



FLOWERSHOP *Café*



BREAKFAST & BRUNCH

Green Benedict | 21,500

English muffin, avocado mash, poached egg, parmesan cheese served with a rocca pesto

Flowershop English Breakfast | 25,000

Classic combination of eggs cooked your way, bacon, potato hash, beans, mushrooms, tomatoes & brioche toast served with a complimentary americano coffee

Ekaro Breakfast | 19,000

Plantain basket with Nigerian style beans cooked in a tomato sauce with coconut milk topped with eggs cooked your way

The Omelettes | 22,000

- Brie stuffed omelette
- Egg white omelette stuffed with ricotta served with sausage beef patties, our tomato sauce, avocado mash & bread

The Breakfast Sandwich | 19,700

- Bagel
- Croissant

served with cream cheese, avocado, tomato, bacon & eggs cooked your way

FSC. English Muffin Duo | 19,700

Savory egg muffin served with a sausage patty, fried egg, bacon & mushroom topped with cheese

Sweet egg muffin served with whipped peanut butter, blueberry jam & banana

The Waffle

- Smoked salmon topped with a cream cheese mousse, avocado, poached egg & bacon crumbs | 24,500
- Fried chicken strips, served with a cider apple vinegar butter | 23,500

Shakshouka | 17,600

Poached eggs served in a spicy tomato sauce served with bread

Avocado Toast

- Flat croissant toast - avocado mash, poached eggs, parmesan cheese & arugula | 21,000
- Sourdough toast - avocado mash, poached eggs, crispy kale & chilli jam | 18,500

Breakfast Burrito | 20,500

Scrambled eggs, minced meat, cheese, avocado, black beans, corn & red bell pepper in a tortilla wrap

Egg Quesadilla | 19,700

tortilla wrap, scrambled eggs, sauteed mixed vegetables & yellow cheddar cheese. Served with a side salad

Lebanese Breakfast Plate | 21,500

Labneh, scrambled eggs, halloumi, mini manakish mix, vegetables

Sweet tooth

French Toast | 15,000

- Plain french toast
- Nutella stuffed french toast served with a side of whipped mascarpone, fresh mixed fruits & maple syrup

Classic Pancakes | 14,000

- Plain pancake stack
- Blueberry pancake stack served with a side of maple syrup, Nutella & berries

Açaí Bowl | 18,000

Açaí berries, raspberries, bananas, coconut milk, mixed berries topped with coconut flakes, cacao nibs, chia seeds, bananas & berries

Tropical Bowl | 15,500

Mango or pineapple mixed frozen smoothie topped with banana, chia seeds, berries & coconut flakes

Signature Waffle | 16,000

- Waffle served with salted caramel apple sauce & whipped cream
- Cinnamon waffle with a cinnamon maple sauce & whipped cream

Extra sides

Egg	2,300
Avocado	2,300
Chicken Sausage	5,000
Bacon	6,000
Smoked Salmon	8,300

Croissants

Plain	5,000
Pain au Chocolat	5,800
Salmon Scrambler	15,400
Turkey & Cheese	21,600
Cheese	11,500
Nutella	8,700



BITES & SALADS

Shawarma Taco | 17,500

Your choice of:

- Beef shawarma
- Chicken shawarma

and all the bits and bobs that come with it

Lamb Rolls | 13,500

Slow-braised lamb encased in flaky pastry

Yalla Mezza | 16,000

A trio of mezza plate with hummus dip, sambousik, fattayer, served with crudités & pita bread

Whipped Feta | 12,800

Whipped feta dip served with pistachios, pomegranate seeds & a drizzle of honey served with toasted sourdough bread

Seafood Basket | 19,800

Battered fried prawns and calamari basket served with a homemade aioli dip

Prawn Croquettes | 16,500

Fried prawn balls with sesame oil & spices served with a dipping soya sauce

Chicken Wings | 15,700

Crispy fried chicken wings served with your choice of sauce:

- Buffalo (breaded)
- Provençale sauce

African Plate | 21,500

Plate of beef & chicken suya, fried plantain & vegetarian spring rolls

Spicy Potato | 12,000

Crispy potatoes topped with a homemade harissa spice & served with homemade mayo

Classic Falafel | 12,800

Fried chickpea balls, pita bread & tahini sesame seed sauce

Falafel Salad | 19,600

Mixed greens, cherry tomatoes, radishes, beetroot, baby carrots, grilled red onions, fried chickpea balls served with a tahini sesame seed dressing & grilled pita bread

