

Tuanel

Lounge

"For the love of
delicious food"

STARTERS

SHRIMPS COCKTAIL

GH¢195

Marinated Shrimps in Lemon Garlic Served Over Avocado Fan Topped With a Tangy Seafood Dressing

CHEFS BEEF TRINCHO

GH¢190

Beef Fillet Cooked in a Creamy Brown Spicy Sauce Served With Sour Dough Garlic Bread Slice

THAI FISH CAKES

GH¢130

Homemade Fish Cakes Infused With Chili, Lime, Coriander And Red Onion Fried Served With Peri-Peri Mayonnaise

CHEF SHARING PLATTER

GH¢300

Beef Kofta / Chicken Wings / Calamari / Fish Cakes Served With French Fries, Yam Chips And Dipping Sauces

CHEEZY CHICKEN QUESADILLA

GH¢195

Spicy Chicken With Cheddar Cheese Wrapped in a Tortilla Served With Guacamole, Pico da Gallo And Green Pepper Sauce

GRILLED CALAMARI

GH¢180

Calamari Marinated in Lime And Chilli Served With Pineapple Salsa

SPICY SNAILS

GH¢200

Ghanaian Snails Simmered in a Spicy Tomato, Garlic And Pepper Sauce

SOYA CHICKEN SALAD

GH¢180

Soya Chicken Strips With Feta Cheese, Papaya And Cashew Nuts Served over Fresh Lettuce

BUFFALO WINGS

GH¢190

Roasted Marinated Chicken Wings in Paprika And Garlic Accompanied by Green Pepper Sauce And Sweet BBQ

CHICKEN CAESAR SALAD

GH¢180

Fresh Lettuce Tossed together with Tomatom Anchovies, Olives in a Caesar Dressing Topped with Crispy Croutons And Grilled Chicken Breast

"Where every flavor
tells a story"

"Sensory indulgence unlocked"

(7% Gratuity will be added to your final bill)

BURGERS

“Bringing class
to cuisine”

“Life is dull without
good food”

CHICKEN BURGER

GH¢200

Grilled Chicken Breast Topped with Bacon, Tomato Pepper Sauce on a Brioche Bun with Lettuce, Gherkin and Cheese Served with French Fries

AMERICAN BURGER

GH¢280

200gr Flame Grilled Wagyu Beef Patty Topped with Bacon, Lettuce, Tomato, Onion, Gherkin and Cheese Served on a Brioche Bun with French Fries

CHEFS HERO STEAK ROLL

GH¢220

Grilled Soft Beef with Sauteed Mushroom and Onion Trimmings on a Toasted Baguette with Dijon Mustard Accompanied by a BBQ Herb Relish

“Your culinary
adventure awaits”

PASTA

SEAFOOD LINGUINE

GH¢240

Prawns, Calamari and Mussels Simmered in a Napolitana and Basil Sauce with Linguine

BEEF FETTUCCINI

GH¢230

Beef Fillet in a Tomato, Olive and Chili Sauce placed over Fettuccini and topped with Parmesan Cheese

LINGUINE ALFREDO

GH¢220

Chicken and Mushroom in a Cremalat Sauce Tossed with Linguine and Served with Parmesan Cheese

“A taste you’ll
remember”

(7% Gratuity will be added to your final bill)

"Eating is a necessity but cooking is an art"

MAINS

ROSEMARY MINT LAMB CHOPS (FRENCH CUT)

GH¢480

3 Lamb Loin Chops Grilled Served with a Minted Gravy, Mushy Peas and Baked Potato Stack

600GR BBQ LAMB SHANK

GH¢580

Slow Cooked Lamb Shank in Barbeque, Herbs and Red Wine Served over Spinach Mash

300GR BEEF RIPEYE STEAK

GH¢510

Imported Prime Beef Rib Steak, Flame Grilled in Chefs Secret Spice Rub and Served with a Creamy Black Pepper Sauce and a Choice Off our sides options

