



The Menu

Crescent Starter Plates

Chermoula Tofu Skewers (v) (gf) • 8500
(Moroccan spiced tofu Chunks grilled on sticks.)

Jalapeño Croquettes (v) • 9000
(Pickled jalapeños, blended four cheese, garlic aioli.)

Corn Rib Elotes (v) • 8500
(Spiced sweet corn, parmesan, honey wasabi mustard dip)

Broccoli Brûlée (v) • 12000
(Charred broccoli with a cherry tomato coulis, mornay sauce, parmesan.)

Sweet and Spicy Mushroom Bao (v) • 10000
(Mushrooms tossed in a spicy guava glaze served in fluffy steamed buns, crunchy panko.)

Mock Duck Gyoza (v) • 12000
(Mockduck dumplings, ginger wasabi & soy sauce)

Yakitori •
(Chicken and leeks grilled on sticks with a sweet and spicy soy glaze.)

Suya Chicken Ribbons • 8500
(Chicken strips, aromatic suya spice blend, sour cream.)

Moon Wings • 8500
(Chicken wings, barbecue sauce, sesame & pomegranate.)

Shredded Crispy Chicken • 10500
(Peppers & onions with a star anise flavored chilli-garlic & soy glaze.)

Birria Pulled Pork Taco • 10500
(Pulled pork & cheddar cheese in corn tortilla served with a spicy broth)

Roast Lamb Bao • 10500
(Sliced Lamb tossed with a chilli-garlic and star anise glaze served in fluffy steamed buns.)

Smash Kebab • 12000
(Spiced minced lamb kebabs, mint aioli, chilli-coriander slaw)

Crispy Calamari • 8500
(Served with tartare sauce.)

Curried Shrimp Tacos • 11500
(Marinated grilled shrimp, flour tortilla, pineapple-chilli salsa, crispy leeks)

Shrimp Scampi • 11500
(Shrimp sautéed in garlic chilli oil, served with focaccia bread)

Crispy Golden Prawns • 11500
(Lightly battered prawns, tartare sauce.)

Cajun Grilled Prawn Skewers • 12000
(Grilled prawns, Cajun beurre Blanc sauce, rodo chili oil.)

Octopus-C • 11000
(Grilled octopus florets, citrus pesto)

Prawn or Chicken Parmigiana • 16000/12000
(Breaded king prawn/chicken with cherry tomatoes in a creamy mornay sauce & parmesan crust)

(v) VEGETARIAN (pb) PLANT BASED (gf) GLUTEN FREE
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCE
BEFORE PLACING YOUR ORDER. PRICES ARE INCLUSIVE OF TAXES.
WE DO NOT LEVY ANY SERVICE CHARGE

Star-Bright Soups & Salads

Minestrone (v) • 8000

(Garden vegetables, parmesan & tomato-basil broth.)

Mushroom Cappuccino (v) • 9000

(Creamy broth of slow cooked mushrooms.)

French Onion Soup (v) • 9000

(Classic caramelised onion broth with parmesan croutons)

Zesty Chicken Soup • 9000

(A twist on the classic with poached egg.)

Lobster Bisque • 11000

(Creamy lobster broth, poached lobster chunks, rodo chilli oil.)

Beetroot & Goat Cheese Salad (v) • 12500

(Wild greens, marinated cucumber, pumpkin seeds, strawberry vinaigrette.)

Quinoa Salad (v) (pb) • 12500

(Citrus dressing, mixed nuts.)

Vanilla Moon Chicken Salad • 14500

(Oven roasted chicken, iceberg, avocados, croutons with a zesty wasabi & parmesan dressing)

Prawn Cocktail • 11500

(Marie rose sauce, iceberg, sliced avocado.)

Moon-Lite Bites

Patatas Bravas (v) (gf) • 8500

(Potato wedges in a hot bravas sauce, drizzle of saffron aioli)

Truffle Fries (v) • 10000

(Truffle oil, parmesan, garlic gravy)

Cheesy Garlic Bread (v) • 12000

Chilli Cheese Toast (v) • 12000

Mushroom Aglio-é-Olio (v) (gf) • 12000

(Mushroom tossed in olive oil with garlic, chilli peppers & fresh herbs, parmesan.)

Truffle Hummus (v) • 16000

(Served with pita flatbread & sautéed mushrooms, black truffle paste, white truffle oil)

Baked Brie (v) • 18000

(Served with a side of pickled yellow mustard, sriracha honey & sweet potato crisps)

Truffle Omelette • 15000

(Served alongside wild greens & grilled french baguette)

Lobster Roll • 9000

(Lobster cocktail in soft bread rolls)

Crab Dip Au Gratin • 12500

(White wine infused crab meat ragu, crust of mozzarella & parmesan, crouton chips)

Smoked Salmon & Caviar Smash-bread • 18000

(Avocado cream cheese, olives, capers, pickled cucumber, & hot sriracha served on a paper thin flatbread, smashed table-side)

(v) VEGETARIAN (pb) PLANT BASED (gf) GLUTEN FREE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCE BEFORE PLACING YOUR ORDER. PRICES ARE INCLUSIVE OF TAXES. WE DO NOT LEVY ANY SERVICE CHARGE

Burger Bar

Slider Trio (v) • 9000

(Mixed greens, lettuce, tomato, pickle.)

Vanilla Moon Plant Burger (v) • 16000

(Vegan beyond meat patty, French fries.)

Meaty Slider Trio • 10000

(Chicken or Pulled Pork)

Vanilla Moon Chicken Burger • 12000

(Choice of grilled or fried chicken fillet, fries.)

