

TIFFANY AMBER CAFE

B A K E R Y M E N U

CLASSIC CROISSANT

Delicately laminated sheets of flaky, buttery French pastry baked to golden perfection.

4.5

CARROT CAKE

CHOCOLATE CAKE

CLASSIC BANANA BREAD

Experience the perfect balance of sweetness and warmth with our Classic Homemade Cakes

6.5

B R E A K F A S T

EGG YOUR WAY

Your choice of poached, omelette style or scrambled eggs with toast, 2 breakfast sausages, bacon, sautéed mushrooms, and grilled tomatoes

19.5

AVOCADO TOAST

Deliciously smooth and creamy avocados served on a slice of homemade sourdough bread, sunny side egg, topped with our signature chilli herb oil

14.5

CLASSIC FRENCH TOAST

Classic French Toast served with fresh berries, strawberry syrup and a dusting of confectioners sugar.

14.5

SMOKED SALMON BAGEL

Premium Smoked Salmon with Honey and Walnut Cream cheese on a bed of fresh arugula and mixed greens.

18.5

BUTTER MILK PANCAKE

A stack of light and fluffy, melt in your mouth, buttery pancakes served with fresh berries, maple syrup and butter

14.5

SIDES

2 Sausages
4.0

Bacon
3.5

2 Eggs
4.0

Slices of Toast
1.5

Buttermilk Pancakes
6.0



S T A R T E R S

Drunken Wings **12.5**

Basil Double Fried Wings, Ginger Chili Sauce

Sober Wings **12.5**

Honey, Suya Spice, Garlic, Olive Oil

Duck Croquettes **14.5**

Seared Duck Pekin, Halloumi Cheese, Tatashe Puree

Chicken Croquettes **14.5**

Seared Chicken, Halloumi Cheese, Tatashe Puree

Torera's Bowl **23.5**

Pumpkin fish soup, Toasted Egusi Seed served with mini bun

S A L A D

Tiffany Amber Garden Salad **26.5**

Iceberg Lettuce, Carrot, Pomegranate, Mixed Leaves, Grilled Chicken

Peach Salad **24.5**

Halloumi and Mozzarella, Cheese, Mixed Leaves, Prosciutto

Thai Me Noddles Salad **25.0**

Rice Stick, Cherry Tomatoes, Shrimp, Peanut, Minced meat

T A C O S

Chicken **18.5**

Chicken, Tortilla, Jalapeno, Guacamole Sauce

Beef **18.5**

Beef, Tortilla, Jalapeno, Guacamole Sauce

Seafood **19.5**

Fish, Prawn, Tortilla, Tangy Salsa, Signature Sauce

S A N D W I C H &

B U R G E R

Chicken Panini **22.5**

Seared Chicken, Cheddar and Mozzarella Cheese, Pan Baked Panini Bread

Omelet Egg Panini **19.5**

Omelet Egg, Prosciutto, Cheddar and Mozzarella Cheese, Pan Baked Panini Bread

Chicken Sandwich **18.5**

Crispy Chicken, House Chipotle Sauce, Lettuce, Rosemary Black Pepper Bun

Chicken Burger **25.0**

Chicken Patty, Mozzarella Cheese, Red Onion, Tomatoes, Lettuce, Rosemary Burger Bun

M A I N S

Caribbean In Lagos **34.5**

Smoked Oxtail, Fragrant Rice Pelau, Colorful Vegetables

Italian In Lagos **26.5**

Pasta, Seafood, Sun Dried Tomatoes Cream

Short Rib Stew **29.5**

Irish Beef Stew, Slow Cooked Beef Short Rib, Creamy Mashed Potatoes

Tiffany Amber Garden Rice **28.5**

Tandoori Chicken, Flavorful Rice, Belly Sauce.

P L A T T E R T O

S H A R E

Seafood Platter **150.0**

Prawns, Lobster, Tilapia Fish, Calamari, Sweet Potatoes, Plantain.



S I D E S

FRENCH FRIES

6.0

PLANTAIN FRIES

6.0

SWEET POTATO FRIES

6.0

STEAMED VEGETABLES

7.5

D E S S E R T S

CARROT CRUMBLE CAKE

8.5

CHOCOLATE CAKE

12.5

BANANA CAKE

6.5

STRAWBERRY CHEESECAKE

13.5

ICE CREAM

Vanilla, Strawberry, Chocolate

5.0

CHOCOLATE FONDANT

13.0

GOOEY & CHEWY CHOCOLATE CHIP COOKIES

Sprinkled With Sea Salt

4.5



W I N E & S P I R I T S

CHAMPAGNE

Billecart-Salmon Brut Rose France 275.0	Ruinart Brut France 150.0
Billecart-Salmon Brut Reserve France 170.0	Ruinart Rose France 280.5
Billecart-Salmon Demi-Sec France 195.0	
Dom Perignon Vintage Blanc. 850.0	Boekenhoutsk Loof The Chocolate Block South Africa 85.0
Veuve Cliquot Rich Brut France 225.5	Chateau Hostens-Picant (Cuvee Valentine) France 53.0
Veuve Cliquot Ponsardi Brut France 325.0	Chateau Hostens-Picant France 78.5
Moet Nectar Rose France 210.0	Chateau Maltus (Lalande De Pomerol) France 84.0
Moet Imperial Brut France 180.0	Gerrard Bertrand Corbieres Boutenac France 155.5
Moet Nectar Imperial Brut France 165.0	Thomas Barton France 70.0
Moet Ice France 230.0	Cederberg South Africa 62.5