500GR T BONE STEAK

GH¢560

On the Bone Imported A Grade Steak Flame Grilled in Chefs Secret Spice Rub Served with Mushroom Sauce and a Choice Off our side's options

TRADITIONAL OXTAIL

GH¢450

Oven Braised Oxtail Slow Cooked in Red Wine and Beer served Mashed Potato

PORK CHOPS

GH¢240

Loin Chops Marinated in a Sweet Mustard and Herb Rub Flame Grilled served over Jollof Rice and Citrus Gravy

½ CHICKEN PERI-PERI

GH¢180

Marinated Mozambique Style Grilled on an open Flame served with French Fries and coleslaw

GRILLED HERB CHICKEN

GH¢180

Oven Roasted ½ Chicken covered with a spicy Green Herb sauce served with Sauté Potatoes

CHICKEN STRIPS

GH¢140

Deep Fried Chicken Served With French Fries / Asian Slaw / Gralic Mayounaise Dressing

CHICKEN KIEV

GH¢170

Flattened Chicken Breast Filled with Spinach and Mushroom Rolled, Deep Fried served with a layered Potato Stack and Chili Cheese Sauce

CHICKEN FAJITA

GH¢220

Grilled Chicken in a Medley of Peppers in a Mexican Sauce served over Jollof Rice and accompanied by a Fajita Set

"People who love to eat are always the best people."

"Flavors for royalty"

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SEAFOOD

SALMON AND CHIMCHURRI

GH¢360

Norwegian Salmon Pan Grilled to Perfection Topped With a Chimichurri Relish and Mash Potato

JUMBO PRAWNS

GH¢350

Seared Pineapple Topped With Citrus Marinated Grilled Prawns Served With a Chili Garlic Butter And Fried Rice

JOLLOF SEAFOOD PAYELLA

GH¢450

Grilled Prawns, Mussels, Grouper Pieces And Calamari Cooked in a Spicy Fragrant Sauce Served Over Jollof Rice Accompanied by Pepper Sauce

GRILLED TILAPIA

GH¢220

Pepper Grilled or Oriental Flavoured

Whole Grilled Tilapia Topped With Ghanaian Pepper Sauce or Marinated in Soya Oriental Style

FRESH FILLET OF GROUPER

GH¢240

Fresh 250gr Fillet of Grouper Basted With Basil Pesto Topped With Shrimps And Served With Fried Plantain

SIDE ORDER

FRENCH FRIES

GH¢40

YAM CHIPS

GH¢45

COLESLAW

GH¢40

JOLLOF RICE

GH¢50

WHITE RICE

GH¢40

FRIED PLANTAIN

GH¢40

MASHED POTATO

GH¢50

“Good food.
Good mood”

DESSERTS

TRADITIONAL APPLE CRUMBLE

GH¢90

Apple Cooked in Cinnamon and Sugar on Top of Short Crust Pastry Topped With Crumbled Pastry And Baked in the Oven Served Warm With Ice Cream

TUNNEL OREO SURPRISE

GH¢90

Oreo Biscuit Crumbs Topped With Vanilla Ice Cream and Caramel Sauce Served With a Berry Coulis

RUM COFFEE CHEESE CAKE

GH¢110

Coffee Flavored Cream Cheese With Hint of Rum And Topped With Sugared Orange Rind

CHOCOLATE FONDANT

GH¢120

Served With Vanilla Ice Cream

CRÈME BRULLE

GH¢110

Served with Blueberry Coulis

“The secret ingredient
is always love”

TUNNEL SIGNATURE

TUNNEL ZOMBIE 110

Captain Morgan white Rum, Captain Morgan Dark Rum, Captain Morgan Spiced Rum, Fresh Ginger, Fresh Pink Grapefruit Juice, Pineapple, Passion Fruit, Almond

CAZCABEL MANGO RITA 110

Cascabel Coconut Tequila, Mango Syrup, Lime Juice, Coconut Cream, Fresh Mint Leave

