

**H
S
E** | Gourmet

FRESH

Gourmet Style Comfort Food from Around the World

HSE | Gourmet

Full Menu

wa.me/2347061798346

*Please note that cash payments are not accepted
POS or transfers only*

TEMPURA STYLE FRIED CALAMARI
N13,000

Calamari tossed in a paprika dry rub, coated in flour and deep fried; served with tartar sauce

ASIAN STYLE CRISPY CHICKEN WINGS
N13,500

Twice fried chicken wings served with a spicy garlic-ginger sweet sauce, & honey-ginger sauce

ROCK SHRIMP TACOS
N13,500

Tempura prawns, molcajate salsa, chili Mayo

CRISPY BEEF IN CHILI
N15,000

Crusted deep fried Beef tenderloin, tossed in chili and sesame sauce.

**Caution: Spicy*

BRAISED GOAT MEAT TACOS
N17,500

Slow braised Goat meat, pulled and served on soft tacos, topped with salsa, chili and tartar sauce

PRAWN CAKES
N17,500

Chunky prawns, with sweet corn & scallions, pan fried and served with chili mayo



WHOLE FRIED BASIL FISH
N30,000

*Whole white fish, coated, deep fried, and basted in a ginger-basil sauce;
served with butter rice*



THE AGEGE CLUB SANDWICH

N15,000

House made agege loaf, with savory fried egg, chili mayo & Frankfurters; served with fries.

Add bacon for 5000

Add cheese for 5000

BUTTERMILK PANCAKES

Fluffy pancakes, served with maple syrup & mixed berry sauce

*Plain - **N15,000***

*Red Velvet - **N17,000***

COCONUT BABKA FRENCH TOAST

N18,000

House made coconut babka, custard, coconut flakes and berry compote

HSE BREAKFAST MIX

N18,000

Toasted soft white bread, sausage, bacon, eggs & baked beans; served with cream cheese or butter. Add Avocado for N2500

BREAKFAST FLATBREAD

N25,000

*A combination of a few of your breakfast classics: mushrooms, tomatoes, sausages, bacon and fried egg, finished with mozzarella cheese & a dash of chili jam on our house made flat bread
(Ideal for sharing)*

LAMB MINCE SHAKSHUKA

N28,000

A take on the middle eastern classic, with roasted tomatoes, tomato sauce, lamb mince, fresh herbs and egg; served with our house made baguette

****Brunch is available till 2:30pm on weekdays,
and all day on Saturdays & Sundays***

QUINOA BOWL
N15,000

*Stir fried quinoa with seasonal vegetables
and an Asian balsamic dressing*
- with chicken N25,000
- with prawns N36,000
- with salmon N40,000

AVOCADO BACON COBB SALAD
N15,000

*Salad leaves, chopped chicken, Parmesan cheese, bacon tomatoes, avo &
red apples, served with a mustard dressing*
(with prawns N18,000)

PUMPKIN CURRY
N20,000

*Chickpea, zucchini and spinach cooked in a spiced pumpkin curry, served
with herbed rice (V)*

SHEPHERDS POT PIE
N22,000

*Mixed wild mushrooms, vegetable medley and cream covered in fluffy
mash and baked (VT)*

SPICED PRAWN SALAD
N30,000

*Salad leaves, cucumbers, olives, grapes, eggs & parmesan served with
seafood dressing*

FLAKED SALMON AND LENTIL SALAD
N36,000

*Pan seared flaked salmon with lentils, iceberg, sweet corn, cucumbers
and grapes, dressed in olive oil and lemon vinaigrette, topped with
crunchy tortillas*

CREAMY CHICKEN AND MUSHROOM

N18,500

Chicken breast, pan seared and finished in a creamy coconut sauce.