W I N E & S P I R I T S

Pasquier Desvignes (Cotes Du Rhone)
France
29.5
Per Glass (11.0)

Warwick Estate White Lady Chardonnay
South Africa
75.5

Haut Poitou (Cabernet Franc)
France
38.5
Per Glass (11.0)

Cederberg
South Africa
55.0

Warwick Estate First Lady Cabernet
South Africa
45.5

WHITE WINE

Amber De Maltus (Bordeaux Blanc)
France
60.0

Chateau Hostens-Picant (Cuvee Des
Demoiselles)
France
77.5

Chateau Hostens-Picant (Cuvee Charlotte)
France
53.0

Gerrard Bertrand Clairette Art De Vive
France
50.5

Haut Poitou (Sauvignon Blanc)
France
38.5
Per Glass (10.5)

Pascal Jolivet Sancerre Blanc
France
95.5

ROSE

Chateau D'esclans Garrus Rose
France
250.5

Chateau D'esclans Whispering Angel
France
60.5

Rose Dianjon
France
29.5



W I N E & S P I R I T S

COGNAC

Hennessy VS
125.5

Hennessy VSOP
185.5

Hennessy XO
685.5

St Croix VS
65.0

Remi Martin VSOP
290.0

GIN

Blind Tiger Gin
70.5

Gin Mare
100.5

WHISKY

Glenmorangie Signet
515.5

Glenmorangie 18 Years
265.0

Glenmorangie 10 Years
685.5

Glenfiddich 18 Years
320.0

The Observatory 20 Yrs
65.0

Macallan 12 Year Double Cask
202.5

Dalmore 12 Year
231.5

TEQUILA

Class Azul Reposado
850.5



S I G N A T U R E
C O C K T A I L

TIFFANY AMBER GARDENS

Honey Reposado Infused Spice Rum, Brut
Champagne, Mint, Kiwi

12.5

LAGOS MADE LOVE TO ME

Gin, Orange, Pomegranate, Mango

12.5

MORNING AFTER IN CASABLANCA

Vodka, Coffee Liquor, Freshly
brewed Espresso

12.5

DOMINATED IN DAKAR

Vodka, Gin, White wine, Passion fruit, Pink
grapes

12.5

LUST IN ACCRA

Gin, Lemon, Fresh Basil

12.5

CAPE TOWN BLUES

Gin, Blue Curaçao, Fresh Lemon Juice,
Vanilla, Almond

12.5

SUOAD

Baileys, Licorice, Bombay Sapphire

12.5

IKOYI

Whisky, Martini Rosso, Aromatic Bitters,
Orange Bitters, Maraschino Cherry

12.5

CONGO FEVER

Fresh strawberry, Strawberry Puree,
Whiskey, Gin, Tequila

12.5

S I G N A T U R E
M O C K T A I L

KIGALI GREEN

Kiwi, Pineapple, Vanilla, Rose

9.5

NAIROBI SUNSET

Passionfruit, Lemon, Orange, Strawberry,
Pomegranate

9.5

SAFARI DREAMS

Peach, Passionfruit, Lemon

9.5

KILIMANJARO

Berries, Carrot, Pink Grape, Lemon

9.5

VICTORIA ISLAND

Strawberry, Pomegranate, Hibiscus, Cranberry

9.5

TIFFANY AMBER GOODNESS

Orange Juice, Passion Fruit, Lemon Juice,
Orange Bitters, Yellow Orange.

9.5



CLASSIC COCKTAILS

Alabama Slammer

12.5

Alexander

12.5

Long Island

12.5

Amaretto Sour

12.5

Margarita

12.5

Cosmopolitan

12.5

Mojito

12.5

Dirty Martini

12.5

Pina Colada

12.5

Daiquiri

12.5

Whisky Sour

12.5

Negorni

12.5

Old Fashion

12.5

Tequila Sunrise

12.5

Bellini

Strawberry/Passion Fruit/Kiwi/Mango

12.5



H O T D R I N K S

COFFEE

Latte
6.5

Cappuccino
6.5

Americano
4.5

Mocha
6.7

Macchiato
7.0

Espresso (Single Shot)
4.0

Chai Latte
6.9

Caramel Macchiato
6.9

TEA

Black Tea
7.5

Mint Tea
7.5

Green Tea
7.5

Jasmine Tea
7.5

Chamomile Tea
7.5

Revive Tea
12.5



C O L D D R I N K S

SODA

Coca-Cola
2.5

Ginger Ale
3.5

Sprite
2.5

Tonic Water
2.5

Heineken Draft
7.0

Heineken Can
4.5

JUICES

Apple Juice
6.5

Watermelon Juice
6.5

Fresh Pineapple & Ginger Juice
7.0

Fresh Pineapple Juice
6.5

WATER

Still Water
2.0

Sparkling Water
5.0

Perrier Water
6.5

To our esteemed guest, we strive to accommodate all dietary needs and preferences; however, if you have any food allergy or a special dietary requirement, please inform our servers before placing your order. Your safety and satisfaction are our top priorities.

All prices are in Naira, exclusive of Service Charge, VAT and Lagos State Consumption Tax