WOOD EYE 95

Gin, Pineapple, Orange Juice, Lime Juice, Cinnamon, Rose & Passion Fruit

TUNNEL BERRIES 130

Raspberry Vodka, Apricot Brandy, Lemon Juice, Strawberry, Blueberry, Blackberry Juice, Dried Cranberries

LADY KILLER 90

Strawberry Infused Aperol & Gin, Grapefruit, Passion Fruit & Lemon Juice

GIN SIGNATURE 100

Gin, Fresh Basil, Fresh Cucumber, Elderflower, Rose Syrup, Lime Juice

THE VAMPIRE KISS 150

H BY HINE VSOP Cognac, Blueberries, Hazelnuts Liqueur, Red Grapes Juice, Fresh Lime Juice & Soda

BLEEDING MAITAI 100

Bumbu Original Rum, Bumbu XO Rum, Cointreau, Almond Syrup, Fresh Lemon Juice, Activated Charcoal

TUNNEL LUXURY

MIDNITE GOLD 250

Gold Label Infused Cinnamon
Hine VSOP Cognac
Jägermeister
Peychaud's Bitters
Fresh Lemon Juice
Topped with Gold Flakes



(7% Gratuity will be added to your final bill)

CLASSICS

OLD FASHIONED 90

Bourbon Whisky, Brown Sugar, Bitters

WHISKY SOUR 90

Bourbon Whisky, Lemon Juice, Sugar & Orange Juice

MOSCOW MULE 100

Vodka, Lime Juice, Lime Syrup, Ginger, Bitter Lemon, Bitters

COSMOPOLITAN 90

Vodka, Cointreau, Lime Juice & Cranberry Juice'

ESPRESSO MARTINI 120

Absolut Vodka, Espresso, Kahlua Coffee Liquor, Vanilla

NEGRONI 100

Greenall's Gin, Campari, Red Vermouth

MOJITO 110

White Rum, Brown Sugar, Lime, Mint, Soda

MAITAI 100

White Rum, Dark Rum, Apricot Brandy, Almond, Orange Juice, Lemon Juice, Lime Juice

MARGARITA 70

Tequila, Triple Sec, Lemon Juice, Agave

CHAMPAGNE COCKTAILS

BELLINI (*Passion Fruit / Mango / Strawberry or Peach*) 120

Peach, Frexinet Champagne

For Other Fruit Please Ask Your Waiter

KIR ROYAL 120

Crème De Cassis, Frexinet Champagne

(7% Gratuity will be added to your final bill)

COCKTAILS

SIDE CAR	160
H BY HINE VSOP Cognac, Cointreau & Lemon Juice	
APEROL SPRITZ	120
Aperol, Prosecco	
WHITE RUSSIAN	90
Vodka, Coffee Liquor and Cream	
PASSION FRUIT MARTINI	120
Vodka, Lime Juice, Vanilla, Passion Fruit Puree & Orange Juice	
TUNNEL SPECIAL PUNCH	100
Vodka, Apricot Brandy, Passion Fruit, Grenadine, Pineapple Juice, Orange Juice & Lemon Juice	
CAIPIRINHA	90
Aguacana Brazilian Rum, Lime, Brown Sugar	
PINA COLADA	120
Saint James White rum, Malibu Coconut Rum, Pineapple, Cream, Coconut Puree	
GIN BASIL SMACH	90
Greenall's Gin, Lemon Juice, Basil, Homemade Sugar Syrup	
LONG ISLAND ICE TEA	150
Vodka, Greenall's Gin, Jose Cuervo White Tequila, Saint James White Rum, Triple Sec, Lemon, Coke	
FRUIT MARGARITA	120
Jose Cuervo White Tequila, Lemon Juice, Passion Fruit, Strawberry or Mango	
DAUQUIRI	120
Saint James White Rum, Lemon Juice, Triple Sec, Passion Fruit, Strawberry, or Mango	
<i>For Other Fruit Please Ask Your Waiter</i>	
THE VIDA LOCA	130
1800 Anejo Tequila, Fresh Lime, Passion Fruit Syrup, Fresh Passion Fruit, Spiced Red Chili	
TOP SHELF MARGARITA	200
Don Julio Blanco Tequila, Fresh lime Juice, Agave, Cointreau	

