

**IBOM HOTEL
& GOLF RESORT**

VISTA RESTAURANT

ALL DAY DINING

A LA CARTE MENU
(24 Hours)

**BREAKFAST BUFFET 6:30AM – 10:00AM
MONDAY TO FRIDAYS
6:30AM – 10:00AM**

(WEEKENDS & PUBLIC HOLIDAYS)

**LUNCH BUFFET 12:30PM – 4:00PM
SUNDAY BRUNCH 12:30PM – 5:00PM**

**DINNER BUFFET 6:30PM – 10:00PM
KIDS BUFFET BELOW 11 YEARS: 50% DISCOUNT
UP TO 3 YEARS: *FREE***

ALL PRICES IN NIGERIAN NAIRA - VAT & TAXES INCLUDED
DRINKS CONTAIN ALCOHOL, SALE IS PROHIBITED UNDER 18 YEARS

Tray Charge for every Room Service is NGN 1,500

SALADS

Seasonal Salad  2-6-7-9-10-11-12	N6,000
Lettuce, cucumber, tomato, grated carrots & beetroot topped with croutons Your choice of dressings; vinaigrette, mayonnaise, low fat or cocktail.	
Spicy pineapple salad with diced chicken 1-2-6-7-9-10-11-1	N8,500
Diced pineapple and chicken chunks mixed with vegies, sweet chili & roasted peanuts.	
Russian Salad  2-6-7-6-8-9-11-12	N8,500
Diced boiled potatoes, carrots, green sweet peas, gherkin ,eggs & mayonnaise.	
Avocado prawns salad (seasonal) 1-2-3-6-7-9	N11,000
Lime poached king prawns, tossed with avocado topped with olive oil and lime.	

STARTERS

Chicken Spring Rolls 3-4-5-6-7-9-12	N9,000
6 rolls filled with shredded chicken, stir fried with carrots, oyster sauce + chili pepper. Served with sweet chili sauce.	
Vegetable spring Rolls  3-4-,5-6-7-9-10-12	N9,000
6 Vegetable rolls served with soy sauce and sweet chili dip.	
Beef Samosa's - 1-3-6-7-9	N9,000
6 rolls of minced beef sauté with ginger, garlic + chili pepper. Served with light soy sauce.	
Prawns Cocktail 1-2-3-6-7-9-10-12	N10,000
Lime-poached king prawns, tossed with pineapple chunks, topped with cocktail sauce on a bed of shredded lettuce.	

SOUPS

Vegetable soup with ginger  6--8-9-10-12 **N7,500**
 Smooth in texture & rich in veg's finished with orange juice.

Asian Hot & Sour chicken soup 2-6--9-10-12 **N2,500**
 Traditional Asian soup with chicken chunks, vegetables & egg drop.

Peppered soup 3-4-5-6-7-9-12 **N10,000**
 Please ask the waiter for our daily special pepper soup.

Sandwich + Burgers

Portion French Fries 1-2-6-7-9-11-12 **N3,000**
 Served with mayonnaise + ketchup.

Beef Burger 1-2-6-7-8-9-10-12 **N12,000**
 100% pure chunk beef minced patty, season, grilled served on a sesame bun, with lettuce, tomatoes, gherkins and mayonnaise.

Royal Club Sandwich 1-2-6-7-8-9-10-11-12 **N12,000**
 Triple decker with toasted white bread with pork bacon, fried egg, chicken, tomato, lettuce and mayonnaise.

Steak Sandwich 1-2-6-7-8-9-10-11-12 **N15,000**
 Crisp baguette sandwich spread with mustard & topped with a seared beef steak. With lettuce, tomato, pickles and caramelized onions.

Chicken burger 1-2-4-6-7-8-9-10-11-12-14 **N13,000**
 100% pure minced chicken patty, seasoned and grill
 Served in a sesame seeds bun with lettuce, tomato, topped with sauté mushroom +chips.

Crque Monsieur **N13,000**

Vegetarian Sandwich 1-2-6-7-12 **N10,000**
 Pure vegies season grilled served on a sesame bun, with lettuce, tomatoes, gherkins.

