

Yours to Discover

M E N U

The Royal
SENCHI 

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Our mission is to support local farming, fishing communities and the surrounding agricultural areas.

Where possible, all fruits and vegetables are sourced locally and grown organically for freshness and taste.

Our eggs are from fowls which are maize fed and our river fish are caught fresh straight from the Volta River that runs adjacent to our property.

We have created a market garden in our own grounds, growing herbs and other subsistent items.

Our ethos at the Royal Senchi is team work, excellence and customer satisfaction.

We savor and cherish any comments we receive, believing this is imperative to our future growth and the wellbeing of our guests.

The Royal
SENCHI 





Starters



Golden plantain cakes

With a spiced yoghurt dip and a tomato, red onion salad

42

Lobster soup



With garlic croutons and crisp leek topping

93

Cured salmon, soft poached egg

Hand-picked rocket leaves

95

Seared and local spiced chicken livers

With a cucumber salad and toasted ciabatta

55

Black pepper dusted beef fillet

Thinly sliced with a horseradish dressing and crispy beetroot chips

60

Traditional Ghanaian peanut soup

With toasted spiced mixed nuts

35

All prices are quoted in Ghana Cedis and include VAT



Signature Dish



Healthy Option



Vegetarian



Fresh Prepared Salads



Caesar salad

With crisp bacon and parmesan

Add sliced chicken breast • 65

•
45

Greek salad

Feta, black olives and red onion

•
38

Mixed garden salad

Lettuce, olive oil and homemade vinaigrette

•
30

Red cabbage, radish and fresh Senchi garden herbs



With orange and lemon dressings

•
34

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Signature Dish



Healthy Option



Vegetarian



Main Course



Shoko

Traditional beef and spinach stew served with steamed rice in a traditional pot

82

Stuffed chicken breast

With chicken liver pate, mushrooms and leeks wrapped in cured bacon on bed of pumpkin puree

95

Grilled tilapia with banku

Traditional whole grilled tilapia cooked in Ghanaian spices served with banku, tomato and pepper

85

Red Red

Traditional vegetarian beans stew cooked in tomato with fried ripe plantain

48

Chana Dhansak

Chickpea, potato curry topped with fresh picked coriander leaves

75

Rib eye steak

Senchi rubbed 320g rib eye steak served with hand cut chips, dressed rocket leaves, rosemary pepper sauce

146

Pan fried tilapia fillet

With roasted vegetable and a homemade Thai pesto

76

Pork belly

Slow cooked pork belly with buttered broad beans and crispy bacon mash potato

95

Fillet steak

Beef fillet served with creamed spinach, poached potatoes topped with mushrooms and sundried tomatoes

110

All prices are quoted in Ghana Cedis and include VAT



Signature Dish



Healthy Option



Vegetarian



Desserts



Ghanaian doughnuts

Traditional Ghanaian doughnuts with coconut syrup

•
35

Ice Cream

Selection of homemade ice cream

•
40

Chocolate fondant

Chef's best chocolate fondant served with vanilla ice cream

•
67

Cheese cake

Mixed berry cheese cake served with berry coulis

•
38

Cheese and biscuits

Selection of cheese and biscuits with homemade poached fruits

•
54

Mango slices

Deep fried mango slices with a light chili dip

•
38

We also suggest

Irish Coffee

A true classic, our finest coffee served with Irish whiskey and brown sugar topped with whipped cream

•
25

Cappuccino

Espresso, hot milk, steamed milk foam and cocoa powder

•
20

Frappe

A hot weather favorite, espresso, milk, sugar, ice and topped with whipped cream

•
20

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Signature Dish



Healthy Option



Vegetarian



Mineral Water



- Still Water 500ml 10
- Still Water 1500ml 15
- San Pellegrino Sparkling 250ml 15
- San Pellegrino Sparkling 750ml 25

Soft Drinks



- Coca Cola 10
- Diet Cola 10
- Sprite 10
- Fanta 10
- Tonic Water 10
- Ginger Ale 10
- Bitter Lemon 10
- Soda Water 10
- Malta Guinness 15
- Alvaro 15
- Red Bull 20

