



## MONARCHS LUXURY PALACE HOTEL

WE ARE  
*Open*  
everyday  
8:30 am - 10:30 pm

# MENU

MAKE A  
*Reservation*  
07068533771  
@monarchs.hotel



## BREAKFAST

### Continental Breakfast N 8,000

A delightful selection of toasted bread served with boiled or fried eggs, creamy butter, rich jam, and sweet honey. Accompanied by a refreshing fruit salad, freshly squeezed juice, and your choice of aromatic tea or smooth coffee

### American Breakfast N 7,000

Consists of Continental Breakfast with your choice of Eggs (Fried, Boiled, omelet-style, Poached) Chicken sausage, Fresh Fruit Cuts, Fresh Juice, Baked beans, Cereal, Seasonal fruit juice and Tea or Coffee

### Signature Omelette N 7,500

Fluffy, perfectly cooked omelette made to your preference, filled with a choice of fresh vegetables, cheese, or diced meats. Served alongside toasted bread, a side of fruit salad, and your choice of freshly brewed coffee, tea, or juice for a wholesome morning treat

### Monarchs Pancakes N 6,500

four fluffy buttermilk pancakes, topped with rich whipped butter and a medley of fresh fruit cuts. Served with your choice of fresh juice, a side of hearty cereal, seasonal fruit, and your preferred tea or coffee for a truly royal breakfast experience

## BREAKFAST SIDES

Moi Moi N 1,800

Akara N 1,200

Agege Bread N 1,000

Plantain N 2,500

Boiled Eggs N 1,000

Eggs Sauce N 1,200

Baked Beans N 2,500

Omelet N 1,200

Indomie/Noodles N 1,800

Fruit Platter N 2,200

## AFRICAN BREAKFAST

### Akara/Moi Moi and Pap/Oats N 3,000

A traditional delight featuring your choice of golden-fried Akara (bean cakes) or Moi Moi (steamed bean pudding) made with a flavorful blend of peeled beans, onions, fresh red peppers, spices, and enriched with eggs and fish. Paired with creamy Pap or hearty Oats

### Boiled Yam with Choice of Sauce N 6,000

Fresh, tender slices of boiled yam served with your choice of flavorful sauce:

**Chicken sauce:** A rich blend of spiced chicken, vibrant tomatoes, onions, and peppers.

**Fish sauce:** A hearty mix of spiced dried fish, tomatoes, onions, and peppers

**Egg sauce: spiced:** a savory combination of eggs, tomatoes, onions, and peppers, perfectly seasoned for a comforting meal.

### Plantain with Choice of Sauce N 6,000

Fried caramelized plantains with your choice of flavorful sauce:

**Chicken sauce:** a rich blend of spiced chicken, vibrant tomatoes, onions, and peppers.

**Fish sauce:** A hearty mix of spiced dried fish, tomatoes, onions, and peppers

**Egg sauce: spiced:** a savory combination of eggs, tomatoes, onions, and peppers, perfectly seasoned for a comforting meal.

### Potatoes with Choice of Sauce N 6,000

Fried Caramelized Plantain with choice of:

**Chicken sauce:** spiced chicken, vibrant tomatoes, onions, and peppers.

**Fish sauce:** spiced dried fish, vibrant tomatoes, onions, and peppers.

**Egg sauce:** spiced organic eggs, vibrant tomatoes, onions, and peppers.

## HOT DRINKS

Coffee N 1,000

Tea N 1,000

Hot Chocolate N 1,000

## SALADS

### Greek Salad **N 6,000**

Crisp lettuce, juicy tomatoes, crunchy carrots, and refreshing cucumbers, topped with creamy feta cheese and a mix of black and green olives, all drizzled with a flavorful cocktail sauce. A classic Mediterranean delight!

### Monarchs Special Salad **N 7,000**

A royal blend of crisp mixed vegetables, tender smoked chicken, and perfectly boiled eggs, all brought together with our signature special dressing. A salad fit for royalty!

## STARTERS

### Goat Meat Pepper Soup **N 5,200**

A spicy and aromatic broth with goat meat infused with rich Nigerian spices.

### Chicken Pepper Soup **N 5,500**

A spicy and aromatic broth with chicken infused with rich Nigerian spices.

### Cow Leg Pepper Soup **N 7,000**

A spicy and aromatic broth with cow leg infused with rich Nigerian spices.

### Cow Tail Pepper Soup **N 4,000**

A spicy and aromatic broth with cow tail infused with rich Nigerian spices.

### Fish Pepper Soup **N 4,000**

A spicy and aromatic broth with cow tail infused with rich Nigerian spices.

### Plantain Chips with Spicy Dip **N 2,500**

Crispy golden plantain chips paired with a zesty pepper dip or creamy avocado sauce

### Yam Fries with Pepper Sauce **N 3,000**

Crispy yam sticks served with a fiery tomato and chili pepper sauce

### Asun Bites **N 6,500**

Spicy, smoky goat meat cubes, grilled to perfection and tossed in a peppery onion sauce

### Spicy Snail Delicacy **N 6,000**

Crispy yam sticks served with a fiery tomato and chili pepper sauce

### French Fries with Seasoned Dip **N 6,000**

Golden, crispy French fries seasoned to perfection, served with a spicy or creamy dip.