Additional toppings **N650**

- Fried eggs **N650**
- Crispy bacon **N650**
- Cheese **N650**

Sandwich & burgers are served with chips + coleslaw

MAIN COURSES

All main courses (unless specific condiments are mentioned) are served with your choice of chips, Basmati rice, Jollof rice, mashed or boiled potatoes and daily seasonal vegetables or mixed salad.

FISH & SEA FOOD

Grilled fish fillet	1-2-4-6-7-8-9-10-12	N15,000
Grilled Fillet of croaker fish with Salsa Verde, served with lime, chips & tomato ketchup.		
Pan grilled Tiger Prawns 🦐	1-3-6-7-8-9-10-12	N20,000
220g tiger prawns, marinated with garlic & lime butter .		
Stir fried prawns section 🦐	1-3-6-7-8-9-10-12	N20,000
220g headless tiger prawns, sauté with ginger, garlic, vegetables & oyster sauce.		
Peppered Salmon Fillet 🍷	4-6-9-11	N20,500
Pan fried fish fillet seasoned with mustard, chilies, onion paste.		

MEAT & CHICKEN

Chicken Scaloppini	1-2-6-7-8-9-10-12	N13,000
Pan fried breaded chicken breast with mushroom sauce Serve with mashed potato or chips + seasonal vegetables or mixed salad.		
Boneless chicken Bbq style	6-7-9-10-11-12	N15,000
Marinated with suya spices and herbs + olive oil.		
Beef Scaloppini	1-2-6-7-8-9-10-12	N10,000
Marinated steak sliced breaded with bread crumbs.		
Fish Scaloppini	4-6-9-11	N15,000
Fillet of fish with bread crumbs.		
Pork Scaloppini		N10,000

Bbq chicken skewers	1-6-7-8-9-12	N13,500
Three sticks of marinated skewers .		
Beef or chicken Suya stick		N8,000
Two fillet chicken on skewers .		
Chicken Cordon Bleu		N15,000
250g chicken breast stuffed with ham/Cheese .		
Chicken Biryani Rice	1-6-10	N10,000
Basmati rice cooked with chicken & Arabic spices.		
Chicken in sweet and sour sauce	 1-6-19-11-13	N12,000
Diced boneless chicken simmer in sauce garnish with pineapple.		
Prime Beef fillet		N22,000
220g beef fillet pan fried served with creamy mushroom sauce.		
Lamb Chops Marinade		N15,000
200g chops marinated with pepper corn serve with sauce.		
BBQ grilled pork chop		N12,000
Beef Fillet¹⁺²	6-7-8-9-10-11-12	N22,000
220g prime beef fillet steak pan-fried, topped with crushed black pepper & flambéed with Cognac and finished with fresh cream .		

¹ Steaks are grilled rare, medium rare, medium, well done or other temperatures on request.

² Steaks are served with your choice of creamy peppercorn sauce, mushroom or Stroganoff sauce. (contains alcohol)

VEGETARIAN DISHES

Vegetable biryani rice	 1-6-9-10	N13,000
Basmati rice cooked in a pilaf way with vegetables & Arabic spices .		
Sesame Noodles Stir fry	  1-6-9-10-12	N10,500
Pasta cook with vinegar, honey & chili sauce.		
Dal Makhani		N8,000
Vegetable Curry	 6-12	N10,500
Vegetables simmer in Indian style curry sauce.		

Vegetable Roti or Chapatti

N3,000

Pasta & Noodles

Your choice of spaghetti, penne or farfalle 1-2-3-4-6-7-8-9-10-11-12-14

N6,000

Pastas are served with grated Parmesan cheese.

Napolitano

Tomato sauce with a hint of basil oil.

N6,000

Creamy Tagliatelle Chicken Noodle

Creamy egg spiced noodles serve with bread chicken.

N7,000

Bolognaise

Tomato-beef ragout with a hint of oregano.

N10,500

Arrabbiata 🌶️

Spicy tomato sauce + garlic + chilies

N7,000

Carbonara ---

Fresh cream + pork bacon + egg + black pepper.

N7,000

Jollof 🌶️

Spicy tomato with local flavors + chilies, the Nigerian favorite.

N7,000

Seafood Pasta

With Calamari, fish and prawns in a creamy sauce.