Cider & RTD



- Savanna Dry 330ml 15
- Orijin 300ml 15
- Smirnoff Ice 300ml 15

Packaged Beer



- Club 330ml 15
- Star 330ml 15
- Guinness 330ml 15
- Castle Milk Stout 625ml 15
- Stone 625ml 15
- Gulder 625ml 15
- Corona 330ml 20
- Becks 330ml 20
- Peroni 330ml 20
- Heineken 330ml 20

Draught Beer



- | | ½ Pint | Pint |
|------------|--------|------|
| • Star | 15 | 20 |
| • Club | 15 | 20 |
| • Heineken | 15 | 20 |



Aperitif

Campari	• 20
Martini Bianco	• 20
Martini Rosso	• 20
Martini Extra Dry	• 20
Ricard Pastis	• 20
Lemoncino Portofino	• 20
Grappa Alexander	• 20

Vodka

Smirnoff Red	• 15
Absolut	• 15
Absolut Citron	• 15
Stolichnaya	• 15
Grey Goose	• 20
Ciroc	• 20
Belvedere	• 20
Crystal Head	• 30

Gin

Gordons	• 15
Beefeater	• 15
Tanqueray	• 20
Bombay Sapphire	• 20

Whisky & Bourbon

J&B Rare	• 15
Jim Beam	• 15
Johnnie Walker Red	• 15
Jameson	• 15
Jack Daniels	• 20
Johnnie Walker Black	• 20
Chivas Regal	• 20
Bushmills 10 year old	• 20
Jack Daniels Silver	• 30
Glenmorangie	• 30
Johnnie Walker Gold	• 30
Johnnie Walker Blue	• 95

Rum

Bacardi White	15
Captain Morgan Spiced Gold	15
Captain Morgan Dark	15
Mount Gay	15
Pitu	15
Malibu	15



Tequila



Messicano Altono Silver	• 20
Jose Cuervo Especial Gold	• 20
Sierra Silver	• 20

Cognac



Courvoisier VS	• 20
Courvoisier VSOP	• 30
Camus VSOP	• 30
Hennessy VS	• 20
Martell VSOP	• 30
Remy Martin VSOP	• 30
Hennessy VSOP	• 30
Hennessy XO	• 155
Remy Martin XO	• 125

Digestif



Porto Sandeman White	• 20
Porto Sandeman Red	• 20
Harveys Bristol Cream	• 20
Jagermeister	• 20

Liqueur



Baileys Irish Cream	• 20
Amarula	• 20
Kahlua	• 20
Tia Maria	• 20
Drambuie	• 20
Grand Marnier	• 20
Di Amore Sambucca	• 20
Galliano Vanilla	• 20
Cointreau	• 20
Kuypers Crème de Cassis	• 20
Kuypers Crème de Cacao	• 20
Butlers Blue Curacao	• 20
Midori	• 20
Strawberry Crème Liqueur	• 20



Cocktails



Mojito

Fresh mint, sweet & sour mix, lime, Bacardi and soda

• 35

Piña Colada

Pineapple, coconut cream, Bacardi, Malibu

• 35

Royal Lady

Bacardi, Malibu, Triple Sec, Midori, Pineapple juice, Blue Curacao

• 40

Senchi Alexander

St Remy brandy, cream, Crème de Cacao

• 35

Long Island Iced Tea

Vodka, Gin, Bacardi, Tequila, Triple Sec, lime juice, Coca Cola

• 50

Naphcream

Vodka, cream, baileys, co ee liquor and Malibu.

• 35

San Francisco

Strawberry liquor, blue coraco, vodka top up with red bull.

• 35

Volta Breeze

Tequila, Galliano and orange juice.

• 35

Caipirinha

Pittu, lime wedges and sweet & sour mix

• 35

Old Fashion

Jim beam, fresh orange slice and splash of angostura bitters

• 35

Mocktails



Sunset Beach

Orange, pineapple and Grenadine

• 25

Exotic Breeze

Mango, pineapple, cream and Grenadine.

• 25

Blessed Day

Sprite, Grenadine, crushed ice

• 25

Fresh Fruity

Banana, mango, pineapple and melon
Lime, lemon, sweet & sour mix, sparkling water

• 25

Fresh Lemonade

Lime, lemon, sweet & sour mix, sparkling water

• 25

Virgin Colada

Pineapple & Coconut Cream.

