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PALOMA HOTEL

DAILY BUFFET BREAKFAST – 6.30am – 11.30am

A La Carte LUNCH – 12pm – 5pm

A La Carte DINNER – 5.30pm – 10pm

BANQUETING – Call +233 (302) 22 87 00

BUFFET BREAKFAST MENU

	<u>EGG 1</u>	<u>EGG 2</u>	<u>SIDE 1</u>	<u>SIDE 2</u>	<u>SAUCE/VEG</u>
<u>Monday:</u>	Fried Eggs	Tomatoes Ring Omelette	Crispy Potato Cake	Baked Beans	Sauté Vegetables
<u>Tuesday:</u>	Scrambled Eggs	Vegetable Omelette	Zucchini & Tomato Gratin	Chicken Sausage	Garden Salad
<u>Wednesday</u> ⋮	Boiled Eggs	Tuna Courgette Omelette	Hash Brown	Baked Beans	Boiled Vegetables
<u>Thursday:</u>	Scrambled (Parsley)	Plain Omelette	Hawaiian Breakfast Grill	Rice (Carrot & Peas)	Gizzard Casserole
<u>Friday:</u>	Fried Eggs	Polish Omelette	Plantain	Slice Bacon +	Sauté Vegetables
<u>Saturday:</u>	Boiled Eggs	Green Pepper & Tomatoes	Spaghetti (Long)	Chicken Sausage	Vegetable Proencale
<u>Sunday:</u>	Fried Eggs	Sausage Omelette	Yam Balls	Tomatoes sauce	Fresh Salad

<u>SANDWICHES</u>	<u>PASTRIES</u>	<u>CEREALS</u>	<u>FRUITS</u>	<u>FRESH JUICE</u>
Cheese Sandwich	Quiche Lorriane	Rice Porridge & Chocó nuts	Watermelon & Pineapple	Packed juice / Pineapple
Waffle	Cornish Pie	Oats Porridge & Rice Crisp	Fruit Salad (Pear)	Smoothie & Orange
Peanut & Banana French Toast	Fruits Scones	Tom brown & Weetabix	Sliced Orange & Watermelon	Pineapple & Orange
Pancake (Chocó)	Jam Rolls	Oat Porridge & Cornflakes	Pawpaw & Banana	Pineapple & Orange
Tuna Sandwich	Chocolate Croissant	Rice Porridge & Bran Flakes	Fruit Salad (Guava)	Melon, Pawpaw Smoothie & Orange
Mini Pizza	American Donut	Rice Porridge & Chocó nuts	Banana & Pineapple	Fresh Coconut & Pineapple
Corned Beef Sand.	Meat Pie	Oat Porridge & Cornflakes	Fruit Kebab	Packed juice & Orange

<u>CHEESE</u>	<u>HAM</u>	<u>JAM / PEANUT</u>	<u>BISCUIT</u>	<u>DRIED FRUITS/NUTS</u>
L. Cow (Paprika)	Zwan Luncheon Meat	Peanut Butter	Bread Roll	Mixed Dried Fruits+ Groundnut
Flat Cheese (Mozarella)	Beef Pate	Peanut Butter	Chocolate Chip	Raisins + Groundnut
L. Cow (Plain)	Zwan Luncheon Meat	Peanut Butter	Bread Roll	Mixed Dried Fruits+ Groundnut
Flat Cheese (Emm)	Beef Pate	Peanut Butter	Oatmeal Biscuit	Raisins + Groundnut
L. Cow (Salmon)	Zwan Luncheon Meat	Peanut Butter	Bread Roll	Mixed Dried Fruits+ Groundnut
Flat Cheese (Mozarella)	Beef Pate	Peanut Butter	Chocolate Chip	Raisins + Groundnut
L. Cow (Plain)	Zwan Luncheon Meat	Peanut Butter	Bread Roll	Mixed Dried Fruits+ Groundnut

All the above in addition to hot drinks (Tea, Coffee, Milo) Fresh Juices, **BREAD, BUTTER, PORTION JAM & OLIVES...**
Served every day from 6:30 a.m. till 11:30 a.m.

