio Anejo	GHC 4,500
Don Julio 1942	GHC 12,000
Volcan Blanco	GHC 2,400 / GHC 110
Avion Reprosado	GHC 1,500 / GHC 70
Cassamigos Blanco	GHC 4,600 / GHC 100

GIN

Gordon's gin	GHC 600 / GHC 30
Hendricks	GHC 800 / GHC 50
Monkey 47	GHC 1,400 / GHC 60
Bulldog	GHC 1,500 / GHC 50
Bayab classic	GHC 700 / GHC 40
Bayab African rose	GHC 700 / GHC 40
Bombay sapphire	GHC 1,700 / GHC 60

APERITIF & LIQUEUR

Campari	GHC 600 / GHC 40
Aperol	GHC 500 / GHC 40
Martini bianco	GHC 900 / GHC 50
Martini extra dry	GHC 900 / GHC 50
Martini rosso	GHC 900 / GHC 50
Kahlua liqueur	GHC 1,000 / GHC 50
Baileys	GHC 950 / GHC 50

CHAMPAGNE

BOTTLE

Moet brut	GHC 2,300
Moet Nectar imperial	GHC 2,500
Moet nectar rose	GHC 2,800
Veuve cliquot rich	GHC 2,500
Dom perignon rose	GHC 9,500
Veuve du vernay rose	GHC 1,200

WINES

RED WINE

BOTTLE/GLASS

Kwv Carbernet Sauvignon	GHC 500 / 125
Kwv merlot	GHC 500 / 125
Gecko ridge pinotage	GHC 500 / 125
Gecko ridge carbernet Sauvignon	GHC 500 / 125

WHITE WINE

BOTTLE/GLASS

Kwv Chenin blanc	GHC 500 / 125
Kwv sauvignon blanc	GHC 500 / 125
Gecko ridge chenin blanc	GHC 500 / 125
Cloucy bay chardonnay	GHC 1,000 / 150

ROSE WINE

BOTTLE/GLASS

Blossom hill	GHC 650 / GHC 150
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SWEET WINE

BOTTLE/GLASS

Scavy and ray	GHC 500 / GHC 130
Muscato	GHC 450 / GHC 110
Long mountain	GHC 400 / GHC 100

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