



EXCITE YOUR PALATE WITH OUR SATISFYING CULINARY DELIGHTS

BREAKFAST

English (Eggs, Sausage, Streaky Bacon, Beans)	N15500
Kosher (Eggs, Chicken Sausage, Beans)	N15500
American (Pancakes or Waffle, Scrambled Eggs, Bacon)	N16000
Cumberland (Eggs, Cumberland Sausage, Bacon, Beans)	N16500
Light And Easy (Smoked Salmon And Scrambled Eggs)	N11000
Greenville (Yam And Eggs with Corned Beef)	N13500
Meat Feast (Fillet Medallion, Beef Sausage, Beans, Eggs)	N22500
Griddle Cakes n Chicken (Buttermilk Griddle Cakes, Crispy Chicken, Spicy Maple syrup, Chilli Jam)	N25,500
The Orchid Bistro Omelet (Ham, Bell Peppers, Mushrooms, Cheese)	N13000
Cheese Omelet	N11250

FISH

Fish and Chips Battered Fish, French Fries, Buttered Carrots	N21500
Prawn Relish Spicy Prawns Served with Sweet Potato Parcels	N24000
Prawn Stir-Fry Prawns and Bell Peppers in a Tomato Based Sauce.	N24000
Salmon Steak Grilled Salmon in a Mushroom Sauce.	N42500
Honey Glazed Salmon Steak	N45500
Stuffed Salmon Stuffed with Spinach and Cheese	N46500
Sea Bass Pan Seared Se Bass in a Mushroom Sauce.	N48500
Wild Rice Jollof Bow (Ikeja) Ofada Rice, Quinoa, Tomato Based, Chef's Choice Seafood Mix.	N48500
Prawn Rice Braised with Prawn Pieces	N25500

POULTRY

Jerk Chicken Hot 'n' Spicy Sauce	N22000
Chicken Stir-Fry Chicken Strips and Bell Peppers in a Tomato Based Sauce.	N22000
Duck Breast Super Pink on the inside, Nice and juicy	N47,500
Baby Back Ribs	N46500
Fillet Mignon Prime Steak, Seasoned with Black Pepper Corns, in a Mushroom Sauce.	N46500
Rib Eye Steak Pan Seared Premium Rib Eye Steak, In a Red Wine-Tomato Based Sauce.	N50500
Pork Chop Hot 'n' Spicy Honey Glazed Pork Chops Juicy Lamb Chops	N34500 N45500
Bajan Curry Goat Slow Cooked Curried Goat, Authentic Bajan Spices, Rice n Peas.	N35500
Beef Stir Fry	N25,000

MEATS

PASTA

Spaghetti Bolognese (served with cheese)	N20000
Spicy Meat Balls (with cheese)	N20000
Chicken Fettuccine (creamy, cheesy)	N24000
Spicy Prawn Pasta	N25000
Pesto Pasta (served with cheese)	N18000
Pesto Pasta, Cheese, Stuffed Chicken	N25000
Chef's Sea Food Linguine with cheese	N33000

COMFORT

Shepherd's Pie (Lots of Cheese)	N15000
Gourmet Cheese Burger	N23000
The Orchid Bistro Chicken Burger	N25000
Bangers and Mash	N10500
Ireti Soup	N19000
Three Cheese Lasagna	N30000
Fisherman Hot Pot Soup	N30000
Steak And Kidney Pie	N25000
Oxtail with Ground Provisions	N50000

Your bill is inclusive of all taxes * A rounded up service charge will be added to your bill
15% for a table of 1-4 * 20% for a table of 5 and more and for split bills
Limited laptop & tablet use, please ask the maitre d'



CASUALLY INDULGE IN OUR
FINGER FOOD DELICACIES

LIGHT EATS

Mozzarella Sticks (4)	N12000
Chicken Drumlets (4)	N12000
Jerk Wings	N11000
Grilled Prawns	N20000
Butterfly Prawns	N26000
Beef Ribs (4)	N15000
Crab Cakes (4)	N12000
Chicken Suya Loaded Fries	N20500
Jollof Arancini (4)	N12000

