



Kempinski Hotel
Gold Coast City

ACCRA GHANA

PAPILLON

Monday-Sunday | *Breakfast: 06:30 – 10:30, Lunch: 12:30 – 15:00, Dinner: 18:30 – 22:30*

Sunday | *Brunch: 12:30 – 16:00*

For reservations and enquiries, please reach us on +233 242 436000

STARTERS

Green Garden Salad with choice of dressing (V) <i>Lemon and Olive Oil, Thousand Island, Vinaigrette, Balsamic</i>	75
Prawn Cocktail with Piquant Sauce	85
Classic Ceaser Salad with Marinated Chicken	85
Crab, Avocado and Mango Salad	75
Pan Seared Scallops set on Wakame Salad (N)	120
Tuna Tataki Salad (N)	120
Warm Beef Salad tossed with Papaya	70

QUICK BITES

Classic Club Sandwich	75
Kempinski Burger served with French Fries and Coleslaw Salad	85
Roast Beef Panini with Caramelized Onion and Mozzarella Cheese	90
Soft Shell Crab with Ginger and Soya Sauce	105
Spicy Chicken Wings with Colored Pepper	75
Quick Bites Sharing Platter <i>Chicken Wings, Kebabs, Vegetables Spring Rolls, Seafood Tempura</i>	95

SOUP

Soup of the day	40
Cappuccino of Mushrooms (V)	45
Tom Yum Goong Thai Soup with Minced Fish Skewers	85

INTERNATIONAL SPECIALTY

Beef Tenderloin with Asparagus	150
Grouper with Spinach and Spicy Papaya Salad	100
Duck Breast with Orange Sauce	110
Herb Lasagna with Coriander Tomato Sauce	95
Spaghetti with choice of Sauce <i>Bolognese, Napolitan, Carbonara</i>	85
Lamb Shank with Mash Potatoes	120

ASIAN CORNER

Sushi Combination (N) <i>Maki Roll, Nigiri</i>	85
Dragon Roll (N) <i>Prawn Tempura, Avocado, Mango, Spicy Mayo</i>	65
Philadelphia Roll (N) <i>Smoked Salmon, Cream Cheese, Tobiko</i>	85
Chinese Wok Fried Chicken “Kung Pao Style”	85
Japanese Beef Teriyaki	150
Indonesian Steamed Fish with Basil Leave	85
Singapore Prawn Fried Noodles	110
Malay Nasi Campur <i>Prawn, Beef Stew, Fried Chicken, Vegetables with Coconut</i>	105
Thai Fried Rice with Grilled Prawns	110
Indian Chicken Curry served with Jasmine Rice	95
Indonesian Prawn Curry, Lemon Grass with Jasmine Rice	110
South East Asian Oxtail Curry <i>with Coriander and Lemon Grass, served with Jasmine Rice</i>	105

AFRICAN CORNER

Fufu and Spicy Goat Soup (N)	85
Banku and Okro Stew	75
Kenkey with Fantie Fantie	75
Baby Red Snapper with Attieke (S)	85

VEGETARIAN SPECIALS

Italian Gnocchi with Garlic and Truffle Oil	85
Yellow Vegetable Noodles	75
Vegetable Green Curry with Steamed Rice	85

FROM OUR CHARCOAL GRILL

Lamb Chops	100
Salmon Fillet	100
Tuna Steak	95
Rib Eye Steak	120
Butterfly Spring Chicken	95
<i>Served with a choice of Sauce: Black Peppercorn, Mushroom Sauce, Beurre Blanc, Shito, Green Chili</i>	

SIDE ORDER

Steamed Rice	35
Fried Rice	40
French Fries	40
Mashed Potatoes	40
Fried Yam	40
Fried Plantain	40
Sautéed Sugar Snap Peas	40

PIZZA

Margherita (V)	65
<i>Tomato sauce, buffalo mozzarella, basil</i>	
Capricciosa	70
<i>Tomato sauce, mozzarella, pepper, black olives, mushrooms, artichokes</i>	
Funghi (V)	75
<i>Tomato sauce, mozzarella, pepper, mixed mushrooms</i>	
Quattro Stagioni	80
<i>Tomato sauce, mozzarella, ham artichokes, bell peppers, olives, mushrooms</i>	
Prosciutto di Parma	85
<i>Tomato sauce, mozzarella, Parma ham, rocket leaves, parmesan cheese</i>	
Bella Napoli	85
<i>Tomato sauce, buffalo mozzarella, cherry tomato, anchovies, oregano</i>	
Gamberi & Zucchine	80
<i>Tomato sauce, mozzarella, shrimps, zucchini</i>	
The Papillon Pizza (S)	85
<i>Tomato sauce, mozzarella, smoked salmon, goats cheese, rocket leaves</i>	

DESSERT

Crème Brulee Selection	50
<i>Vanilla, Coffee, Mint</i>	
Chocolate Fondant with Vanilla Ice Cream	50
Warm Apple Pie with Vanilla Ice Cream (N)	50
Italian Tiramisu	50
Strawberry Cheesecake	50
Assorted Fresh Fruit with Yoghurt	55
European Cheese Platter served with Bread Basket	65

Vegetarian (V) – Contain Nuts (N) – Signature Dish (S)

If you have any dietary requirements or are concerned about food allergies, please ask one of our team members for assistance when selecting menu item