A La Carte LUNCH OR DINNER MENU

BANQUETING

STARTERS (SALAD, SOUP)

- * Ghanaian Mixed **Salad** / * Tuna **Salad**
- * Pasta **Salad** / * Chef's **Salad** / * Niçoise **Salad**
- * Russian **Salad** / * Coleslaw **Salad** / * Avocado **Salad**
- * Corn & Carrot **Salad** / * Cabbage & Apple **Salad**
- * Mixed Garden **Salad** / * Potato **Salad** with Chicken Sausage & Egg
- * Curry Chicken Pasta **Salad** with Pineapple & Coconut

(Choose between Mayonnaise, Vinaigrette, Mustard or Lemon sauce)

- * Onion **Soup** / * Mushroom **Soup**
- * Vegetable **Soup** / * Minestrone **Soup**
- * **Bread** Rolls or **Baguette** & Butter / * **Garlic Bread** / * Spring **Rolls**

MAIN DISH (POULTRY)

- * Chicken Vegetable Curry / * Chicken Tandoori
- * Chicken Casserole / * Chicken Gizzard
- * Chicken Breast Grilled with Vegetables
- * Chicken Cashew / * Royal Sauce with Chicken
- * Chicken in White Sauce & Mushrooms
- * Chicken Stir Fry / * Kentucky styled Chicken Thighs
- * Spicy Grilled Chicken / * Roasted Chicken
- * Chicken Stroganoff / * Chicken Provencal / * Chicken Kebab
- * Diced Chicken with Mixed Vegetable Sauce
- * Braised Chicken with Vegetable Sauce
- * Chicken Marengo with Mushroom
- * Sweet & Sour Chicken Chinese Style

MAIN DISH (BEEF)

- * Hungarian Sliced Beef Goulash / * Beef Pizzaola
- * Beef Mexican Style / * Twister Beef
- * Roasted Stuffed Beef with Carrot / * Beef Ginger Pineapple Sauce
- * Braised Beef Curry with Coconut Milk / * Beef Noodles Chinese Style
- * Beef with Bamboo Shoots & Mushroom Sauce
- * Beef Pepper Steak / * Beef Stew in Garden Style
- * Ghanaian Style Braised Beef in Paprika Sauce
- * Beef with Stroganoff Sauce / * Beef Provencal / * Beef Kebab with Local Spice
- * Spaghetti Meat Balls + Tomato Sauce / * Spaghetti Bolognese (Minced Meat)
- * Lamb Stew / * Lamb Curry / * Roast Lamb
- * Beef Palava Sauce / * Beef Beans Stew / * Beef Garden Egg Stew

MAIN DISH (SEAFOOD)

- * Fish Picante Sauce / * Fish Fingers
- * Gold Batter Fish (Tartar Sauce) / * Fish in White Sauce & Mushrooms
 - * Braised Fish in Lemon, Garlic & Butter Sauce
 - * Fish Provencal / * Fish Kebab
 - * Fish in Ghanaian Style / * Fish in Tomato Sauce
 - * Baked Fish (Red Snapper) / * Grilled Fish
 - * Sweet & Sour Grouper Fish Chinese Style
 - * Grilled Fish with Ginger gravy
 - * Grilled Snapper with Tomato Basil Sauce
 - * Baked Whole Big Fish
 - * Fufu & Groundnut Soup (Mutton, Fish, Chicken)
 - * Kenkey and Fish / * Sardine
- * Smoked Fish Okro stew / * Okro Stew with Crab, Wele

SIDE ORDERS (RICE, POTATO, VEGETABLES, PASTA)