SALADS

Chicken Caesar Chicken Strips, Iceberg Lettuce, Parmesan Cheese, Homemade Croutons and a Creamy Dressing	N22500
Greek Lettuce Leaves, Tomato Halves, Apple Slices, Feta Cheese	N22500
House Seasonal Greens, Tomato Wedges	N16000
Doc A Variety of Bell Peppers, Lettuce Leaves, Sweet Corn, Chicken Strips, Raisins, Toasted Nuts and Orange Segments	N23500
Spicy Chicken Lettuce Leaves with Spicy Chicken in a Hot ‘n’ Spicy Vinaigrette	N22500
Sweet and Spicy Prawn Bell Peppers, Lettuce Leaves and Hot ‘n’ Spicy Prawns	N24000
Quinoa Bell Peppers, Lettuce Leaves and Fluffy Quinoa	N22000
*Extras in Salad (Chicken, Tuna etc.) N10000	

KICK BACK, TAKE A BREAK, ENJOY OUR
GOURMET SANDWICHES

SANDWICHES

CHOICE OF WHITE OR BROWN BREAD OR CROISSANT	
Chicken or Ham or Beef or Egg or Tuna or Cheese	N10000
BLT	N10000
Ham and Cheese	N12000
Tuna Melt	N10000
The Bistro Classic (contains ham)	N18000
Spicy Chicken Mayo	N12000
The Orchid Bistro Cheese Steak	N18000
Vegetable Only	N10000
Extras in Sandwiches, Cheese, Bacon etc.	N10000

SIDES

Braised Rice	N6500
Mashed Potatoes	N6500
Sautéed Potatoes	N6500
French Fries.	N7500
Potato Parcels	N7500
Vegetable Medley	N12000
Quinoa	N9500
Yam Fries	N7500
Sweet Potato Fries	N8000

LET YOUR SWEET TOOTH TAKE OVER AS
YOU REVEL IN OUR DECADENT SWEET
CREATIONS

DESSERTS

Chocolate Brownie and Ice Cream	N12500
Waffle and Ice Cream	
Apple Crumble/Pie with Custard or Ice Cream	
Cherry Cheesecake or Chocolate Cheesecake	
Sticky Toffee Pudding (Ikeja)	
Chocolate Delight (Ikeja)	
Molten Lava Cake (Ikeja)	
Crème brûlée (Ikeja)	
Strawberry Orange Gold Mousse (Ikeja)	

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REVITALIZE YOURSELF WITH
WHOLESOME, FRESHLY PREPARED
LIQUID CREATIONS

JUICES AND SODAS

(Served By The Glass, including Water)

Coke, Fanta, Sprite, Tonic/Soda Water N3000

Ginger Ale N7000

Orange Juice N8000

Apple Juice, Pineapple Juice N8500

Fresh Lemonade N7000

Iced Tea N8000

Iced Tea (Strawberry or Peach) N12000

Bistro Juice Blend, Carrot and Apple,
Carrot and Pineapple, Carrot Juice, N12000

Strawberry Iced Tea N12000

Hibiscus Iced Tea N12000

Watermelon / Watermelon and OJ N12000

SMOOTHIES N12000

Mango

Strawberry

Strawberry & Banana

Green Juice

Tropical Splash

MILKSHAKES N12000

Chocolate

Vanilla

Strawberry

Oreo

COLD COFFEES N12000

Frappuccino

Caramel Latte

HOT BEVERAGES N8000

Espresso

Americano

Hot Chocolate

Cappuccino

Flat White

Café Latte

Chai Tea Latte

Mocha

Macchiato

A Selection of Teas N10000

Lemon and Ginger Brew N13500

Dirty Chai Tea

SIGNATURE DRINKS N18500

Cucumber Cooler
(Refreshing Gin and Cucumber)