N20,000

Chow Mein Noodles 1-2-3-6-7-8-10-11-12

N15,000

Asian style stir-fried noodles with chicken + vegetables, enhanced with oyster & soy sauce.

NIGERIAN SPECIALTIES

Local Stew of the Day 6-7-9-10-12

N15,000

Please ask the waiter for our today's special

Stews are served with your choice of rice: boiled, jollof or fried

Additional portion of swallow/rice

Mixed Meat Stew 6-7-9-10-12	N15,000
Assorted meat seasoned simmer in spiced tomato sauce serve Yam or plantain.	
Local soup of the day 6-7-9-10-12	N16,000
Please ask the waiter for our todays special.	
Edikang Ikong Soup 6-7-9-10-12	N16,000
Ibom's Specialty; Local leaves simmered with your choice of smoked fish, goat or beef.	
Afang Soup 6-7-9-10-12	N16,000
Local leaves stewed with your choice of smoked fish, goat or beef.	
Okro Soup 6-7-9-10-12	N16,000
Ibom's Specialty; vegetable simmered with goat or beef.	
Fisherman Soup 6-7-9-10-12	N25,000
Assorted fish cooked ,garnish with snail and prawn.	
Plate of fried ripe plantain or yam 6-7-9-10-12	N7,500
Served with your choice of sauce.	
Plate of boiled unripe plantain or yam 6-7-9-10-12	N7,500
Served with palm oil sauce. Soups are served with two swallows of your choice.	
Gari, Semovita, Wheat flour or Pounded	N2,000
Special Swallow	N3,000
Oat meal, Pounded yam, Amala, Zardza.	
Jollof, Fried, Coconut, Mix rice & beans	N11,000
Nigerian local rice cooked to test.	
Mix beans and plantain pottage	N7,000
Brawn beans season simmer with palm oil.	
Unripe plantain pottage	N6,000
Diced plantain cooked to test garnish with pumpkin leaf.	

Peppered Fish Chunk	N10,000
Seasoned cut fried fish glazed with spicy sauce.	
Cut Pieces Chicken	N15,500
Grilled chicken chunk braised with hot sauce .	
Peppered Snail	N18,000
Cat of the day	N20,000
Whole well-seasoned bbq fish.	
Peppered Goat meat	N10,000

DESSERTS

Seasonal Fresh Sliced Fruits Plate	N7,000
Pineapple, watermelon, papaya & other seasonal fruits.	
Cake of the day <small>1-2-6-7-8-9-12</small>	N7,000
Ask waiters for our daily cake or pastry specialty.	
Bread Loaf	N6,000
Ice Cream <small>1-2-6-8-9-12 (Home-made)</small>	N4,000
per scoop your choice of vanilla, chocolate & strawberry.	

Food Symbols

 Sustainable

 Vegetarian

 Gluten free

 Contain chili - hot

Consuming raw or undercooked meat, seafood and eggs may increase your risk of food-borne illness

Kindly notify one of our associates if you have any allergy intolerances above items upon request can also be prepared to your special dietary requirements (low salt, low cholesterol, etc.)

Menu items that contain alcohol are indicated

The hotel reserves the right to make changes in the preparations of the menu in case a product is not available.

Some items in the menu may contain frozen and/or imported products

Take Away Food Disclaimer

In taking away the food detailed above, you acknowledge that you will be responsible for the safe transportation and storage of the food and understand that this agreement is on the basis that we accept no liability in respect of this food once removed from the premises

FOOD ALLERGEN / FOOD INTOLERANCE

1 = Cereals/Gluten–

8 = Milk/lactose and products thereof

2 = Eggs and products thereof–

9 = Nuts and products thereof

3 = Crustacean and products thereof–

10 = Celery and products thereof

4 = Fish and products thereof–5=Mollusc–

11 = Mustard and products thereof

6 = Peanuts and products thereof–

12 = Sesame seeds and products thereof

7 = Soybeans and products thereof–

13 = pork and pork products thereof

Prices are inclusive of tax and service charge

WINES

CHAMPAGNE

Moët & Chandon Brut	280,000
Moët & Chandon Nectar Brut	360,000
Moët & Chandon Nectar Rose	360,000
Dom Perignon	750,000
Veuve Clicquot Ponsardin	250,000