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APERITIF

	BOTTLE	SHOT
JÄGERMEISTER	900	50
APEROL	600	45
CAMPARI	600	45

VODKA

	BOTTLE	SHOT
BELVEDERE	1600	60
GREY GOOSE	1400	60
CIROC	1800	60
CIROC PINEAPPLE	1500	60
ABSOLUT VODKA	700	45

GIN

	BOTTLE	SHOT
HENDRICKS	1500	70
TANQURAY 10	900	40
MONKEY 47	1200	75
GORDONS	750	35
BOMBAY SAPPHIRE	1200	45



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RUM

	BOTTLE	SHOT
CAPTAIN MORGAN DARK	850	40
BUMBU ORIGINAL	1300	45
BUMBU CREAM	1300	40
CAPTAIN MORGAN SPICED	700	45
BACARDI WHITE	800	45
COCKSPUR GOLD	800	40

TEQUILA

	BOTTLE	SHOT
CLACE AZUL REPOSADO	9000	
DON JULIO 1942	8500	
DON JULIO ANEJO	5000	
DON JULIO BLANCO	2500	130
CASAMIGOS ANEJO	4000	
CASAMIGOS REPOSADO	3200	140
CASAMIGOS BLANCO	3000	130
1800 BLANCO	1300	100
VOLCAN BLANCO	1600	90
VOLCAN ANEJO	2500	95
VOLCAN REPOSADO	2500	120
1800 ANEJO	1500	100
CAZCABEL HONEY	1200	65
CAZCABEL COFFEE	1200	65
CAZCABEL COCONUT	1200	65
OLMECA BLANCO	600	50
JOSE CUERVO GOLD	900	40
JOSE CUERVO WHITE	900	40

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WHISKEY

	BOTTLE	SHOT
MACALLAN 18 YEARS	12800	
MACALLAN 15	6500	300
MACALLAN 12	3000	140
GLENFIDDICH 21 YEARS	9500	
GLENFIDDICH 18 YEARS	4000	175
GLENFIDDICH 15 YEARS	3000	140
GLENFIDDICH 12 YEARS	2200	100
GLENMORANGIE SIGNET	5500	
GLENMORANGIE 18 YEARS	4500	200
JOHNNIE WALKER BLUE LABEL	9000	360
JOHNNIE WALKER GOLD LABEL RESERVE	2200	95
JOHNNIE WALKER BLACK LABEL	2200	80
JOHNNIE WALKER ISLAY	1500	45
JOHNNIE WALKER DOUBLE BLACK	1900	85
CARDUH	1200	
GLENMORANGIE 10 YEARS	2000	75
SINGELTON 15 YEARS	3000	130
SINGELTON 12 YEARS	1800	85
CHIVAS ROYAL SALUTE	7500	
CHIVAS 25 YEARS	9500	
CHIVAS 18 YEARS	2500	120
CHIVAS XV 15 YEARS	2200	100
CHIVAS 12 YEARS	1400	65
JAMESON BLACK BAREEL	1500	70
JAMESON	1200	45
WILD TURKEY 101	1200	45
JACK DANIELS	1200	45
MONKEY SHOULDER	1600	75

LIQUORS

	BOTTLE	SHOT
BAILEYS	1000	50
LIMONCELLO	900	50
SAMBUCA	900	50
MARTINI BLANCO	600	50

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COGNAC

	BOTTLE	SHOT
HENNESSY XO	7900	350
REMY MARTIN XO	7300	
MARTEL XO	7200	
REMY MARTIN 1738	2800	
HENNESSY VSOP	3500	110
HENNESSY VS	2400	100
REMY MARTIN VSOP	2200	110
HINE RARE VSOP	1800	
MARTEL BLUE SWIFT	2400	110
H BY HINE	1300	70
VILLION	1300	70

