
The Lawton
AT CAPE COAST



Menu

COASTAL COOKING, OVER CHARCOAL AND BY THE SEA

Starters

TO BEGIN

Kelewele	65
<i>Ripe plantain cubes diced with ginger, chilli and calabash nutmeg, fried crisp and served with roasted peanuts</i>	
Yam Balls	70
<i>Golden crumbed yam croquettes with a soft herbed centre, served with house shito aioli</i>	
Spring Rolls	75
<i>Hand-rolled vegetable spring rolls, lightly fried and served with a sweet chilli dip</i>	
Chicken Wings	95
<i>Charcoal-smoked wings glazed in honey, garlic and dried pepper</i>	
Grilled Squid	130
<i>Tender squid rings grilled over coals with lime, garlic butter and fresh herbs</i>	
Croutons with Light Soup	85
<i>A small bowl of our aromatic light soup served with toasted garlic croutons</i>	
Seafood Light Soup	165
<i>Prawns, squid and the day's catch simmered in a fiery tomato and ginger broth</i>	

The Lawton Signature Table

Whole charcoal-grilled tilapia with banku, kelewele and a Special Ghanaian Salad — our house selection, served family style on the ocean deck. Kindly order 45 minutes ahead.

GH¢ 320 PER PERSON

From the Charcoal Grill

COOKED OVER OPEN COALS

Whole Grilled Tilapia	210
<i>Fresh lagoon tilapia marinated in ginger and pepper, grilled whole and served with hot pepper sauce</i>	
Grilled Chicken	185
<i>Half chicken in a suya and citrus marinade, slow-grilled until smoky and tender</i>	
Grilled Beef	220
<i>Skewered beef fillet rubbed with suya spice and grilled to your liking</i>	
Grilled Goat	210
<i>Slow-grilled goat with dried pepper, onion and a squeeze of lime</i>	
Grilled Pork	195
<i>Marinated pork ribs finished with a sticky pepper and honey glaze</i>	
Catch of the Day	240
<i>Whatever the Cape Coast boats bring in, grilled simply with herbs and lime</i>	

Ghanaian Classics

FROM OUR KITCHEN

Light Soup	175
<i>Clear, peppery tomato and ginger broth with your choice of goat, chicken or fish</i>	
Palava Sauce	155
<i>Cocoyam leaves and agushie slow-cooked in palm oil with smoked fish</i>	
Okro Stew	155
<i>Silky okro simmered with palm oil, smoked fish and fresh chilli</i>	
Beans Stew	120
<i>Red beans stewed in palm oil with onion and pepper, best with fried plantain</i>	
Garden Eggs Stew	130
<i>Local garden eggs mashed into a rich tomato and palm oil stew</i>	

Sides

CHOOSE YOUR ACCOMPANIMENT

Jollof Rice	70
<i>Our smoky signature jollof, cooked in tomato and pepper stock</i>	
Fried Rice	70
<i>Wok-tossed rice with vegetables, egg and a touch of soy</i>	
Plain Rice	45
<i>Steamed long-grain rice</i>	
Fufu	55
<i>Freshly pounded cassava and plantain</i>	
Banku	50
<i>Fermented corn and cassava dough, smooth and warm</i>	
Kenkey	55
<i>Traditional steamed corn dough, served with pepper and fried fish</i>	
Boiled Yam	50
<i>Soft white yam</i>	
Yam Chips	55
<i>Thick-cut yam, fried golden</i>	
Fried Plantain	45
<i>Sweet ripe plantain, fried to order</i>	
Boiled Plantain	40
<i>Gently boiled ripe plantain</i>	
Sweet Potato Chips	55
<i>Crisp sweet potato fries with sea salt</i>	
Boiled Sweet Potato	45
<i>Steamed sweet potato with butter</i>	

Salads

FRESH AND LIGHT

Special Ghanaian Salad	110
<i>Lettuce, egg, baked beans, tuna, garden vegetables and salad cream</i>	
Chicken Salad	130
<i>Grilled chicken over crisp leaves with cucumber, tomato and a light herb dressing</i>	
Cold Creamy Fish Salad	135
<i>Flaked poached fish folded through a cool, creamy dressing with sweetcorn and pepper</i>	
Green Salad	80
<i>Seasonal garden leaves and vegetables with lemon and olive oil</i>	
Coleslaw	55
<i>Shredded cabbage and carrot in a light house dressing</i>	

All dishes are prepared to order using produce sourced locally in Cape Coast and from Korado Farms. Please allow 25–35 minutes for charcoal grill items. Kindly inform your host of any allergies or dietary requirements.

