

T H E
GOOD LIFE
R E S T A U R A N T

GoodLife Restaurant

Menu

A top-down photograph of a breakfast meal. The meal is served on a white ceramic plate with a light brown rim, which sits on a grey woven placemat. The food includes two sunny-side-up eggs with bright yellow yolks, several strips of thick-cut, pan-fried bacon with visible grill marks, a portion of orange-tinted baked beans, two halved cherry tomatoes, and two slices of toasted white bread with butter and green herbs. The background is a dark, textured wooden surface. Decorative elements include two dried star anise pods and a sprig of fresh rosemary next to a wooden pepper mill in the lower right.

PHOTOS ARE MEANT TO BE REPRESENTATIVE AND NOT EXACT

BREAKFAST

ALL OUR PRICES ARE INCLUSIVE OF VAT 7.5%
LAGOS STATE CONSUMPTION TAX 5%
AND SERVICE CHARGE 10%

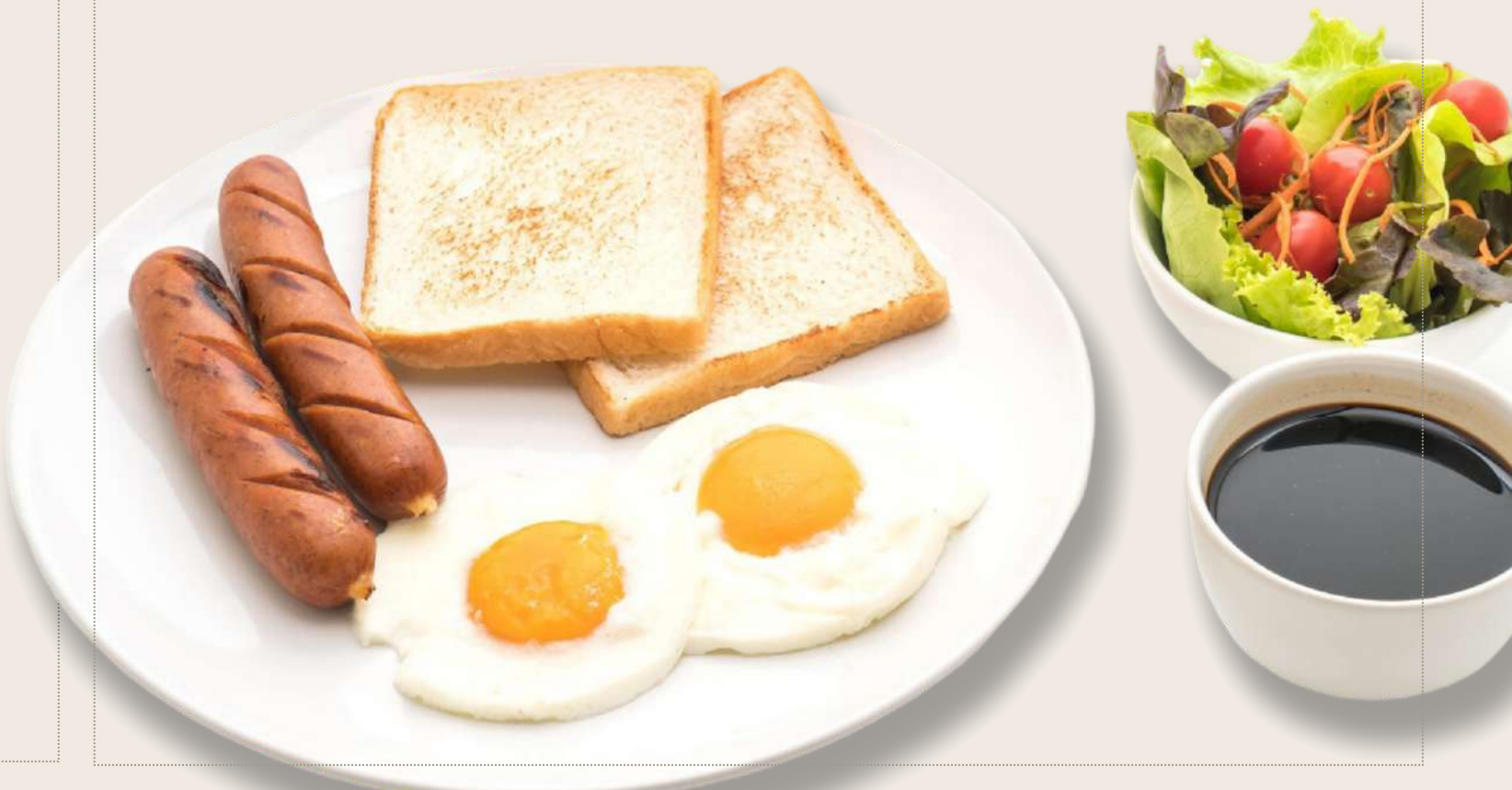
BREAKFAST PLATES

TRADITIONAL ENGLISH BREAKFAST	N 16,500
Your choice of Eggs, Turkey Bacon, Sausage (Chicken or Beef), Baked Beans, Grilled Mushrooms, Grilled Tomato, and Toast Bread	
EGGS BENEDICT	N 11,600
Toasted Homemade English Muffin, Smoked Turkey Ham and Soft Poached Eggs Served with a Signature Hollandaise Sauce and Roasted Potatoes	
EGGS ROYALE	N 12,600
Toasted Homemade English Muffin, Smoked Salmon and Soft Poached Eggs Served with a Signature Hollandaise Sauce and Roasted Potatoes	
FLUFFY PANCAKES STACK	N 12,000
Fluffy Pancakes served with Roasted Pineapple, Strawberry Chunks and Hibiscus Syrup	
THE NIGERIAN BREAKFAST	N 12,700
Plantain or Yam (Boiled or Fried) Served with Either Fish or Egg Sauce	
LATUS AND CHOCOLATE STUFFED FRENCH TOAST	N 11,000
Deliciously stuffed with Latus spread, Chocolate sauce and banana served with brulee banana, fresh strawberry, grilled beacon, whipped cream and agave syrup.	

OMELETTE	N 4,500
Choice of add:	
Cheddar Cheese	N 2,500
Mushroom	N 2,000
Vegetable	N 2,000

BREAKFAST BOWLS

BERRY SMOOTHIE BOWL	N 8,500
Frozen Banana & Berries, Yoghurt, Agave Syrup Topped with Chia Seed, Fresh Banana and Blueberries.	