SPARKLING WINE

Fantinel Prosecco Brut	45,000
Fantinel Prosecco Rose	45,000
Martini Sparkling	45,000
André Sparkling	40,000
Chamdor Non-Alcoholic	20,000

WINES/SPARKLING

Montepuciano dabruzzo	70,000
Chatunuf de pape	150,000
Cuvee speciale red	30,000
Carlo rossi red	30,000
Carlo rossi white	30,000
Escudo rojo red	60,000
Escuro rojo white	60,000
Nederbug red	65,000
Nederbug white	65,000
Mouton cadet red	70,000
Mouton cadet reserve	70,000
Mapu sauvignon red	45,000
Mapu white	45,000
Mapu red reserve	65,000
Sweet red dc wine	20,000
Sweet white dc wine	20,000
Drostdy hof red wine	20,000
4th street red	20,000
Four cousins red	30,000
Four cousins white	30,000
Two oceans red	20,000
Two oceans white	20,000
Chamdor non alcoholic	20,000
Martinellis non alcoholic wine	20,000
Cloudy bay white	45,000

WHITE & ROSE WINE

Mouton Cadet Reserve Graves Bordeaux 70,000

RED WINES

Montepulciano d'Abruzzo 70,000

Reserve Mouton Cadet Graves Bordeaux 70,000

Reserve Spéciale Cabernet Sauvignon 45,000

Gerard betrand 45,000

Mapu Cabernet Sauvignon 45,000

MARTINI

Martini blanco 45,000

Martini red 45,000

Martini dry 45,000

SOFTS & BEER**WATER & LIMONADES**

Coca Cola, Coke Zero, Fanta, Sprite 2,000

Bitter Lemon, Tonic Water, Soda 2,000

Fayrouz, Ginger Ale 2,000

Maltina, Amstel, Guinness Malta 2,500

Red Bull, Power Horse 4,500

Mineral Water 50cl 1,500

Mineral Water 75cl 2,000

Mineral Water 150cl 2,500

JUICES

Juice by Glass (33cl) 8,000

Juice pack (100cl) 5,000

Fresh Juices 6,000

Uyo Abadie (mixed fruits) 6,000

BEER

Champion, 2,500

Star, Star Radler, Star Lite, Harp 2,500

Gulder, Grand Beer, "33", Hero 2,500

Heineken (60cl) 3,000

Guinness stout (33cl), Extra Smooth 3,000

Legend (33cl) 3,500

MIXED DRINKS

Snapp (33cl), Redd's 3,500

Chapman 5,000

Orijin (33cl) 2,500

Orijin (60cl) 3,000

HOT BEVERAGES

ILLY COFFEE SPECIALTIES

Single Espresso	2,000
Double Espresso	3,000
Cappuccino	2,500
Latte Macchiato	3,000
Half and Half	3,000
American Coffee	3,000
Cup of Ronnefeldt tea selection	3,000
Hot Chocolate	3,000

ILLY COFFEE COCKTAILS

Nigerian Coffee – with Amarula	5,500
Mafia – with Brandy, cold or hot	5,500
Espresso Martini	5,500

COGNAC, BRANDY & RUM COGNAC 4cl

Martell VSOP	20,000
Hennessy VS	15,000
Hennessy VSOP	20,000
Hennessy XO Special	65,000
Remy Martin VSOP	20,000
Remy Martin XO	65,000
Martell VSOP	15,000

BRANDY 4cl

Gran Duque D'Alba	8,000
Cardenal Mendoza	2,000

RUM 4cl

Capt. Morgan	8,000
Bacardi Superior	8,000
Bacardi Gold	8,000
Havana Club Anejo Especial	8,000
Ron Zacapa 23 years	8,000

COCKTAILS

VIRGIN COCKTAILS

SUN SET	8,000
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Orange Juice, Pineapple Juice, Angostura, Grenadine

VIRGIN COLADA	8,000
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Pineapple Juice, Coconut Milk

FLORIDA	8,000
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Fresh Lemon Juice, Fresh Orange Juice, Grenadine