THE LAWTON RESIDENCE

Desserts

Served on the Ocean Deck · 12:00 – 22:00

Sweet Plates

TO FINISH

Cake & Ice Cream 95

Warm slice of the day's cake, vanilla ice cream, chocolate drizzle and toasted coconut

HALF PORTION — 60

Fruit Salad 75

Chilled pineapple, watermelon, pawpaw, mango and passionfruit with mint and lime

WITH ICE CREAM — 95 · HONEY & TOASTED COCONUT — 85

From the Cold Press

PRESSED IN OUR KITCHEN

Tiger Nut Milk · Atadwe 55

House-pressed tiger nut milk lightly spiced with dates and coconut, served chilled

GLASS 300ML — 55 · CARAFE 1L, TO SHARE — 140

The Lawton Dessert Board

Cake, ice cream, fruit salad and two glasses of tiger nut milk — composed for two and served on the ocean deck.

GH¢ 185 PER BOARD

Sweet Additions

TO MAKE IT YOURS

Extra Scoop of Ice Cream 30

Vanilla, chocolate or the flavour of the day

Celebration Plate 50

Candle, chocolate script and a written message for birthdays and anniversaries

Desserts are prepared to order — kindly allow 15 minutes. Please inform your host of any allergies or dietary requirements.

THE LAWTON RESIDENCE

Drinks

Beers & Ciders

CHILLED AND POURED COLD

Guinness	30
Gulder	30
Club	35
Heineken	45
Orijin	30
Orijin Punch	35
Black	35
Hunter's	40
Savanna	30
Shandy	30

Soft Drinks & Juices

FRESH AND COOLING

Coca-Cola	15
Fanta	15
Sprite	15
Malt	30
Alvaro	30
Fresh Juice	30
Bottled Water	5

Cocktails

MIXED TO ORDER AT THE BAR

Mojito	110
Piña Colada	110
Sex on the Beach	110
Euphoria	110
Tequila Sunrise	110
Long Island Iced Tea	120

Mocktails

ALL THE FLAVOUR, NONE OF THE SPIRIT

Mojito	90
Piña Colada	90
Sex on the Beach	90

Please drink responsibly. Kindly ask your server about the drink of the day.

THE LAWTON RESIDENCE

Wine & Spirits

Wine

SERVED CHILLED BY THE GLASS OR BOTTLE

		GLASS	BOTTLE
SPARKLING			
Prosecco	Italy	120	620
Champagne Brut	France	—	1,450
WHITE			
Chenin Blanc	South Africa	85	400
Sauvignon Blanc	South Africa	90	430
Chardonnay	Chile	95	460
ROSÉ			
Dry Rosé	France	90	430
RED			
Merlot	South Africa	90	420
Pinotage	South Africa	90	440
Cabernet Sauvignon	Chile	95	470
Shiraz	Australia	95	470

Ask your host for the cellar list — a small reserve selection is available on request.

Spirits

POURED OVER ICE OR MIXED TO ORDER

	SHOT	BOTTLE
VODKA & GIN		
Smirnoff	45	750
Absolut	60	950
Gordon's	45	700
Tanqueray	70	1,150
RUM & TEQUILA		
Bacardi	55	850
Captain Morgan	50	800
Jose Cuervo	70	1,150
WHISKY & COGNAC		
Johnnie Walker Red	60	950
Johnnie Walker Black	90	1,500
Jameson	75	1,250
Hennessy VS	130	2,200
GHANAIAN BITTERS & LIQUEURS		
Alomo Bitters	40	450
Kasapreko Herbal	40	450
Baileys	70	1,100

Mixers are charged separately. Please drink responsibly.

THE LAWTON RESIDENCE

Breakfast

Served daily on the Ocean Deck · 7:00 — 10:30 am
Included for chalet guests · GH¢ 180 per person for visitors

From the Kitchen Garden

TO BEGIN THE MORNING

Sliced watermelon, pineapple, pawpaw, mango and banana
Freshly squeezed orange, pineapple and watermelon juice
Natural yoghurt with honey and toasted groundnuts

The Egg Station

COOKED TO YOUR ORDER AT THE DECK COUNTER

Omelette with onion, tomato, pepper, cheese or ham
Scrambled, fried, poached or boiled eggs

From the Bakery

BAKED EACH MORNING

Three slices of white, wheat or brown bread
Butter croissant, tea bread and sugar bread
Served with butter, fruit jam and marmalade

Cereals & Porridges

WARM AND COMFORTING

Corn porridge (koko) with roasted groundnuts
Tom brown with milk and honey
Oatmeal with banana, honey and cinnamon
Assorted breakfast cereals

Hot Accompaniments

FROM THE KITCHEN

Beef or chicken sausage
Baked beans in tomato
Sautéed garden vegetables and grilled tomato
Fried ripe plantain, fried yam or hash brown

Beverages

POURED ALL MORNING

Freshly brewed coffee, espresso and café au lait
Milo, hot chocolate and warm milk
Lipton and a selection of herbal and green teas

Vegetarian, halal and allergen-friendly plates are prepared with pleasure — kindly let your Guest Experience Officer know the evening before. Breakfast may be served in your chalet or on your private terrace at GH¢ 30 per tray. Early departures: a packed breakfast box is available on request.

Our menu changes with the season and with what the market and our farm offer that morning. Should you wish for something not listed here, please ask — we will do our best to prepare it for you.

A K W A A B A