GRANOLA & YOGHURT BOWL	N 8,000
Signature SRS Granola on a Bed of Thick Greek Yoghurt Served with a Drizzle of Agave Syrup	





CHEESE PLATTER

TRADITIONAL CHEESE PLATTER

Our Selection of Fine Cut Mozzarella Cheese, Manchego Cheese, Caviar, Lavosh, Brie Cheese, Cured Red Apple, Walnuts, Grapes and Orange Jam

N 32,000

MEAT BOARD

Peppered Gizzard, Shitto BBQ Sauce , Peppered Snail, Peppered Beef, Comes with a Side of Fried Plantain, yam Fries and French Fries

N 65,000

SEAFOOD PLATTER

Spicy prawns, yaji calamari, grilled croaker fish served with French fries, jollof rice and plantain.

N 70,000

New

New



THE
GOOD LIFE
RESTAURANT



SALADS AND SOUPS



SALADS

GRILLED SALMON & KALE SALAD

Grilled salmon served on a bed of steamed Kale, Sautéed Onions and Peppers with Honey Mustard Dressing

N 28,000

FATTOUSH

Deep fried Lebanese bread with sumac, romaine lettuce, cucumber, pomegranate, cherry tomato and a zesty sumac dressing

N 11,700

New

SALAD NICOISE

A fine selection of steamed potato, green beans, roman lettuce, black olive, cherry tomato, tuna and a mustard dressing.

N 21,000

New

THE PIER CAESAR SALAD

Lettuce in a Creamy Garlicky Caesar Dressing Topped with Parmesan, Croutons & Jerk Chicken Pieces a Signature Twist on a Cult Salad Fave

N 16,500

AVOCADO SALAD

Diced Avocado, Cucumber and Cherry Tomatoes with Red Onions and a Lemon Vinaigrette

N 11,000

CASHEW CREAM CAULIFLOWER SOUP WITH SCOTCH BONNET OIL

(Ask for this dish to be made Vegan)

Roasted Cauliflower, Garlic Bread and Scotch Bonnet Oil

N 12,500

COCONUT CHICKEN PEPPER SOUP

Moist Chicken Bites and Yam, Fragrant Coconut Pepper Broth

N 11,000



THE
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STARTERS

STARTERS

HONEY GLAZED SALMON SLIDERS

Slider buns, Honey glazed salmon, pickled red cabbage and honey mayo dressing

N 14,900

STUFFED CABBAGE ROLL

Steamed cabbage stuffed with flavorful homemade minced beef, plum gravy and sweet potato puree