• 25

Milk Shakes



• 20

Please select from the following flavours;



Chocolate



Mint



Strawberry



Coffee



Vanilla



Coconut



Wine by the Glass



- Fat Barrel Chardonnay SOUTH AFRICA • 30
- Aix Rose FRANCE • 30
- Van Loveren River Red SOUTH AFRICA • 30

Champagne



Moët & Chandon Brut Imperial

FRANCE

Radiant aromas revealing apples, white peaches and pear. The palate is flavorful and smooth, followed by delicate crispness.

•
550

Veuve Clicquot Brut

FRANCE

Initial notes of apple and pear are followed by aromas of brioche and vanilla. A dry wine that is also rich and robust.

•
580

Moët & Chandon Nerctar Imperial

FRANCE

Elegant, softly sweet Champagne, with a rich fragrance of peach and clover honey, leading into a full palate of core fruits and hints of toast. Perfect with fresh fruit or dessert.

•
650

Moët & Chandon Rose Imperial

FRANCE

Intense bouquet of red fruits with rose nuances and a hint of pepper. A palate of juicy red berries with the freshness of peach.

•
690

Benoit Lahaye Rose de Maceration

FRANCE

Fruit and floral notes, soft and low in acidity, clean and crisp, makes for a perfect aperitif.

•
1200

Louis Roederer Carte Blanche Demi Sec

FRANCE

Matured in oak, ample and creamy with delicate freshness, accents of honey and almonds.

•
1300



Champagne



2004 Louis Roederer Cristal

FRANCE

Brilliant yellow, soft effervescence, sweet pollen on the nose, with the taste of yellow peach, apricot and mangoes.

1600

2003 Dom Perignon

FRANCE

Round and sumptuous, bright citrus and peach, with elegance and freshness. With air it becomes more textural with ginger and minerals.

1900

Sparkling Wine



Paparazzi Rose Asti Spumante

ITALY

Pale with gold and pink reflections, it is an intensely fresh wine with white flowers, citrus and grapefruit. The finish is smooth and lasting

165

Zonin Prosecco Black

ITALY

Blend of Glera and Pinot Noir Cuvee, where the two mingle perfectly. Fruit driven and an elegant finish.

130

Fantinel Prosecco Brut

ITALY

Pale yellow and persistent perlage, delicate flower essences, pleasantly soft with a velvety mouth feel.

135

Zonin Asti Spumante

ITALY

Blend of Glera and Pinot Bianco Cuvee, resulting in great freshness and versatility with food. Intensely aromatic with floral notes

135



White Wine



Tall Horse Sauvignon Blanc

SOUTH AFRICA

An engaging perfumed nose, with grassy tropical fruits and deliciously well rounded green pineapple, gooseberry and citrus flavors.

80

Fat Barrel Chardonnay

SOUTH AFRICA

The nose and palate show hints of tropical fruit and a generous touch of spice. Luscious peach and guava flavors add to the fruitiness of this elegant wine

65

Nederburg Reserve Chardonnay

SOUTH AFRICA

Aromas of vanilla oak, lime and melon. Refreshing with citrus and apricot flavors and a creamy texture.

100

Casillero del Diablo Sauvignon Blanc

CHILE

Pale yellow with green hues. An aroma of pears, limes and green apples. On the palate it is elegant and refreshing.

120

Bellingham Ancient Earth Chardonnay

SOUTH AFRICA

With orange rind and herbaceousness on the nose, this wine is crisp, well balanced and a lingering fruit filled after taste.

130

Mouton Cadet Bordeaux Blanc

FRANCE

Attractive mineral notes on the nose, while the palate is fresh and fruity. Citrus on the mid-palate which finishes with a touch of lime.

150

Bellingham Ancient Earth Sauvignon Blanc

SOUTH AFRICA

Lively lime green pineapple bouquet, layered with forthcomingripe citrus, melon and pear drop aroma.