IBOM SPECIALS

CHAP KING	8,000
Classic Chapman with Campari	
CHAP QUEEN	8,000
Classic Chapman with Pimms No 1	
GREEN MERIDIEN	8,000
Green Peppermint, Lemon Juice and Soda	
AKWA IBOM SPIRIT	10,000
White Rum, Oogoro, Lemon Juice, Grenadine	

LONG DRINKS

GIN & TONIC	10,000
Gordons Gin, Tonic Water, Lime	
CUBA LIBRE	10,000
Barcelo Ron, Coke, Lime juice	
VODKA LEMON	10,000
Absolute, Bitter Lemon, Lime	
FLAVOURED G&T	10,000
Your choice of Gin and Flavors	

CLASSIC COCKTAILS

MARTINI COCKTAIL	10,000
Gin, Vermouth Dry, Olive	
MARGARITA	10,000
Tequila, Cointreau, Lemon Juice	
MANHATTAN	10,000
Whisky, Red Martini, Angostura	
DAIQUIRI	10,000
White Rum, Triple Sec, Lemon Juice	
BLACK RUSSIAN	10,000
Vodka, Kahlua	
RUSTY NAIL	10,000
Whisky, Drambuie	
COSMOPOLITAN	10,000
Vodka, Cranberry Juice, Lemon Juice	
SIDE CAR	10,000
Cognac, Cointreau, Lemon Juice	
OLD FRENCH FASHIONED	12,000
Cognac, Cointreau, Bitters	
WHISKEY SOUR	10,000
Whiskey, Lemon juice, Syrup	
TEQUILA SUNRISE	10,000
Tequila, Orange Juice, Grenadine	

GIN FIZZ	10,000
Gin, Lemon Juice, Sugar, Soda	
BLOODY MARY	10,000
Vodka, Tomato Juice, Lemon Juice,	
AMERICANO	10,000
Campari, Red Martini, Soda Water	
PINA COLADA	10,000
White Rum, Coconut Cream, Pineapple Juice	
PLANTER'S PUNCH	10,000
White + Dark Rum, Pineapple Juice,	
Orange Juice, Grenadine Syrup	
LONG ISLAND ICE TEA	10,000
Vodka, White Tequila, White Rum, Gin,	
Triple Sec, Lemon Juice, Coke	

BITTERS & LIQUORS

APERITIFS / BITTERS 4cl

Martini Bianco, Rosso, Dry	5,000
Campari	5,000
Amaro Ramazotti	8,000
Jägermeister	8,000
Ricard	8,000
Aperol	5,000

LIQUORS 4cl

Amarula, Bailey's	6,000/8,000
Malibu	6,000
Illy Coffee Liquor	8,000
Tia Maria, Kahlua,	8,000
Southern Comfort	8,000
Pimm's	8,000
Cointreau	8,000
Drambuie, Grand Marnier	8,000
Harveys Bristol Cream	8,000
Get 27 / Get 31	8,000
Sambuca Molinari	8,000
Limoncello	8,000
Mandarine Napoleon	6,000
De Kuyper Fruit Liquors	8,000
Grappa	8,000

WHISKY

BLENDED MALT 4cl

Hennessy vsop	20,000
Hennessy vs	15,000
Hennessy xo	65,000
Patron Silver	15,000
Beefeater	8,000
Red label	8,000
Black label	10,000
Gold label	15,000
Blue label	15,000
Martell vsop	20,000
Martell vs	15,000
Remy martini vsop	15,000
Remy martini xo	40,000
J&B Rare, Grant's, Ballantines	8,000
Famous Grouse, Dimple 15 years	8,000
Chivas Regal 12 years	15,000
Chivas Regal 18 years	20,000
Johnnie Walker Red Label	8,000
Johnnie Walker Black Label	10,000
Johnnie Walker Gold Label	15,000
Johnnie Walker Platinum	15,000
Johnnie Walker Blue label	15,000

SINGLE MALT 4cl

Glenfiddich 12 years	15,000
Gleniddich 15 years	18,000
Glenfiddich 18 years	20,000
Glenmorangie Lasanta	15,000
Glenmorangie Quinta Ruban	15,000
Glengoye 17 years	15,000
Cao Illa	15,000
Glen Ord	15,000
Ballantine	15,000