N15,500

MUSHROOM CROQUETTES (VG)

Mushroom Croquettes, Smoked Ata din din Purée and Crunchy Seaweed

N 12,700

SPICY SUSHI STACK

Layers of Sticky Sushi Rice, Avocado and Cucumber, Shrimp in Spicy Mayo Sauce, Sesame Seed and Crunchy Seaweed

N 14,900

PEPPERED SNAIL

Slow Cooked Snails, Spicy Tomato Sauce and Bell Peppers

N 27,500

DYNAMITE SHRIMPS

Crispy Fried Shrimp Coated in a Spicy Mayonnaise Dressing

N 18,700

DYNAMITE CHICKEN

Crispy Fried Chicken Coated in a Spicy Mayonnaise Dressing

N 17,500

QUADRUPLE PLATTER

Lavosh with Whipped Chilli Butter, Shitto BBQ Winglets, Mozzarella Sticks, Suya Calamari, served with Yaji Mayo and Spicy Mayo Dressing

N 20,000

DUCK ROLL WITH HOSSINE SAUCE

Tender duck breast, rolled in a flavorful pancake, cucumber, spring onions and hoisin sauce.

N 33,500

SUYA CALAMARI WITH A YAJI MAYO DIP

Deep Fried Squid in Yaji Batter, Yaji Mayo Dip

N 14,500

CHICKEN TACOS

Pulled Chicken in Five Pepper Sauce, Refreshing Yoghurt Dip and Tomato Salsa.

N 14,500

GOAT MEAT TACOS

Pulled Goatmeat in Five Pepper Sauce, Refreshing Yoghurt Dip and Tomato Salsa.

N 16,500

SHITTO BBQ CHICKEN WINGLET'S

N 12,700

SWEET PEPPER WINGLET'S

N 12,700

NIGERIAN STYLE WINGLET'S

N 14,500



THE
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RESTAURANT

SANDWICHES & BURGERS

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BEEF BURGER

Beef Patties Served on a Toasted Brioche Bun with Caramelized Onions, Pickles, Cheddar Cheese, Chili Jam, Roman Lettuce and Tomato

N 18,500

CHICKEN BURGER

Crispy Buttermilk Fried Chicken Served on a Toasted Brioche Bun with Lettuce, Pickles & Sriracha Mayo

N 14,500

SUYA CHICKEN WRAP

Grilled Suya Chicken Breast in a Tortilla Wrap with Lettuce, Cheese, Yaji Mayo and Bell Peppers

N 19,000

PIER HARBOUR CLUB SANDWICH

N 19,500

Chicken Slices, Cheddar cheese, grilled bacon, grilled Ham, crunchy lettuce, tomato, and our signature garlic mayonnaise on buttered toasted bread

CHICKEN PIZZA

N 16,500

Flat Bread, Mozzarella Cheese, Italian Tomato Sauce, Shredded Chicken

VEGETABLE PIZZA

N 13,500

Flat Bread, Mozzarella Cheese, Italian Tomato Sauce, Bell peppers, mushrooms & fresh basil





THE
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RESTAURANT



PASTA, SIDES & MAINS

PASTA

TOMATO AND BASIL SAUCE

N 14,500

Your Choice of Pasta Tossed in tomato and basil sauce with Parmesan Cheese

ALLA VODKA

N 14,500

Your choice of Pasta Cooked in a Creamy Pink Tomato and Vodka Sauce, Topped with Parmesan Cheese

CREAMY GARLIC MUSHROOM AND MUSHROOM SAUCE

N 16,500

Your Choice of Pasta Cooked in a Rich Creamy Garlic and Mushroom Sauce, Topped with Chilli Oil and Parmesan Cheese

SEAFOOD PASTA

N 34,000

Your choice of Pasta in a Rich Medley of Seafood (Prawns, Calamari and Shrimp) in Tomatoes and Basil Sauce

GNOCCHI WITH PINK SAUCE

N 22,000

Delicate potato, gnocchi cooked to al dente served in a rich pink sauce, a velvety blend of rice tomato and creamy flavors finished with fresh basil.