Watermelon Delight
(Fresh Watermelon Purée, Vodka and Lime)

Coffee Sensation
(Espresso and Liquor)

Caribbean Punch
(Rum Based with Sugarcane)

Bistro Iced Tea
(Famous Premium Whites)

Whiskey Sour
(Our Twist on an Old Classic)

Peach Margarita
(Peachy Pleasures)

Strawberry Mojito
(Fresh Strawberry, Lime and Rum)

Strawberry Daiquiri
(Fresh Strawberry, Mint and Rum)

Mango Margarita
(The Joys of Fresh Mangos)

Red Wine Sangria
(Red Wine, Seasonal Fresh Fruit)

SANS ALCOHOL N18500

Amber Sour

Strawberry Mojito

GT

COCKTAILS N17000

Classic Margarita

Cosmopolitan

Mojito

Piña Colada

Appletini

Tequila Sunrise

GT

SIGNATURE RESERVE N25000

Rum Old Fashion
(Aged Rum, Bitters, Orange)

Hibiscus Whiskey Sour
(Hibiscus, Lemon and Bourbon)

Dark 'N Stormy
(Dark Rum, Ginger, Lime)

The Orchid Bistro Old Fashion
(Our Twist On A Timeless Classic)

Signature Reserve GT

PEDRO'S

Ogogoro Sensation N20500
(Amazingly Refreshing)

Ogogoro Fizz N23500
(Bubbly Cocktail)

Mulberry Pedro N15500

Pedro SouthSide N26500

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INDULGE YOURSELF WITH
OUR PREMIUM WINES
AND SPIRITS

WINE BY THE GLASS

HOUSE WINES

House Red.	N12000
House White	N12000

CHEF’S SELECTION

A refined selection chosen to elevate your dining experience	
Château Maine Gazin	N25000
Blaye Côtes de Bordeaux 2022	
A d’Aussières Chardonnay 2024	N25000

WINE BY THE BOTTLE

CHEF’S SELECTION

Château Maine Gazin	N115000
Blaye Côtes de Bordeaux 2022	
A d’Aussières Chardonnay 2024	N115000

RED WINES

Château Montaguillon	N150000
Montagne Saint Émilion 2022	
Chianti Colli Senesi “Le Calcinaie” 2024	N145000

WHITE WINES

Mâcon Montbellet	N135000
Mallory & Benjamin Talmard 2024	
Soave Classico Pieropan 2024	N150000

ALCOHOLIC BEVERAGES

Beer, Stout, Shandy	N8000
Mimosa	N23500
Kir Royale	N23500
Champagne	
Bottle	N195000
Prosecco / Cava	
Bottle	N98000
Glass	N22500

PREMIUM POURS

PROUDLY NIGERIAN

Pedro’s Premium Ogogoro	N27500
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WHISKY

Johnnie Walker Blue Label	N22500
Johnnie Walker Gold Label	
Johnnie Walker Green Label	
Johnnie Walker Double Black	
Johnnie Walker Black Ruby	
Aultmore Speyside Single Malt	
The Glendronach Forge	
Woodford Reserve	
Drambuie	
Hibiki Master’s Select	N27500

COGNAC

James Hennessy	N25000
Hennessy Pure White	N27500

GIN

Hendrick’s	N22500
The Botanist	
Silent Pool (Silent Pool Range)	
Roku	
Malfy	
Bombay Bramble	
Bombay Sapphire	
Tanqueray Bitter Sweet Seville Orange	
Tanqueray Grapefruit and Rosemary	
Fords	
Bloom	
Woodstock	
Autograph	
Gordon’s Pink	

VODKA

Tito’s Handmade	N22500
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TEQUILA

Casamigos Reposado	N27500
Casamigos Mezcal Joven	
Casamigos Blanco	N22500
Patrón El Alto (cold pour)	N35000

RUM

Ron Zacapa Centenario	N35000
Mount Gay Barbados Rum	N27500

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