Quinoa Salad | 18,500

Mediterranean style quinoa salad with tomatoes, cucumbers, mint, basil, red onions, pine nuts, grilled eggplant, avocado & balsamic dressing

Chicken | 20,300 Prawn | 21,500

FSC. Ceasar Salad | 18,500

Iceberg, romaine lettuce, parmesan cheese with a classic ceasar salad dressing

Chicken | 20,300 Prawn | 21,500

Goat Cheese Salad | 21,500

Mixed greens, beetroots, clementines, avocado, cherry tomatoes, toasted almonds & our FS clementine Dijon mustard vinaigrette

Bangkok Beef Salad | 19,700

Marinated seared beef, vermicelli noodles, bell peppers, carrots, Chinese cabbage & an Asian dressing with peanuts

Chimichuri Beef Salad | 29,000

Mixed greens, Beef slices, Sprouts, served with a chimichuri dressing

Mexican Salad | 19,700

Romaine lettuce, grilled corn, avocado, black beans, red onions, tomatoes, radishes, avocado mash & a lemon olive oil dressing

Chicken | 20,800

Smoked Salmon Salad | 25,000

Mixed greens, smoked salmon, edamame, avocado & a ponzu oil dressing

Seafood Salad | 39,500

Mixed seafood grilled, apple, avocado, celery, tomato served with a lemon oil dill sauce

Chicken Burger | 24,000

Brioche bun, crispy chicken, rocket leaves, garlic aioli, buffalo sauce & a smoked apple coleslaw

Signature Cheeseburger | 28,500

Brioche bun, Australian beef patty, cheddar cheese, lettuce, tomato & caramelized onions

Falafel Wrap | 17,000

Tortilla wrap, fried chickpea balls, pickles, tomatoes & a tahini sesame seed sauce

Smoked Salmon Bagel | 21,500

Smoked salmon, cream cheese, lemon & arugula leaves

Lamb Wrap | 21,300

Sweet potato wrap, slow cooked lamb belly, pomegranate seed, almond

Chicken Ceasar Wrap | 24,000

Grilled chicken, ceasar dressing, iceberg lettuce in a tortilla wrap

FS Club Sandwich | 24,500

Chicken, pesto, sun-dried tomatoe, egg, cheese, bacon served with potatoe wedges

PANINIS

Tuna Melt Panini | 19,500

Tuna, chives, white cheddar cheese & homemade mayonnaise

The Caprese | 17,500

Pesto, tomato & mozzarella

Turkey Ham & Cheese Panini | 23,500

Turkey ham, mozzarella, mustard

Chicken Pesto Panini | 19,500

Panini bread, marinated chicken, homemade mayonnaise & mozzarella cheese

SOURDOUGHS

The Steak | 19,800

Beef fillet slices, caramelized onions, rocca, grilled bell peppers & a herb mayo sauce

Add cheese | 3,500

The Shredded Chicken | 19,500

Baked marinated shredded chicken, jalapeño mayo, rocca & cheddar cheese

The Veg | 18,500

Grilled zucchini, grilled eggplant, tomatoes, avocado, mixed greens & homemade pesto

Halloumi cheese | 3,800

SANDWICHES & MAINS

Penne Pasta | 20,300

Your choice of:

- Creamy pesto sauce
- Roasted tomato sauce
- Mushroom cream sauce

Chicken | 22,000 Prawn | 24,000

The Curry | 21,500

Homemade curry sauce served with basmati rice, a side of boiled egg, papaya, pineapple, naan & chutney

Chicken | 23,500 Prawn | 24,500

Chicken Pot Pie | 24,200

Chicken, braised leeks, mushrooms, potatoes topped with a puff pastry lid & a side of green salad

Mama Africa Rice Pot | 26,600

Our jollof inspired rice dish with peas, carrots, prawns, calamari, fried plantain & a spicy tomato sauce

Chimichuri Lamb Chops | 41,500

Grilled South African lamb chops, mashed potatoes & a chimichurri sauce

Beef Lasagna | 21,500

Layered pasta sheets cooked with a béchamel & bolognese sauce

Croaker Fish | 30,500

Grilled fish served with potatoes, olives tomatoes, mussels & a basil oil sauce

Beef Fillet (S.A.) | 39,500

Grilled 200g fillet, mash potato, sautéed greens & a beef reduction sauce

- Ribeye (250 g) | 72,500

Grilled Salmon | 40,500

Salmon filet, sautéed vegetables & a red bell pepper sauce served with a side of white rice or mash potato