150



White Wine



Boschendal Sauvignon Blanc

SOUTH AFRICA

Opulent white fruit flavors with hints of fig and lime. Rich and complex palate with capsicum undertones finishing with mineral elegance.

175

Marc Bredif Vouvray Classic

FRANCE

A stylish Chenin Blanc from the Loire Valley. Pale gold in colour with white flowers on the nose, the palate shows fresh acidity from grapefruit capped off with a touch of sweetness.

450

Domaine du Grand Tinel Cotes du Rhone

FRANCE

Medium to light body, flavours of green plum, apple and pear. Soft acidity with a buttery mouth feel and hazelnut notes.

480

Rose Wine



Aix Rose 750ml

FRANCE

100

Aix Rose 1500ml

FRANCE

Blend of Glera and Pinot Noir Cuvee, where the two mingle perfectly. Fruit driven and an elegant finish.

190

Douglas Hill White Zinfandel

USA

Pale pink, fruity Napa Valley wine with aromas of fresh strawberries and watermelons. A refreshing sweet wine very smooth on the palate.

100

Guy Saget Rose D'Anjou

FRANCE

Light bodied and refreshing wine from the Loire. Rounded and soft with a touch of strawberry. Makes for a wonderful aperitif.

110



Red Wine



Van Loveren River Red

SOUTH AFRICA

Smooth red blend, upfront fruit and berries on the nose and palate. Soft tannins and a pleasant lingering finish

100

Tall Horse Shiraz

SOUTH AFRICA

Rich, ripe, well rounded fruit flavors with an untamed spicy edge. Deep crimson color, supple, smooth and well structured.

100

Lutzville Merlot

SOUTH AFRICA

Plum and dark cherry flavors, mocha spice and a hint of eucalyptus. Full flavored and a real delight.

120

Lutzville Cabernet Sauvignon

SOUTH AFRICA

The rich blackberry and blackcurrant fruit flavours are complimented with soft vanilla spice and mint notes.

120

Nederburg Reserve Merlot

SOUTH AFRICA

Dark ruby color, aromas of strawberry, blackcurrant and soft vanilla. A powerful, well rounded wine with soft silky texture

140

Nederburg Reserve Cabernet Sauvignon

SOUTH AFRICA

Deep red-purple wine with aromas of game, sweet cherries, cassis and cedar. Dry and full bodied, with red currant and spice flavours and soft tannins to finish.

140

Bellingham Ancient Earth Merlot

SOUTH AFRICA

Medium bodied wine with fleshy plum and fruit pastille appeal. Perfectly supported by smooth ripe tannins and suggestions of spicy oak

160

Casillero del Diablo Shiraz

CHILE

Pronounced notes of cherries, black currants and dark plums on the nose. The palate has impressive fruit along with vanilla and tannins from aging in oak barrels.

160



Red Wine



Boschendal Shiraz

SOUTH AFRICA

Intense black fruit and spice, this wine has seamless richness, structure and intensity. With elements of juiciness and fruit core on the mid-palate, the aroma shows spice and tobacco.

165

KW The Mentors Orchestra

SOUTH AFRICA

Multi-faceted Bordeaux blend with aromas of dark chocolate, herbs, eucalyptus and integrated tannin structure.

280

Chateau Puy-Razac de Saint Emillion

SOUTH AFRICA

The combination of Merlot for its delicate and subtle richness and Cabernet Franc for its driven fruit and necessary tannin make this a very well structured wine.

285

The Chocolate Block

FRANCE

Predominantly blended from Shiraz, Cabernet and Grenache, this wine carries long on the palate with macerated fruits, marzipan and a superb velvety finish.

420

Chateau Kefraya

LEBANON

Nice deep red hue, lively and brilliant. Notes of ripe fruits, grapes roasted by the sun, with slight floral aromas. Has nice length and recalls fruits macerated in alcohol.

470

Chateauneuf-du-Pape, La Fiole du Pape

FRANCE

Rich and full bodied with lush blackberry and damson fruit, savoury and spice notes and smooth tannins on the finish. A wonderful wine.

490

Dessert Wine

Schroder & Schyler Sauternes

FRANCE

Sweet and honey drenched, with peach and pineapple, and also rich vanilla and butterscotch.

360

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