- * Plain Rice / * Jollof Rice / * Aroni Rice
- * Vegetables Fried Rice / * Egg Fried Rice
- * Braised Rice (Garden Peas) / * Rice Balls
 - * Oriental Rice / * Mexican Rice
 - * Coconut Rice / * Jambalaya Rice
- * Curry Rice (with Vegetables) / * Saffron Rice with Peas
 - * Couscous
- * Potato Chips / * Sauté Potatoes
- * Roasted Garlic Potatoes / * Mashed Potatoes with Milk
 - * Potato Gratin + Cheese / * Lyonnais Potatoes
 - * Boiled Potatoes (in Chopped Parsley)
 - * Sauté Vegetables
 - * Boiled Vegetables (Sweet Corn, Green Beans)
 - * Boiled Vegetables (Carrot, Cauliflower, Cabbage)
 - * Steamed Carrots and French Beans
 - * Pasta Arrabiata (Chilli, Parsley, Tomato Sauce)
 - * Pasta Amatriciana (Bacon, Cheese, Chilli, Parsley)

* Fried Noodles with Vegetables / * Baked Macaroni
* Spaghetti with Garlic Bread / * Cheese Spaghetti with Onions

* Kelewele / * Abolo / * Fried Kelewele with Peanut

* Yam Balls / * Boiled Yam / * Coco Yam

* Fried Plantain / * Boiled Plantain

* Waakye & Gari Fortor

* Eba / * Banku / * Fufu / * Kenkey

SHITO / TOMATO SAUCE / FRESH KPAKPO SHITO

FRESH HERRING GRAVY / CHILLI SAUCE / TABASCO

DESSERTS (FRUITS, CAKE, ICE-CREAM)

* Fruit Salad / * Assorted Sliced Fruits

* Sliced Melon & Orange

* Vanilla Cake / * Chocolate Cake

* Banana Cake / * Cheese Cake

* Trifle (Cake & Custard)

* Pineapple Upside-Down Cake

* Coupe St. Jacques / * Comédie Française

* Crème-Caramel / * Ice-Cream

ODESHI€ BUFFET: GH¢ 27.0 per person (Minimum of 20 people)

1 Starter, 2 Main Dishes, 2 Side Orders, 1 Dessert, 1 Soft Drink + Water

OH€NMAA BUFFET: GH¢ 32.0 per person (Minimum of 20 people)

1 Starter, 3 Main Dishes, 3 Side Orders, 1 Dessert, 1 Soft Drink + Water

AH€NFO BUFFET: GH¢ 40.0 per person (Minimum of 15 people)

2 Starters, 3 Main Dishes, 3 Side Orders, 2 Desserts, 1 Soft Drink + Water

Extra **GH¢ 3.0 / Person** for a Private Room.

Extra **GH¢ 3.0 / Person** for these Seafood Items:

Octopus, Shrimps, Squid (Calamari), Tilapia, Prawns.

*Drinking Water & Soft Drinks are provided for free with every
Buffet Lunch & Dinner.*

*Any other drink is extra. **Bon Appetite!***

COCKTAIL MENU

<u>\$10 per person (5 items)</u>	<u>\$12 per person (6 items)</u>	<u>\$14 per person (7 items)</u>
Tuna Sandwich	Cheese Sandwich	Chicken Sandwich
Samousa	Yam Balls	Spring Rolls
Tuna & Tomato Quiche	Chicken Kebab	Beef Kebab
Stuffed Eggs	Cornish Pie	Chocolate Donuts
Peanuts	Peanuts	Peanuts
	Prawn Crackers	Prawn Crackers

		Fish Fingers / Balls

<u>Extra Items of Choice</u>	
Zwan Sandwich	Jam Rolls
Egg & Veg. Sandwich	Sausage Rolls
Kelewele	Pancake (Chocolate)
Kibbi	Baked Cookies
Falafel	Cheese Cake
Mini Meat Pie	Vanilla Cake
Mini Pizza	Chocolate Cake
Chicken Strips / Pieces	Donuts
Gizzard	Garlic Bread with Cheese
Cream Crackers & Cheese	

Cheese Scones	

Prices of **Cocktails** are Excluding Drinks.