IRISH WHISKEY 4cl

John Jameson black barrel	15,000
John Jameson – green	10,000
Bushmills Black	15,000

IBOM HOTEL & GOLF RESORT

BOURBON WHISKEY 4cl

Jack Daniels	8,000
Jack Daniels honey	8,000
Wild Turkey	8,000

CANADIAN WHISKY 4cl

Canadian Gold	8,000
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SPIRITS

VODKA 4cl

Absolut Blue + Red	8,000
Absolut Flavored	8,000
Stolychnaya	8,000
Smirnoff Red + Blue	8,000
Wyborowa	8,000
Grey Goose	10,000
Belvedere	10,000
Skyy Vodka	10,000

GIN 4cl

Gordon's London Dry	8,000
Bombay Sapphire	8,000
Tanqueray	8,000

OTHERS 4cl

Camino Gold	8,000
Camino Silver	8,000
Tequila Gold	8,000
Tequila White	8,000
Bacardi gold	6,000
Bacardi white	6,000
Captain Morgan	6,000
Malibu	6,000
Havana club	4,000
Zacapa	6,000
Gran Duque de Alba	8,000
Amarula	6,000
Southern comfort	8,000
Kahlua	8,000
Tia Maria	8,000
Sambucca molinary	8,000
Baileys Irish cream	8,000
Grappa Piave	8,000
Drambuie	8,000
Liq Cointreau	8,000

Mandarine Napoleon	6,000
Cherry brandy	6,000
Crème de bananes	6,000
Blue curacao	6,000
Triple sec	6,000
Passion fruit	6,000
Crème de casis	6,000
Jagermeister	8,000

SPIRITS BY BOTTLE

Martell VSOP	250,000
Remy Martin VSOP	250,000
Hennessy VS	180,000
Jack Daniels	95,000
Johnnie Walker Red Label	50,000
Johnnie Walker Black Label	75,000
Glenfiddich 12 years	130,000
Glenfiddich 18 years	380,000
Bailey's Irish Cream	60,000
Gordon's Dry Gin	50,000
Campari Bitter	55,000
Vodka Belvedere	150,000
Bacardi Superior	65,000
Tequila Camino	75,000
Martell VS	180,000
Ballantine	180,000
Skyy vodka	95,000
Absolut blue	75,000
Grey goose	120,000
Belvedere	150,000
Absolut	35,000
Absolut pepper	35,000
Smirnoff blue	50,000
Smirnoff red	50,000
Gordons dry gin	50,000
Beefeater	50,000
Red label	50,000
Black label	75,000
Gold label	250,000
Blue label	250,000

IBOM HOTEL & GOLF RESORT

Bombay sapphire	50,000
J+b rare	55,000
Famous grouse	65,000
Chivas regal 12yrs	75,000
Chivas regal 18yrs	150,000
Martell vsop	250,000
Martell vs	180,000
John Jameson black barrel	85,000
John Jameson – green	75,000
Jack Daniels honey	95,000
Jack Daniels	95,000
Wild turkey	45,000
Glenfiddich 12yrs	130,000
Glenfiddich 18yrs	380,000
Glenmorangie quinta	120,000
Glenmorangie lasanta	125,000
Glengoyne 17yrs	130,000
Bacardi gold	65,000
Bacardi white	65,000
Captain Morgan	45,000
Malibu	65,000
Havana club	75,000
Zacapa	75,000
Tequila white	75,000
Tequila gold	75,000
Camino gold	75,000
Camino silver	75,000
Patron silver	75,000
Hennessy vsop	280,000
Hennessy vs	180,000
Hennessy xo	880,000
Gran Duque de Alba	80,000
Remy martini vsop	250,000
Remy martini xo	750,000
Amarula	50,000
Southern comfort	75,000
Kahlua	75,000

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Tia maria	75,000
Sambucca molinary	75,000
Baileys irish cream	60,000
Grappa piava	75,000
Drambuie	75,000
Liq Cointreau	85,000
Mandarine napoleon	50,000
Cherry brandy	60,000
Crème de bananes	60,000
Blue curacao	60,000
Triple sec	60,000
Passion fruit	60,000
Crème de cassis	60,000
Jagermeister	75,000
Ballantine	180,000