SHOTS

JAGER BOMB Jägermeister & Energy Drink	120
B52 Kahlua Coffee Liqueur, Baileys Irish Cream, Cointreau	60
LEMON DROP Vodka, Lemon, Lime, Orange & Brown Sugar	60
BRAIN DAMAGE Archers Peach Schnapps Liqueur, Baileys Irish Cream & Grenadine	60
LIQUID TERAMISU Coffee Liqueur, Irish Cream, Hazelnuts, Cream & Powder Sugar	60
JELLY FISH Crème De Cacao White, Baileys Irish Cream, Amaretto & Grenadine	60

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SPARKLING WINE

	BOTTLE	GLASS
FREIXNET BRUT	400	
FREIXNET ICE	400	100
FANTINEL ROSE	650	
YBY ROSE DRY	400	100
YBY DRY BRUT	400	100

CHAMPAGNE

	BOTTLE
ACE OF SPADES ROSE	16000
DOM PERIGON ROSE	16000
ACE OF SPADES	12000
CRISTAL	14000
DOM PERIGON BLANC VINTAGE	10000
MOET & CHANDON NECTAR ROSE IMPERIAL	3000
VEUVE CLICQUOT RICH	3000
MOET & CHANDON NECTAR IMPERIAL BRUT	2600
MOET & CHANDON ICE	3000
MOET & CHANDON BRUT	2600
VEUVE CLICQUOT BRUT	2600
BELAIRE ROSE	1300
BELAIRE LUXE	1300

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WHITE WINES

SAUVIGNON BLANC

CLOUDY BAY SAUVIGNON BLANC 2012	1500	
SANCERRE TERROIRS DOMAINE BAILLY 2014	1000	
CHATEAUX TOUR DE GROUPIN	350	
VAN LOVEREN SAUVIGNON BLANC	350	95

CHARDONNAY

DOMAINE SOPHIE CINIÉR POUILLY FUISSE 2011	1100	
RUPERT AND ROTHCHILD BARONESS NADINE	1100	
FANTINEL BORGIO TESIS CHARDONNAY	450	
VAN LOVEREN CHARDONNAY	350	95

CHENIN BLANC

	BOTTLE	GLASS
KLEINE VESTING CHENIN BLANC	350	95
VAN LOVEREN CHENIN BLANC	350	95

ROSE

	BOTTLE	GLASS
MARY J BLIGE SUN GODDESS ROSE	650	
WHISPERING ANGEL	850	
GERARD BERTRAND GRIS BLANC ROSE	400	
NEDERBERG ROSE	350	
MOUTON CADET	380	

UNUSUAL WHITES

	BOTTLE	GLASS
DAVID & NADIA ARISTARGOS WHITE	1550	
SANTA CRISTINA UMBRIA WHITE WINE	500	
FANTINEL BORGIO TESIS PINOT GRIGIO	500	
BILA-HAUT COTE DE ROUSSILON	420	
BARON DE LESTAC BORDEUAX WHITE SWEET	400	
CHATEAUX TOUR DE GOUPIN WHITE	360	
SCAVI AND RAY ALLA VANIUGLIA	400	100

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SANGRIA GLASS

(WHITE, ROSE OR RED)

120

Served with Fresh Orange, Strawberry, Blueberry, Apple, Passion Fruit, Mango & Peach Liquor

RED WINES

RED WINE MERLOT

	BOTTLE	GLASS
EAGLE HAWK MERLOT	400	100
VAN LOVEREN MERLOT	280	80

PINOTAGE

	BOTTLE
HAMILTON RUSSEL PINOT NOIR	3500
BELLINGHAM PINOTAGE	850
KANONKOP	650
GERARD BERTRAND COTE DES ROSES PINOT NOIR	500