**Pick a side of your choice at an extra cost*

DUCK AND BACON FRIED RICE

N20,000

*Fluffy Rice, Confit Pulled Duck, Crispy Bacon,
Mixed Vegetables, Fresh Herbs*

CHICKEN POT PIE

N22,000

*Chicken and mushroom cooked in a
white wine butter sauce, covered in flaky pie crust
and baked*

THAI GLAZED CHICKEN

N22,000

*Deboned Chicken thigh glazed with Thai BBQ sauce, topped with
crunchy peas and carrots.*

**Pick a side of your choice at an extra cost*

BEEF PHO

N22,000

*Our fusion style mimic to the classic 'beef fillet cooked in
beef broth', made with fresh coriander and mint; served
with rice noodles, carrots and bokchoy (seasonal), topped
with boiled egg*

WILD MUSHROOM AND TRUFFLE PASTA

N22,000

*Conchiglioni pasta with wild mushrooms, cream, and truffle butter;
finished with fresh herbs*

- add chicken N10,000

- add prawns N7,000

PENNE PASTA

N25,000

Penne pasta cooked in a roasted sweet pepper ragu sauce with chicken

- with prawns alone N27,000

- with chicken & bacon N30,000

- with chicken & prawns N33,000

- available in creamy herb sauce for an additional N4,500

MEDITERRANEAN MIXED GRILL

N25,000

Chicken, beef and vegetable medley grilled on a skillet, covered with butter naan and baked served with a yoghurt dipping sauce (40mins wait time)

MASALA BARRACUDA CURRY

N25,000

Barracuda fish cooked in a masala spiced pumpkin curry, served with butter rice.

DUCK LASAGNE

N28,000

Slow roasted whole duck, roasted sweet pepper Ragu, Fontina & Parmesan cheese with pasta

SEAFOOD LINGUINE

N28,500

Linguine pasta cooked in a white wine butter sauce, with Calamari and medium de-shelled prawns. (Tomato base option available)

CHICKEN PARMIGIANA

N28,700

Pan fried chicken, crusted with Parmesan and bread crumbs, baked with mozzarella and served with spaghetti in an olive tomato sauce

BRAISED SHORT RIBS

N32,000

3 hour braised beef short ribs, served with creamy mash, dark gravy and crispy onion curls

BUTTER BRAISED LEG OF LAMB

N32,000

Slow cooked lamb leg in 8 aromatic spices, finished with yoghurt, & curly onions served with a mint rice pilaf

GRILLED TURKEY IN SUMAC SAUCE

N32,000

Grilled Turkey, deboned and slow cooked in a sumac sauce; served with sticky rice

SEABASS

N33,000

Pan seared bass, beetroot & cauliflower purée, chimichurri, Sautéed zucchini & carrots

GRILLED SALMON

N35,000

*Grilled Salmon Fillet, served with sauteed carrot and zucchini; and a mustard gravy & Nigerian chili
(Ask for a side of your choice at an extra cost)*

GRILLED PRAWNS

N42,000

*Prawns tossed in our house-made chili jam, oven grilled and finished with fresh herbs.
(Ask for a side of your choice at an extra cost)*

LAMB CHOPS

N42,000

*Lamb chops & charred baby gem served with thyme and mustard sauce.
(Ask for a side of your choice at an extra cost)*

RIBEYE STEAK

N42,000

250g Succulent Ribeye Steak, Vegetable Medley, served with Dark Gravy or Mustard Gravy. (Ask for a side of your choice at an extra cost)

SEAFOOD RICE POT

N58,000

A marriage of risotto and jollof rice, cooked in a coconut sauce, served with calamari, barracuda fish and prawns (Ideal for 2)

BURGERS & SANDWICHES

CHICKEN CURRY SANDWICH

N15,000

Pulled Chicken in tikka masala curry, with cucumbers, mozzarella cheese and crispy onions; served in toasted pita bread

ROAST BEEF PANINI

N17,500

Thinly sliced roast beef, jalapeño pimento cheese, in a grilled sub, served with sweet potato crisps

PESTO TWO-WAY GRILLED PRAWN SANDWICH

N18,000

Prawns, Herb Pesto, Tatashe Pesto, Mozzarella, Focaccia Bread, served with Sweet Potato Crisps

BBQ PULLED PORK GRILLED CHEESE SANDWICH

N25,000

BBQ pulled pork, Mozzarella & Swiss cheese, grilled in our house made honey oat bread; served with a side of fries

