

CULINARY EXCELLENCE

PRIVATE CHEF & CATERING SERVICES — ACCRA

Bespoke fine dining and contemporary African fusion curated exclusively for your private events, intimate dinners, and corporate gatherings.

HORS D'ŒUVRES

Crispy Kelewele Glazed Duck **GHS 180**

Spiced, slow-roasted duck breast bites tossed in a sweet ginger and local chili glaze, served over micro-greens.

Atlantic Prawn Tartare **GHS 210**

Fresh caught Gulf of Guinea prawns finely diced with wild mango, lime infusion, coriander, and avocado mousse.

Truffled Yam Croquettes **GHS 140**

Golden Panko-crusted local white yam infused with black truffle oil and wild herbs, served with a spicy shito aioli.

MAIN COURSES

Premium Wagyu Suya Ribeye **GHS 550**

Perfectly seared Wagyu ribeye steak crusted with artisanal northern kankankan spice, roasted baby carrots, and red wine reduction.

Pan-Seared Sea Bass & Kontomire **GHS 380**

Local sea bass fillet over a refined bed of creamed cocoyam leaves, finished with a bright lemongrass-coconut reduction.

SIGNATURE RICE

Chef's Smoked Jollof Rice **GHS 260**

Richly seasoned firewood-smoked premium rice, layered with rich plum tomato broth, served with tender braised goat meat chunks or grilled chicken.

Seafood Native Rice **GHS 320**

Basmati rice sautéed in rich palm-oil broth, local basil, scotch bonnet, premium lobster tails, and calamari rings.

DESSERTS

Deconstructed Tatale Mille-Feuille **GHS 120**

Crispy pastry sheets layered with sweet plantain puree, spiced vanilla bean pastry cream, and toasted peanut brittle.

Dark Chocolate & Hibiscus Fondant **GHS 150**

70% Ghanaian cocoa molten cake with a vibrant, tart Sobolo liquid center, served with homemade coconut ice cream.

EXCLUSIVE CATERING & PRIVATE BOOKINGS

Menus are fully customizable to suit your dietary preferences, allergic needs, and event themes. Available across Accra, East Legon, Cantonments, and Labone.

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