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RED BLENDS

	BOTTLE	GLASS
SARONSBURG FULL CIRCLE BLEND	5000	
ANTINORI TIGNANELLO TOSCANA	4200	
DOMAINE LA FAGOTIERE CHATEAU DE PAPE 2019	1600	
LA FIOLE DU PAPE	1500	
LASZLO	1000	
MOUTON CADET BORDEAUX	460	
KEN FORSTER RENEGADE	620	160
LA CIBOISE LUBERON RED	400	100

RED SHIRAZ

	BOTTLE	
STARK CONDE SYRAH	750	
DAVID & NADIA GRENADE RED	1450	
MARIUS SYRAH GRENACHE RED WINE	350	

UNUSUAL RED

	BOTTLE	GLASS
RUSTENBERG 2018	1100	
STARK CONDE CABARNET SAUVIGNON	500	
CHATEAUX TOUR DE GOUPIN BORDEUX	360	
LINDEMANS SWEET RED	400	100
SCAVI AND RAY AL CIOCCOLATO SWEET	400	100



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BEER

BUDWEISER	45
CORONA	55
HEINEKEN	55
GUINNESS	30
MALTA GUINNESS	26
CLUB	30
STAR	28

CIDERS

SMIRNOFF ICE	50
SMIRNOFF ICE PINEAPPLE	50
SAVANNA DRY (CIDER)	50
HUNTERS DRY	45

NON-ALCOHOLIC DRINKS

FRUIT PUNCH **80**

Orange Juice, Pineapple Juice, Lemon Juice, Mango Syrup, Passion Fruit Syrup, Grenadine Syrup

VIRGIN COLADA **100**

Pineapple Juice, Cream, Coconut Syrup

VIRGIN CAIPI **90**

Lime, Brown Sugar, Soda

CHAPMAN **80**

Bitter Lemon, Sprite, Fanta, Orange Juice, Grenadine & Bitters

VIRGIN MOJITO **90**

Mint, Lime, Brown Sugar, Soda

PINK LADY **120**

Coconut, Strawberry, Pineapple juice, Cream & Vanilla

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JUICES



	GLASS	PITCHER
ORANGE	30	100
PINEAPPLE	30	100
CRANBERRY	30	100
APPLE	30	100
MANGO	30	100
PASSION FRUIT	30	100

FRESH JUICE

	GLASS
ORANGE	90
PINEAPPLE	70

SMOOTHIES

MANGO	120
PASSION FRUIT	120
STRAWBERRY	120
BLUEBERRY	120



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COFFEE & TEA



ESPRESSO	40
CAPPUCCINO	75
CAFÉ LATTE	75
IRISH COFFEE	85
TEA	25
TEA POT	40

SOFT DRINKS

COCA COLA	30
FANTA	30
SPRITE	30
BEL GINGER ALE	20
BEL BITTER LEMON	20
BEL TONIC	20
BEL SODA	20
RED BULL	55



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WATER



S.PELLEGRINO 750 ML	70
S.PELLEGRINO 500 ML	50
BEL AQUA 330 ML STILL	30
BEL AQUA 750 ML STILL	40
BEL AQUA SPARKLING 330 ML	30
BEL AQUA SPARKLING 750 ML	40

SHISHA

250

- MINT
- ORANGE
- LOVE 66
- GUM & MINT
- WATERMELON & MINT
- STRAWBERRY
- DOUBLE APPLE
- PASSION FRUIT
- BLUEBERRY
- LEMON MINT
- BERRY CUSTARD



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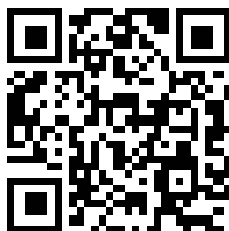
Tunnel Lounge

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 45 Kofi Annan Street, Airport Residential Area
(Near Nyaho Medical Centre)



SCAN FOR DRINKS MENU