Pasta

EXTRA CHICKEN - 3000 EXTRA PRAWNS - 5000

Spaghetti Aglio Olio é Peperoncino (v) • 11000

(Spaghetti tossed in olive oil with garlic, olives, chili peppers & fresh herbs, parmesan.)

Penne Alfredo (v) • 12000

(Penne pasta tossed in a creamy alfredo sauce with garlic, herbs & parmesan.)

Penne Arrabiata (v) • 12000

(Penne tossed in a tangy tomato sauce with basil leaves, cracked black pepper & paprika flakes, sprinkle of parmesan.)

Farfalle Pesto (v) • 12500

(Pasta tossed in an earthy basil pesto topped with parmesan.)

Spinach & Ricotta Ravioli (v) • 12500

(Spinach & ricotta stuffed ravioli tossed in garlic & basil infused blush sauce, sprinkle of parmesan)

Spaghetti Bolognese • 12500

(Spaghetti tossed in a tomato & lamb mince, finished with black pepper, herbs & parmesan.)

Turkey Bucatini • 15000

(Bucatini pasta, blush sauce, braised turkey wing)

Lobster Ravioli • 30000

(Lobster stuffed pasta, garlic & basil infused creamy tomato sauce, lobster chunks.)

Flatbreads

Margherita (v) • 8500

(Tomato, basil, mozzarella.)

Garden Vegetables (v) • 9500

(Mixed Vegetables, tomato, mozzarella.)

Truffle (v) • 16000

(Assorted mushrooms, white truffle oil, mozzarella)

Chicken Tikka • 12000

(Indian spiced roast chicken, mozzarella.)

The New Yorker • 13000

(Pepperoni, tomato, mozzarella.)

(v) VEGETARIAN (pb) PLANT BASED (gf) GLUTEN FREE
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCE
BEFORE PLACING YOUR ORDER. PRICES ARE INCLUSIVE OF TAXES. WE
DO NOT LEVY ANY SERVICE CHARGE

Full Moon Mains

Vegetarian

Smoked Aubergine Katsu Curry with Burnt Garlic Rice (v) (pb) • 15000
(Coconut cream katsu curry, smoked hot & sour eggplant, burnt garlic fried rice)

Truffle Mac-n-Cheese (v) • 16000
(Macaroni, creamy truffle sauce, grated cheese crust.)

Saffron Fricassée (v) • 18000
(Spring vegetables, creamy saffron sauce, herb rice, tangy tomato chilli salsa.)

Asparagus & Mushroom Risotto (v) • 18000
(Arborio rice, mushrooms, asparagus, crispy parmesan.)

Chicken

Grilled Herb Chicken • 14000
(Grilled escalope, green salad, fries & black pepper sauce.)

Petit De Pollo Eko • 14000
(Crispy chicken escalope, jollof rice, fried plantain, black pepper sauce.)

Vanilla Moon Fried Chicken • 14000
(Crunchy Bone-in chicken leg served alongside fried rice and garlic gravy.)

Madras Chicken Curry • 15000
(Classic bone-in chicken & boiled egg in a spicy coconut milk gravy with basmati rice.)

Chicken Stroganoff • 20000
(Paprika & white wine infused creamy mushroom sauce served with herb butter & green pea pilaf rice)

The Vanilla Moon Whole Roast Chicken (Minimum 1 Hour) • Serves Two • 25000/35000
(Our signature slow-roast chicken with bread stuffing, potato wedges, & black pepper sauce)

Celestial Sides

French Fries (v) • 3500

Sweet Potato Crisps (v) (gf) • 3500

Herb Roasted Potato Wedges (v) • 4000

Jollof Rice (gf) (v) • 4000

Meat

Rose Lamb Biryani • 16000
(Slow cooked lamb, fragrant basmati rice, Indian spice blend.)

21st Century Lamb Pie • 16000
(Our take on the classic shepherd's pie, served with garlic mash, black pepper sauce & garden greens)

Slow Cooked Lamb Shank • 28000
(Lamb shank, house blend of aromatic Indian spices, spicy slaw, steamed basmati rice.)

Confit Pork Ribs • 30000
(Spare ribs, chunky barbeque sauce)

Lamb Chops à la Plancha • 36000
(Lightly seasoned lamb chops seared on a flat grill served with garlic mash potato, spring vegetables & black pepper sauce.)

Seafood

Fish-n-Chips • 15000
(Lightly battered, fries & mushy peas, tartare sauce.)

Sole Meunière • 14000
(Seared sole, lemon-dill sauce, oven roasted potato wedges.)

Sicilian Salmon Steak • 25000
(Seared salmon, sautéed garlic spinach, lemon caper sauce.)

Prawn Paella • Serves Two • 22000
(Prawns & smoked chicken sausages with spiced saffron rice. Cooked & served in the same pan)

Chimichurri Vodka King Prawns (gf) • 34000
(Seared tiger prawns with paprika flakes, garlic & herbs, served with jollof rice.)

Vanilla Moon Lobster Thermidor • 38000
(Lobster au gratin in shell, served with asparagus and French baguette.)



Sautéed Spring Vegetables(v) (gf) • 4000

Sautéed Spinach (v) (pb) • 4000

Garlic Mash Potatoes (v) • 6500

Bread Basket (v) • 7000
(French baguette, herb focaccia, cheese sticks, flavored butter)

(v) VEGETARIAN (pb) PLANT BASED (gf) GLUTEN FREE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCE BEFORE PLACING YOUR ORDER. PRICES ARE INCLUSIVE OF TAXES. WE DO NOT LEVY ANY SERVICE CHARGE