



Nestled within the verdant embrace of a secret orchard, where the air is perfumed with the aroma of ripening fruits and blooming flowers, the Goddess of Food reigns supreme. Clothed in gossamer robes woven from golden grains and vibrant vegetables, she is the epitome of culinary grace. Her eyes, the deep hue of the finest chocolates, have witnessed the transformation of raw ingredients into dishes that tantalize the soul. Each morsel prepared in our distinguished establishment is a testament to her unparalleled expertise.

As you embark on this gastronomic journey, know that our menu is a curated symphony of flavors, each dish a harmonious blend of tradition and innovation, inspired by the Goddess herself. We invite you to savor the essence of her realm, where every bite is a culinary masterpiece, a testament to the art of fine dining.



SAINT PABLO
εστιατόριο

OUR OPEN FIRE CHURRASCO GRILL THEATRE

GH¢ 1,500 per person

“Olá” An enhanced churrasco experience is best enjoyed with two or more people.
Experience unlimited grills, served and carved at your table by our own Gauchos.

OUR MENU OFFERINGS INCLUDE:

- Chef’s signature bread and decadent spread.
- House salad and a choice of three sides
- Saint Pablo's signature sauce, plus a choice of three additional sauces.

The above are served family-style at your table.

All our meats are spiced and seasoned with our secret herbs and spices and grilled to perfection.

OUR GRILLS INCLUDE:

BEEF

SIRLOIN
RUMP STEAK
FILET MIGNON
PICANHA

PORK (P)

PORK SAUSAGE (S)
PORK BACON
PORK CHOPS
PORK BELLY

SEAFOOD

SWORDFISH
TIGER PRAWNS (SF)
SQUID (SF)
(Allergy: Shellfish)

LAMB

LAMB LEG
LAMB CHOPS

POULTRY

SPICY CHICKEN THIGH (TS)
BACON-WRAPPED BBQ CHICKEN BREAST
GUINEA FOWL ASSIETTE
DUCK

CHEESE

WAGASHI *(Allergy: Dairy)*
TOFU (V)

FOR YOUR SWEET TREAT

Order your choice of one dessert from our a la carte menu.

All prices are inclusive of taxes. A 10% service charge will be added to the bill.



SAINT PABLO

(V) Vegetarian (P) Contains Pork (SF) Shellfish (N) Contains Nuts (A) Contains Alcohol (S) Spicy

OUR À LA CARTE DINING EXPERIENCE

All our meals are complemented by chef's signature bread and spread.

STARTERS

GINGER SCALLOPS

PAN-SEARED SCALLOPS IN VERMOUTH CREAMY GINGER SAUCE.

GH¢ 295

CAJUN OCTOPUS TENTACLES

BRAISED & GRILLED WITH CAJUN, CHERRY TOMATOES & JALAPEÑOS.

GH¢ 230

PROVENÇAL SNAILS

SAUTÉED SNAILS WITH PEPPER MIX & PROVENÇAL SAUCE.

GH¢ 270

PRAWN TEMPURA (SF)

CRISPY TEMPURA PRAWNS WITH SWEET CHILLI SAUCE.

GH¢ 250

SRIRACHA WINGS (S)

CHICKEN WINGS TOSSED IN SRIRACHA SAUCE.

GH¢ 185

SAINT'S RINGS

FRIED CALAMARI WITH MANGO & PAPAYA TARTARE.

GH¢ 195

SUYA PLATTER (N) (SF)

CHAR-GRILLED CHICKEN/BEEF/PRAWNS WITH SUYA MAYO.

GH¢ 450

PALATE CLEANSER

Palm Wine (A)

All prices are inclusive of taxes. A 10% service charge will be added to the bill.



SAINT PABLO

(V) Vegetarian (P) Contains Pork (SF) Shellfish (N) Contains Nuts (A) Contains Alcohol (S) Spicy

SALADS

NIÇOISE SALAD

MIXED LETTUCE, QUAIL EGG, CHERRY TOMATOES, RED ONION, GREEN BEANS, TUNA, POTATOES, BLACK OLIVES SERVED WITH TRADITIONAL VINAIGRETTE.

GH¢ 285

GREEK SALAD 'PANZANELLA' (V)

ROMA TOMATOES, CUCUMBER, FETA, OLIVES & GREEK DRESSING.

GH¢ 255

CAESAR SALAD

ROMAINE, PARMESAN, ANCHOVIES & CAESAR DRESSING.

GH¢ 180

CRISPY DUCK SALAD (N) (A)

FRIED DUCK, ORANGES, PINE NUTS, MIXED LETTUCE & WHISKEY VINAIGRETTE.

GH¢ 220

FRUITS DE MER (SF)

WILD ARUGULA, MIXED BERRIES & SEAFOOD MEDLEY.

GH¢ 250

CLASSIC STEAKS

RIB-EYE STEAK (300 g)

CHAR-GRILLED, SERVED WITH CHOICE OF SIDE & SAUCE.

GH¢ 550

FILLET (250 g)

PEPPER CRUSTED MEDALLION WITH MASH & BALSAMIC GLAZE.

GH¢ 450

LAMB CHOPS WITH MINT SAUCE

CHAR-GRILLED, SERVED WITH FRESH MINT SAUCE AND A CHOICE OF SIDE.