Jumbo Prawns | 35,600

Grilled marinated prawns & a side of baked sweet potatoes

*Ask for the suya version

Cornbeef Shepherds pie | 27,500

Cornbeef, minced meat topped with a plantain & sweet potato mash served with a side salad,



KIDS

Fish Fingers | 15,000

Fish fingers with tartar sauce & fries

Chicken Nuggets | 15,000

Homemade chicken nuggets & fries

Mini Burger | 15,000

Brioche bun with your choice of a beef or chicken patty & fries

Spaghetti Bolognese | 11,000

Spaghetti, minced meat and tomatoe sauce, parmesan

DESSERT

Chocolate Lava Cake | 13,800

Molten chocolate cake & vanilla ice-cream

- Pistachio stuffed Molten cake option

Apple Crumble | 13,800

Baked apple crumble, salted caramel & vanilla ice-cream

Sticky Toffee Pudding | 13,800

Baked toffee pudding, sticky toffee sauce & vanilla ice-cream

Malva Pudding | 13,800

South African apricot cake, butter cream sauce & vanilla ice-cream

Tagliatelle Crêpe | 15,500

Crêpe served with white and milk chocolate sauce topped with vanilla ice-cream

Homemade Ice-Cream | 5,300

- Nutella
- Mango
- Snickers
- Pistachio
- Orea
- Vanilla

Cake selection from display fridge

EXTRA SIDES

Grilled Prawns	8,500
Grilled Chicken	6,600
Sautéed Vegetables	5,700
Jolloff Rice	6,500
Fries	5,500
Sweet Potato Wedges	5,500
Mashed Potatoes	5,500