SIDES

SMOKE WOOD JOLLOF RICE

N 9,000

FRIED RICE

N 7,000

HERBY MASHED POTATO

N 7,000

CREAMY MASHED POTATO

N 8,500

FRENCH FRIES

N 6,000

FRIED PLANTAIN

N 6,500

SAUTÉED VEGETABLES

N 6,500

SAUTÉED SPINACH

N 6,000

HOUSE SPECIAL RICE

N 10,000

ADD CHICKEN

N 8,000

ADD PRAWNS

N 11,500

YOUR CHOICE OF PASTA

PENNE PASTA

LINGUINE PASTA



MAINS

BEEF STROGANOFF

Tender Beef Stripes Cooked in Mushroom Heavy Sauce
Served with herb Rice.

N 46,000

MUSHROOM & LOCUST BEAN RISOTTO

Rich & Creamy Risotto served with eggplant cooked in a
chilli butter and chilli oil

N 14,500

SUYA LAMB CHOPS

Suya Crusted Lambchops, Crispy Roast Potatoes,
Cauliflower and White Chocolate Purée, Sautéed Vegetables
and a Rich Red Wine Jus

N 35,500

PAN GRILLED RIBEYE STEAK

Pan Grilled Seared Ribeye Steak Cooked with a Herby Butter,
Sautéed Vegetable, Beetroot Purée, Mushroom Sauce and a
Side of Choice

N 49,500

HERB GRILLED DUCK BREAST

Herb grilled duck, butter nut squash Purée, crunchy beans,
arroz de pota and a rich red wine jus.

N 58,700

GRILLED BBQ CHICKEN WITH CHIMICHURRI ROASTED POTATOES (SERVES 2)

Grilled BBQ Chicken Glazed with in House Smoky BBQ Sauce,
over Roasted Potatoes in a Vibrant Chimichurri Sauce Served
with Chimichurri Sauce by the Side

N 39,500

ASIAN SHORT RIBS

Slow Cooked Short Ribs, Smoked Carrot Purée, Green Oil,
Short Ribs Jus and a Side of Choice

N 36,500

SURF AND TURF JAPANESE TEPPANYAKI (SERVES 2)

Medium Prawns Filled with a Cream of Smoked Turkey
Bacon Mix, Grilled Rib Eye Steak, Sautéed Vegetable and
Asian Inspired Fried Rice

N 65,000

SEARED SALMON

Crispy Skin Salmon, Pea Purée, Sautéed Vegetable, Lemon and
Pineapple Sauce and Side of Choice.

N 34,500

MOQUECA FISH STEW WITH HERB RICE

A Rich, Brazilian Fish Stew Cooked with Boneless Red Snapper,
Served with Herb Rice

N 29,800

JERK CHICKEN WITH RICE & PEAS

Jerk Style Chicken laps with Carribean Rice & Peas, Plantain
and a Jerk Red Wine Jus

N 28,500

CHICKEN KABAB

Juicy grilled chicken kebab served with creamy hummus,
warm flatbread, and crispy French fries for a perfect mix
of flavors and textures.

N 21,000

GRILLED PRAWNS

Grilled prawns in 5 pepper sauce, Sautéed vegetables,
lemon and pineapple sauce, carrot Purée and any side of choice

N 31,000

NATIVES

PEPPERED CHICKEN, PLANTAIN AND ANY SIDE OF CHOICE	N 24,000
PEPPERED BEEF, PLANTAIN AND ANY SIDE CHOICE	N 23,500
PEPPERED GIZZARD, PLANTAIN AND ANY SIDE OF CHOICE	N 25,000



THE
GOOD LIFE
RESTAURANT



DESSERTS

DESSERTS

PLANTAIN CRUMBLE

N 11,000

Plantain Crumble and Mango Sorbet

MALT CHEESE CAKE

N 11,500

Malt Cheese Cake with Chin-Chin Base, Macrons and Tuile

ORANGE BROWNIE WITH VANILLA ICE CREAM

N 11,500

Orange Brownie, Vanilla Ice Cream, Chocolate Sauce, Cherry, Short Bread and White Chocolate Soil

STICKY TOFFEE PUDDING

N 11,500

Moist Sticky Toffee Pudding, Rich Vanilla Custard and Vanilla Ice Cream

TURAMISU

N 11,500

With a Dusting of Cocoa Powder and dark Chocolate shavings, Dark Chocolate Soil, Strawberry and a Crispy Waffle Rolls

MANGO TRES LENCHES

N 10,500

Sponge Cake soaked in Mango syrup, with a layer of whipped cream Short bread and white chocolate soil, topped with blueberries and grapes