GH¢ 485

T-BONE STEAK WITH CHIMICHURRI

MASHED POTATOES TOPPED WITH FRESH CHIMICHURRI SAUCE, SERVED WITH ROASTED POTATO WEDGES AND GRILLED VEGETABLES.

GH¢ 680

24 KARAT GOLD SAINT PABLO TOMAHAWK (1.1 kg)

TOMAHAWK STEAK FINISHED WITH EDIBLE 24-KARAT GOLD LEAF.

GH¢ 1,500

All prices are inclusive of taxes. A 10% service charge will be added to the bill.



SAINT PABLO

(V) Vegetarian (P) Contains Pork (SF) Shellfish (N) Contains Nuts (A) Contains Alcohol (S) Spicy

MAINS

OXTAIL (A)

SLOW-COOKED WITH PINOTAGE SAUCE & TRUFFLE MASH.

GH¢ 400

GRILLED CHICKEN

CHAR-GRILLED CHICKEN WITH MASH & VEGGIES.

GH¢ 290

ORIENTAL LAMB SHANK

BRAISED LAMB SHANK WITH ORIENTAL RICE.

GH¢ 480

SAINT PABLO'S PLATTER (SF)

(SERVES 2)

LOBSTER, CALAMARI, PRAWNS & MORE.

GH¢ 950

SAINT PABLO SPECIAL FRIED RICE (SF)

SNAILS, PRAWNS, BEEF & CHICKEN FRIED RICE.

GH¢ 485

SEAFOOD

GRILLED ROCK LOBSTER (SF)

SERVED WITH CHOICE OF SAUCE & SIDE.

GH¢ 550

ATLANTIC SALMON

PAN-SEARED SALMON WITH CREAMY MASH & DILL SAUCE.

GH¢ 550

CATCH OF THE DAY

CHAR-GRILLED WHOLE FRESH FISH.

GH¢ 500

SPICY HERB GRILLED PRAWNS (SF)

MEDITERRANEAN PRAWNS WITH CARROT PURÉE.

GH¢ 500

All prices are inclusive of taxes. A 10% service charge will be added to the bill.



SAINT PABLO

(V) Vegetarian (P) Contains Pork (SF) Shellfish (N) Contains Nuts (A) Contains Alcohol (S) Spicy

PASTA

BOLOGNESE

AUTHENTIC ITALIAN TOMATO MEAT SAUCE.

GH¢ 240

ARRABBIATA DI MARE (SF)

SEAFOOD IN SPICY TOMATO SAUCE.

GH¢ 275

CHICKEN ALFREDO

CHAR-GRILLED BREAST IN VELVETY PARMESAN CREAM SAUCE.

GH¢ 260

GOURMET BURGERS

CAJUN CHICKEN & CHEESE (P)

PROVOLONE & BACON, SERVED WITH FRIES.

GH¢ 220

PROVOLONE & MUSHROOM BEEF BURGER (200 g)

WITH WEDGES.

GH¢ 350

WAGYU SANDWICH (200 g)

WITH TRUFFLE FRIES.

GH¢ 300

All prices are inclusive of taxes. A 10% service charge will be added to the bill.



SAINT PABLO

(V) Vegetarian (P) Contains Pork (SF) Shellfish (N) Contains Nuts (A) Contains Alcohol (S) Spicy

SIDES

JOLLOF RICE	-----	GH¢ 85
VEGETABLE FRIED RICE	-----	GH¢ 85
ORIENTAL RICE	-----	GH¢ 85
MASHED POTATOES	-----	GH¢ 80
SWEET POTATO FRIES	-----	GH¢ 75
FRENCH FRIES	-----	GH¢ 65
KELEWELE	-----	GH¢ 70
POTATO WEDGES	-----	GH¢ 65
FRIED YAM CHIPS	-----	GH¢ 60
GRILLED SWEET CORN	-----	GH¢ 50

DESSERTS

SAINT PABLO CHEESECAKE	GH¢ 150
SERVED WITH STRAWBERRY COULIS & FRESH STRAWBERRIES. <i>(Allergy: Dairy)</i>	
CRÈME BRÛLÉE (N)	GH¢ 150
SERVED WITH ALMOND & LEMON MACARON. <i>(Allergy: Dairy)</i>	
SAINT PABLO CHOCOLATE FONDANT	GH¢ 150
SERVED WITH GREEN TEA ICE CREAM. <i>(Allergy: Dairy)</i>	
STICKY TOFFEE PUDDING	GH¢ 150
SERVED WITH CARAMEL & VANILLA BEAN SAUCE. <i>(Allergy: Dairy)</i>	
SORBET	GH¢ 85
MANGO & LIME.	
ICE CREAM	GH¢ 85
FLAVOURS SUBJECT TO AVAILABILITY.	
CLASSIC TIRAMISU	GH¢ 150
LAYERS OF INDULGENCE, COFFEE AND MASCARPONE.	
PISTACHIO SPONGE CAKE (N)	GH¢ 220
WITH PISTACHIO CREAM AND VANILLA BEAN ICE CREAM.	

All prices are inclusive of taxes. A 10% service charge will be added to the bill.



SAINT PABLO

(V) Vegetarian (P) Contains Pork (SF) Shellfish (N) Contains Nuts (A) Contains Alcohol (S) Spicy