COFFEES

Iced Latte | 7,200

Shot of espresso, milk & ice

- Caramel
- Vanilla
- Coconut
- Cinnamon

Iced Americano | 4,900

Brewed coffee & ice

Iced Matcha Latte | 7,700

Matcha, milk & ice

Affogato | 8,000

Vanilla ice cream, espresso shot

Chai Latte | 6,400

Spiced black tea & steamed milk

Dirty Chai | 7,700

Chai latte, shot of espresso & ice

Frappucino | 8,500

Shot of espresso, milk, ice & topped with whipped cream

- Caramel
- Vanilla
- Hazelnut
- Chocolate

Milkshake | 9,800

- Caramel
- Vanilla
- Hazelnut
- Chocolate
- Strawberry
- Oreo

Dirty Sailor Milkshake | 10,800

Gin, salted caramel, ice-cream & whipped cream

Macchiato | 5,800

Shot of espresso & a splash of milk

Espresso | 4,900

One shot of espresso

Double Espresso | 6,200

Two shots of espresso

HOT

Caramel Macchiato | 6,800

Shot of espresso, splash of milk & caramel

Cappuccino | 6,600 | 7,100

Shot of espresso, steamed milk & foam

Long Macchiato | 6,600

Shot of espresso & milk

Flat White | 6,000

Shot of espresso & steamed milk

Mochaccino | 7,200

Shot of espresso with chocolate, milk & foam

Beetroot Latte | 7,200

Steamed milk & fresh beetroot shot

Turmeric Latte | 7,700

Steamed milk & turmeric shot

Matcha Latte | 7,700

Steamed milk & matcha powder

Hot Chocolate | 7,900

Homemade chocolate ganache, milk & whipped cream

Lebanese Coffee | 5,800

Finely ground traditional arabica brewed coffee

Dirty Chai | 7,900

Chai latte, shot of espresso

Chai Latte | 5,700 | 6,400

Spiced black tea & steamed milk

Tea | 6,000

Your choice from our tea selection

Infusions | 6,000

Your choice of fresh mint or ginger infused in hot water

COLD

JUICES

Golden Glow | 7,900

Carrot, pineapple, turmeric & ginger

Mean Green | 7,900

Kale, spinach, parsley, celery, apple, cucumber & lime

Beet It | 7,900

Beetroot, orange, pineapple

OCB | 7,900

Orange, carrot, beetroot, apple, ginger & cinnamon

The Classics | 7,900

- Apple
- Orange
- Pineapple
- Carrot
- Watermelon

The Papaya | 7,900

Papaya, pineapple & orange

Immune Boost | 8,500

Watermelon, pineapple, lime & kiwi

Bottled Juice | 9,600

All our juices are pressed daily

SMOOTHIES

Guilt-Free Strawberry | 9,500

Banana, strawberry & coconut milk

Pineapple Kale | 9,500

Kale, pineapple, banana, peanut butter, coconut milk & honey

Banana Butter | 9,500

Banana, coconut milk, almond butter, peanut butter, protein powder & maca powder

Chocoloco | 9,500

Banana, cacao, honey, peanut butter, melted chocolate & almond milk

Tropi Baobab | 9,500

Pineapple, tropical fruits, coconut milk & baobab

DRINKS

Water | 2,000 | 2,900

Perrier | 3,900

Coca-Cola | 2,900

Fanta | 2,900

Sprite | 2,900

BOOSTER SHOTS

Super Shot | 5,000

Lime, ginger, apple cider vinegar, cayenne pepper & turmeric

Apple Shot | 5,000

Apple, apple cider vinegar, cinnamon & ginger

MOCKTAILS

Chapman | 8,000

Our take on the famous Nigerian mocktail made with grenadine syrup, bitters, Fanta, Sprite, orange juice & lemon

Lemonade | 7,200

Our twist on the sweetened lemon-flavored beverage with fresh lemon & a homemade syrup with orange blossom water

Minted Lemonade | 7,200

Our twist on the sweetened lemon-flavored beverage with fresh lemon & a homemade syrup with orange blossom water & fresh mint

Iced tea | 7,000

Your choice of fresh homemade iced tea

All alcoholic cocktails are also available as mocktails | 7,200

All prices are exclusive of VAT, C.T & S. C

COCKTAILS

Blueberry Mojito | 9,500
Lime, white Rhum, sugar, mint & blueberries

Blackberry Gin Basil | 9,500
Lemon juice, gin, basil & blackberries

Piña Colada | 9,500
Pineapple juice, white rhum & coconut cream

Aperol Spritz | 9,500
Prosecco, aperol, orange juice & soda water

Richards Long Island | 9,900
Vodka, tequila, light rum, triple sec, gin, orange juice & soda water

Ogogoro Island | 9,500
Ogogoro, pineapple juice & lime wedges

Pedro Special | 9,500
Ogogoro, Malibu rum, lemon juice & red wine

Old Fashioned | 9,500
Sugar with bitters & whiskey

Moscow Mule | 9,500
Ginger beer, vodka & lime juice

Shaken Martini | 9,500
Vodka, dry vermouth, lemon twist & olive

Sex On The Beach | 9,500
Vodka, peach schnapps, orange & cranberry juice

Aperol Spritz | 9,500
Aperol, prosecco, orange juice & soda water

Margarita | 9,500
Tequila, orange liqueur & lime juice

Bloody Mary | 9,500
Vodka, tomato juice & spices

Sangria | 9,500
Wine & mixed fruits

Classic Side Car | 9,500
Brandy, orange liqueur & lemon juice

House wine by the glass | 9,800
Red or white

RED WINES

Lanzerac | 58,000
Syrah

Delaire Graff | 65,000
Shiraz

Bruce Jack | 48,000
Cabernet Sauvignon

Bruce Jack | 45,000
Merlot

Bruce Jack | 45,000
Pinotage

Villa Alvor | 49,000
Mixed Blend

Villa D Maria Rufo | 49,000
Mixed Blend

The Vinoneers Eternal 8 | 51,000
Mixed Blend

Domaine St. Bertrand | 29,500
Cote du Rhone

Chateau La Vaisinerie | 40,000
Merlot

Apostle | 39,000
Mixed blend

Santa Rita | 38,500
Malbec

La Maestrelle | 48,000
Mixed Blend

Villa Antinori Rosso | 59,000
Mixed Blend

Red Tempranillo | 30,500
Mixed Blend

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ROSE WINES

Casal Garcia | 28,000

Villa Alvor | 47,000

Tulipa Rose | 38,000

SWEET WINES

Casal Garcia White | 37,000

Casal Garcia Red | 37,000

PROSECCOS

The Independent Brut | 44,000

The Independent Rosé | 44,000

Mary J Blige Brut | 75,500

Prosecco by the Glass | 9,900

WHITE WINES

Tokara | 44,000
Sauvignon Blanc

Atatraxia | 49,000
Sauvignon Blanc

Tokara Reserve | 48,500
Chardonnay

Santa Rita | 31,000
Chardonnay

Mont Blois | 42,000
Sauvignon Blanc

Tokara | 37,000
Chardonnay

Villa Antinori Bianco | 60,000
Mixed Blend

Santa Christina | 51,500
Pinot Grigio

Villa Alvor | 44,000
Mixed Blend

Casal Garcia | 26,000
Mixed Blend

CHAMPAGNES

Moët Brut Imperial | 185,000

Moët Nectar Imperial | 220,000

Moët Rosé | 233,000

Veuve Brut | 210,000

Veuve Rosé | 235,000