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BEVERAGES

SOFT DRINKS

COKE	N 3,000
FANTA	N 3,000
SPRITE	N 3,000
BITTER LEMON	N 3,000
TONIC WATER	N 3,500
MALTINA	N 3,500
EVA SMALL WATER	N2,500
EVA WATER	N3,500
SPARKLING WATER	N4,000
EVIAN SMALL WATER	N5,250

FRESH JUICE & SMOOTHIES

SEASONAL FRUIT SMOOTHIES	N12,500	
GREEN SMOOTHIES	N9,000	
FRESH PINEAPPLE JUICE	N34,500	N 7,000
ORANGE JUICE	N34,500	N 7,000
WATERMELON JUICE	N34,500	N 7,000
MILKSHAKE	N9,500	

PACK JUICE

ORANGE JUICE	N10,000	N3,500
PINEAPPLE JUICE	N10,000	N3,500
CRANBERRY JUICE	N12,500	N4,000
APPLE JUICE	N10,000	N3,500

BEERS

HEINEKEN	N5,250	
BUDWEISER	N5,250	
GUINNESS	N5,250	N3,500
LAGOS LARGER DRAFT	N5,500	
FOUNDER’S PALE ALE	N5,500	
HARMATAN HAZZE	N5,500	
BLACK GOLD STOUT	N5,500	

GLS



COCKTAILS

MOJITO (CLASSIC, STRAWBERRY, PASSION FRUIT, PEACH) White Rum, Demerara Sugar, Fresh Lime, Soda Water, and Mint	N11,500
QUIET STORM Whiskey, Martini Rosso, Fresh Lemon Juice, Ginger and Beer	N11,500
MOSCOW MULE Vodka, Fresh Lemon Juice, and Ginger Beer	N11,500
CLEVER WATERMELON Dark Rum, Watermelon, Soda Water, and Strawberry Syrup	N11,500
LONG ISLAND Vodka, Tequila, Light Rum, Triple Sec, Gin, and Coca Cola	N11,500
PEDRO SOUR Pedro Ogoro, Fresh Lemon Juice, Demerara Sugar, and Cherry	N11,500
THE FUSION Whiskey, Fresh Pineapple Juice, Fresh Orange Juice, Lemon Juice and Red Wine	N11,500
GINGERTOX Pineapple, Ginger, Triple Sec, Lemon Juice, Vanilla Syrup, Malibu, and Spiced Rum	N11,500
THE GOODLIFE Gin, Coconut Rum, Lemon Juice, Simple Syrup Blueberry/Srawberry/Kiwi Basil	N11,500

CHOCOLATE MARTNI Vodka, Espresso, Khalua, Baileys, and Chocolate Shaving	N11,500
GOODLIFE BREEZE Watermelon, Vodka, Lemon Juice, and Watermelon Syrup	N11,500
HIGH LIFE Pineapple, Passion Fruit Syrup, Lemon Juice, Whisky, Malibu, and Prosecco	N11,500
COSMOPOLITAN Vodka, Contreau, Grey Goose Vodka, Lemon Juice, and Cranberry Juice	N11,500
MIDNIGHT SKY Whiskey, Sour Mix, Grenadine, and Blue Curacao	N11,500
STRAWBERRY SOUR White Rum, Lemon Juice, Coconut Water, and Fresh Strawberries	N11,500
SANGRIA A Glass of Sangria (Red, Rose, White) A Jug of Sangria (Red, Rose, White) Bar Special	N 11,500 N 28,000 N 13,500



MOCKTAILS

SUNBURST

Fresh Orange Juice, Tonic Water, Grenadine Syrup, and Rosemary

N8,500

WATERMELON NOJITO

Watermelon, Mint, Lime, Soda, Ginger Ale, and Demerara Sugar

N8,500

WINE-FREE SANGRIA

Apple Juice, Cranberry Juice, Strawberry, Ginger Ale and Passion Fruit

N8,500

FROZEN APPLE MARGARITA

Apple Juice, Sweet & Sour Mix, and Green Apple

N8,500

APPLE PIE MOSCOW MULE

Apple Cider, Ginger Beer, Caramel Essence, Cinnamon, and Apple

N8,500

SEATTLE CHAPMAN

A Glass of Seattle Chapman
A Jug of Seattle Chapman

N8,500



CHAMPAGNE

MARTINI

Rose	N70,000
Brut	N70,000
Presecco	N70,000
Dom Perignon Brut	N1,200,000
Dom Perignon Rose	N1,350,000
ACE OF SPADES GOLD	N1,240,000
ACE OF SPADES ROSE	N1,492,000
Moet & Chandon Imperial Brut	N270,000
Moet of Chandon Nectar Imperial Rose	N450,000
Veuve Clicquot Rose	N354,500
Veuve Clicquot Brut	N337,500
Veuve Clicquot Rich	N472,500