### Spicy Chicken Wings **N 5,000**

Juicy, tender chicken wings marinated in a blend of bold African spices, then grilled to perfection. Coated in a flavorful, spicy glaze for a fiery kick

## MAINS

(All dishes are served with an option of Jollof rice fried rice, steamed rice, mashed potatoes, French fries, boiled potatoes, and seasoned vegetables)

### STEAKS & BEEF

#### Grilled Peppered Steak **N 7,000**

A perfectly char-grilled fillet steak served on a bed of sautéed vegetables and topped with a rich black pepper sauce for a bold flavor

#### Mixed Grilled **N 8,000**

A generous platter of tender meat, chicken fillet, lamb chops, sausages, tomatoes, onions, and eggs, expertly grilled for a smoky, satisfying meal.

#### Beef Royal **N 8,500**

Premium tender beef marinated in garlic and slow-cooked with a blend of special seasonings, delivering a flavorful and succulent dish

### CHICKEN DISHES

#### Boneless Grilled Chicken **N 8,000**

Juicy, tender boneless chicken marinated in garlic, white pepper, and the chef's special seasoning, then grilled to perfection and served with a rich sauce

#### Monarch Oven-Roasted Chicken **N 8,000**

A signature dish featuring succulent chicken slow-roasted to perfection and glazed with the chef's special BBQ sauce for a smoky, tangy finish

## SIDES

#### Monarchs Special Rice **N 6,000**

#### Shrimps Fried Rice **N 11,000**

#### Beef Fried Rice **N 8,000**

#### Vegetable Fried Rice **N 4,000**

#### Jollof Rice **N 2,500**

#### White Rice **N 2,000**

#### Fried Rice **N 3,000**

#### Basmati Rice **N 7,500**

#### French Fries **N 3,500**

## AFRICAN DELIGHTS

(Best served with a choice of pounded yam, semovita, wheat, or eba, and an option of chicken, goat meat, assorted meat, beef, turkey, or fish.)

### SOUPS

**Efo Riro** N 1,500

A rich and flavorful pot of leafy green vegetables simmered in a savory tomato and pepper sauce, infused with traditional Nigerian spices for a truly satisfying meal

**Egusi Soup** N 1,700

A hearty and delicious soup made with ground melon seeds, fresh vegetables, and a blend of spices, offering a perfect balance of flavors and textures

**Ogbono Soup** N 2,000

A smooth and flavorful draw soup made from ground wild mango seeds, enriched with spices and hearty proteins for a comforting dish

**Okro Soup** N 1,000

A classic draw soup cooked with fresh okra, rich spices, and protein options, providing a vibrant and nutritious meal

**Ewedu Soup** N 1,500

A smooth and flavorful draw soup made from ground wild mango seeds, enriched with spices and hearty proteins for a comforting dish

**Upgrade to Abula (Gbegiri and Ewedu) + N500**

**Gbegiri Soup** N 1,200

A delicious bean-based soup with a smooth, velvety texture and a hint of local spices, commonly served alongside Ewedu for a classic combination

**Upgrade to Abula (Gbegiri and Ewedu) + N500**

**Bitter Leave Soup** N 2,000

A classic draw soup cooked with fresh okra, rich spices, and protein options, providing a vibrant and nutritious meal

### DELIGHTS

**Monarch Local Rice** N 7,500

Fragrant white rice served with a rich, locally seasoned stew, featuring prawns, diced beef, and dried fish for a rustic and authentic Royal Nigerian flavor

**Yam Porridge (Asaro)** N 9,500

A rich and flavorful Nigerian delicacy made with tender yam cubes slow-cooked in savory tomato and pepper sauce, infused with palm oil, onions, and traditional spices.

Enhanced with a choice of protein, including chicken, fish, or beef

## AFRICAN DISH SIDES

**Amala** N 1,500

**Pounded** N 2,000

**Semo** N 1,500

**Wheat** N 1,500

**Eba** N 1,500

## PROTEINS

**Beef** N 5,200

**Goat Meat** N 5,200

**Chicken** N 5,500

**Titus Fish** N 7,000

**Turkey** N 8,500

**Assorted Meat** N 5,500

**Cow Tail** N 6,000

**Cow leg** N 5,500

**Croaker Fish** N 8,000

## PASTA HIGHLIGHTS

**Spaghetti Bolognese** N 6,000

Classic spaghetti tossed in a rich tomato sauce with minced meat, topped with freshly grated Parmesan cheese

**Lassangna** N 7,500

Pasta topped with a curried vegetable sauce, offering a wholesome and vegetarian-friendly option

**Local Spaghetti** N 6,500

A flavorful Nigerian twist on spaghetti, cooked in a rich, spiced tomato and pepper sauce infused with iru (locust beans) for an authentic local taste. Garnished with onions, bell peppers, and a choice of protein (chicken, beef, turkey, or fish), this dish delivers a bold and satisfying flavor

**Spaghetti with fish stew** N 7,500

A delicious and comforting dish featuring perfectly cooked spaghetti served with a rich, slow-simmered tomato-based fish stew. Made with a blend of fresh tomatoes, peppers, onions, and aromatic spices

**Creamy Chicken Pasta** N 7,500

Tender chicken fillet sautéed with onions, garlic, and mushrooms, then simmered in a rich, creamy mozzarella cheese sauce