DOUBLE PRIME BEEF BURGER

N20,000

Two prime beef patties topped with Gouda & Emmental cheese, crispy curly onions, chilli jam, lettuce and pickled slaw served in a bun with a side of French fries

- add egg N2,500

- add bacon N5,000

OL' SMOKEY BURGER

N20,000

Beef patty stuffed with mozzarella cheese, smoked BBQ sauce, jalapeño mayo, streaky bacon and lettuce served in a bun with a side of French Fries

Add Egg N2,500

MAC MADNESS

<i>PLAIN MAC N' CHEESE</i>	<i>N15,500</i>
<i>ROASTED JALAPENO MAC N' CHEESE</i>	<i>N15,500</i>
<i>BACON MAC N' CHEESE</i>	<i>N19,500</i>
<i>PRAWN MAC N' CHEESE</i>	<i>N22,000</i>
<i>LOBSTER MAC N' CHEESE</i>	<i>N43,500</i>

FRIES

<i>SWEET POTATO FRIES</i>	<i>N7,000</i>
<i>FRENCH FRIES</i>	<i>N7,000</i>
<i>PARMESAN GARLIC FRIES</i>	<i>N12,000</i>

OTHERS

<i>HERB RICE</i>	<i>N8,000</i>
<i>CRUSTED IRISH POTATO</i> <i>(preparation time: 45 mins)</i>	<i>N8,500</i>
<i>CRUSTED SWEET POTATO</i> <i>(preparation time: 45 mins)</i>	<i>N8,500</i>
<i>SAUTEED VEGGIES</i>	<i>N8,500</i>
<i>JOLLOF RICE</i>	<i>N10,000</i>
<i>CREAMY MASH</i>	<i>N10,500</i>
<i>THAI BASIL SHRIMP FRIED RICE</i>	<i>N15,000</i>

APPLE CRUMBLE TART

N13,500

Warm apple compote, cookie granola crumble, topped with vanilla ice cream and home made salted caramel.

RED VELVET CHEESECAKE

N13,500

Verrine style no bake cheesecake with rum infused cream, crumble, macerated strawberries and caramel sauce

MOLTEN LAVA CAKE

N13,500

Topped with vanilla ice cream and chocolate ganache

ESPRESSO TRIFLE

N20,000

Soft sponge soaked in espresso, layered, and topped with espresso and cocoa

TWICE FRIED CRISPY ASIAN WINGS ***N13,500***
(ASK FOR BBQ SAUCE)
**ADD FRIES FOR EXTRA COST*

SPAGHETTI AND MEATBALLS ***N15,000***

PRIME CHEESEBURGER WITH FRIES ***N15,000***

MAC N' CHEESE ***N15,500***

BBQ BREAKFAST FLATBREAD ***N17,500***

BUTTER FRIED RICE WITH GRILLED CHICKEN ***N18,500***

HSE Gourmet NON-ALCOHOLIC DRINKS

HOT BEVERAGES

<i>Tea bag</i>	N2,500
<i>Espresso</i>	N3,500
<i>Americano</i>	N4,000
<i>Cappuccino</i>	N5,000
<i>Hot chocolate</i>	N6,000
<i>Caffe latte</i>	N6,000
<i>Chai latte</i>	N8,000

FRESH JUICES

<i>Watermelon</i>	N6,000
<i>Pineapple</i>	N6,000
<i>Pineapple & Watermelon</i>	N7,000
<i>Apple</i>	N7,000
<i>Apple & pineapple</i>	N8,500

ICED TEAS, FROZEN DRINKS & MOCKTAILS

<i>Chapman</i>	N5,000
<i>Lemonade iced tea</i>	N6,000
<i>Frozen Hot Chocolate</i>	N6,500
<i>Peach Bellini</i>	N8,000
<i>(Peach puree, apple and muddled strawberries)</i>	
<i>Peach & passion fruit iced tea</i>	N8,000
<i>(add wine or vodka for N12,000)</i>	
<i>Salted caramel Frappuccino</i>	N8,000
<i>Chai iced tea</i>	N8,000
<i>Mixed Berry iced tea</i>	N8,000
<i>Frozen Mangonade</i>	N8,500
<i>Tropical Virgin Mojito</i>	N12,000
<i>(A frozen blend of mango, coconut and pineapple extracts, finished sparkling water and mint)</i>	