WHISK(E)Y	BOTTLE	25ML SHOT
GLENFIDDICH (12YRS)	N 165,500	N 13,000
GLENFIDDICH (15YRS)	N 245,000	
GLENFIDDICH (18YRS)	N 312,500	
GLENFIDDICH (21YRS)	N 1,090,250	
GLENFIDDICH (26YRS)	N 2,500,000	
CHIVAS REGAL 12YRS	N 127,600	N 7,500
CHIVAS REGAL 15YRS	N134,750	
CHIVAS REGAL (18YRS)	N 208,250	
BLACK LABEL	N 104,500	N 6,000
GOLD LABEL	N 200,000	N 10,000
RED LABEL	N 85,500	N 5,000
BLUE LABEL (21YRS)	N 962,000	
JAMESON DOUBLE BLACK	N132,000	
BALVENIE 12	N214,500	
BALVENIE 14	N312,500	
BALVENIE 21	N967,750	
JACK DANIEL	N142,000	N 9,000





RUM

BOTTLE

25ML SHOT

EL PASADOR DE ORO XO COGNAC CASK

N262,000

N16,500

EL PASADOR DE ORO PASSIONFRUIT RUM

N283,000

N18,000

EL PASADOR DE ORO GRAN RESERVA COGNAC CASK

N336,000

N336,000

LIQUEUR/DIGESTIVES

CAMPARI

N 76,000

N 5,000

BAILEYS

N 75,000

N 5,000

COINTREAU

N 75,000

N 5,000

JAGERMEISTER

N 85,750

N 5 ,000

KAHLUA

N 85,000

N 5 ,000



COGNAC

BOTTLE

HENNESSEY (VS)

N153,500

HENNESSY VSOP

N257,250

HENNESSEY (XO)

N787,500

REMMY MARTIN (VSOP)

N226,500

REMMY MARIN (XO)

N710,500

VODKA

BOTTLE

SHOTS

GREY GOOSE

N153,000

BELVEDERE

N220,000

ABSOLUTE VOLDKA

N71,000

N5,000

CIROC REGULAR

N126,500

N8,000

DRUMSHANBO SAUSAGE TREE VODKA

N145,000

N14,000

TEQUILA AND GIN	BOTTLE	25ML SHOT
HENDRICK	N 157,000	N 10,000
BOMBAY SAPPHIRE	N 87,000	N 5,000
PATRON SILVER	N 184,000	N 11,500
PATRON GOLD	N 214,000	N 13,000
OLMECA SILVER	N 80,500	N 5,000
OLMECA GOLD	N80,000	N 5,000
VIVIR BLANCO	N230,000	
VIVIR REPOSADO	N304,000	
VIVIR VS COFFEE	N221,000	
CLASE AZUL REPOSADO	N 650,000	
CAPE TOWN CLASSIC GIN	N70,000	N5,000
DRUMSHANBO IRISH GIN	N129,000	
DRUMSHANBO SARDINIAN CITRUS IRISH GIN	N175,000	
DRUMSHANBO CALIFORNIAN ORANGE IRISH GIN	N175,000	





HOT BEVERAGE

HOT DRINKS

ESPRESSO	N 2,500
DOUBLE ESPRESSO	N 3,500
AMERICAN COFFEE	N 3,500
CAPPUCCINO	N 3,500
CAFÉ LATTE	N 3,500
TEA (SELECTION)	N 3,500

COLD COFFEE

IRISH COFFEE	N 7,000
FRAPPUCCINO	N 5,500
ICE COFFEE	N 5,500
LEMON ICE TEA	N 5,000
GINGER ICE TEA	N 6,000

FROZEN COFFEE

FRAPPUCCINO	N9,500
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THE GOODLIFE SHISHA REFILL

N12,000
N6,000



ALL OUR PRICES ARE INCLUSIVE OF VAT 7.5%
LAGOS STATE CONSUMPTION TAX 5% AND SERVICE CHARGE 10%
PHOTOS ARE MEANT TO BE REPRESENTATIVE AND NOT EXACT



Our beef, lamb, chicken, Fish and shellfish are sourced from fresh, chilled or frozen selections and originate from a wide range of countries, including Nigeria, Norway, South Africa, Lebanon, and United Kingdom