MILKSHAKES

All milkshakes can be made hard for an extra charge. Ask for the spirit of your choice

<i>Oreos</i>	N9,500
<i>Dulce de Leche</i>	N9,500
<i>Snickers</i>	N9,500
<i>Red Velvet Cheesecake</i>	N9,500
<i>Banana Foster</i>	N9,500
<i>Chocolate Fudge Brownie</i>	N9,500
<i>Frappe shake</i>	N9,500

COCKTAILS

KILL BILL *N10,500*

Kiwi, tequila and fresh lemon juice, shaken

SUMMER HAZE *N10,500*

Vanilla vodka, passion fruit and hazelnut syrup; finished with a splash of lemon

GIN PASSION *N10,500*

Gin, passion fruit, vanilla ice cream, triple sec and orange juice

LONG BEACH *N10,500*

Our take on Long Island with rum, vodka, tequila and gin, finished with cranberry juice

GRAPEFRUIT JALAPENO MARGARITA *N10,500*

Classic margarita spiced with jalapeno and grapefruit

LEMONGRASS MOJITO *N10,500*

Rum, lime juice, lemongrass, finished with soda

LYCHEE GIN & TONIC *N10,500*

Lychee infused gin and tonic

BERRYRITA *N10,500*

A blend of mixed berry, tequila and lemon

WHISKEY TWIST *N10,500*

Apple puree, whiskey and a dash of lemon, blended together with ice. Can be served shaken

RUM SOUR *N10,500*

A mix of Angostura rum, bitters and lime juice

SANGRIA PITCHER *N12,000*

A clove infused red wine based sangria, with fresh apples (serves 2-3)

EKO SUMMER (PITCHER) *N30,000*

A rosemary spritz based sangria with rose and a medley of fresh and dried fruits (serves 4)

ALCOHOLIC DRINKS

BOTTLES & SHOTS

	BOTTLE	SHOTS
<i>BAILEYS</i>	<i>N48,000</i>	<i>N4,500</i>
<i>BOMBAY SAPPHIRE</i>	<i>N48,000</i>	<i>N4,500</i>
<i>ABSOLUT VODKA</i>	<i>N48,000</i>	<i>N4,500</i>
<i>JAMESON</i>	<i>N48,000</i>	<i>N5,200</i>
<i>TEQUILA</i>	<i>N52,000</i>	<i>N5,200</i>
<i>JACK DANIELS</i>	<i>N58,000</i>	<i>N5,200</i>
<i>CIROC</i>	<i>N80,000</i>	
<i>HENNESSY VSOP</i>	<i>N205,000</i>	
<i>GLENFIDDICH 15 YEARS</i>	<i>N170,000</i>	
<i>GLENFIDDICH 18 YEARS</i>	<i>N270,000</i>	
<i>GLENFIDDICH 21 YEARS</i>	<i>N720,000</i>	
<i>LAURENT PERRIER DEMI SEC</i>	<i>N165,000</i>	
<i>VEUVE CLIQUOT</i>	<i>N220,000</i>	
<i>MOET IMPERIAL ROSE</i>	<i>N250,000</i>	

WINES

	GLASS	BOTTLE
RED		
HOUSE RED	N6,000	
(SWEET) HOUSE RED	N6,000	
MERLOT		N23,000
SWEET RED		N30,000
CABERNET SAUVIGNON		N38,000
MALBEC RED		N50,000
BORDEAUX RED		N60,000
WHITE		
HOUSE WHITE	N6,000	
CHARDONNAY		N38,000
SAUVIGNON BLANC		N38,000
BORDEAUX WHITE		N60,000
ROSE		
HOUSE ROSE	N6,000	
WHISPERING ANGEL		N60,000
BORDEAUX ROSE		N60,000

NOTES

(VT) – VEGETARIAN*

(V) – VEGAN*

(GF) – GLUTE FREE*

All prices are inclusive of 7.5% VAT and 5% consumption tax. However a 5% service charge will be added to your bill

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