SWEET1NE LIVE

ELEVATED AFRO-CARIBBEAN DINING

SMALL PLATES & STARTERS

Oxtail Croquettes 12.50

Curry Goat Spring Rolls 10.50

Beef Suya or Chicken Tacos 11.50

Oxtail Bao Buns 12.50

Garlic Butter Scallops 13.50

Tempura Prawns 9.50

Sticky Mango Chicken Wings 9.00

Jollof Sushi — Shrimp & Avocado 10.50

Jollof Sushi — Vegetable 9.50

Vegetable Spring Rolls 8.00

SWEET1NE SIGNATURES

Sweet1ne Platter 75.99
Feeds 2–3 people. Includes 5 lamb cutlets, half chicken, suya and 2 grilled giant prawns, served with four sides: jollof rice, rice & peas, mac & cheese and plantain.

Oxtail Lo Mein 22.00
Tender, slow-braised oxtail tossed with silky noodles, sautéed peppers and onions in a rich, savoury sauce infused with aromatic spices.

Lobster Tail Pasta 35.50
Buttery lobster tail on a bed of creamy jerk-spiced pasta, garnished with micro coriander and a lemon slice.

Chef’s Special 28.00
The ultimate combo: grilled prawns and jerk chicken breast, smoked turkey sausage over peppery cream pasta.

Slow-Braised Oxtail 25.50
Slow-braised oxtail in a rich gravy, served with rice and peas or steamed rice, plantain & coleslaw.

Golden Crispy Giant Prawn 24.50
Served with aromatic prawns curry sauce and fragrant yellow cardamom rice.

Sweet Jerk BBQ Chicken 22.50
Grilled chicken glazed in our Sweet1ne jerk BBQ sauce, served with jollof rice or rice & peas, plantain & coleslaw.

FROM THE GRILL & SEA

9OZ DRY-AGED RIBEYE 25.50
Add lobster +23.00

Grass-fed ribeye grilled to preference, paired with fondant potatoes and seasonal veg and a sauce of your choosing.

Lamb Cutlets 23.50
Charcoal-grilled lamb cutlets with mashed potatoes and sauce of choice.

Pan-Seared Chilean Sea Bass 23.50
Crisp-skinned Chilean sea bass, served with fondant potatoes, sautéed greens, and a citrus beurre blanc.

Grilled Croaker 30.00
Whole croaker marinated in herbs and spices, charcoal-grilled and served with light accompaniments.

Sweet1ne Garden Salad 11.50
Crisp seasonal greens with ribbons of carrot, smashed avocado, crispy leeks, and a tangy citrus-mustard dressing.

THE 24K EXPERIENCE

24K Gold Ribeye Steak & Potatoes 100.00
A show-stopping 24-carat gold leaf-gilded ribeye steak paired with grilled lobster tail, served with two large sides.

SIDES & EXTRAS

Candied Yams 6.00

Mac & Cheese 8.00

Creamy Mashed Potatoes 8.00

Jollof Rice / Rice & Peas 8.50

Suya 13.50

Rasta Pasta 12.50

Country Corn — Cajun or Garlic Butter 6.00

Fries / Plantain 5.00

Sautéed Tenderstem Broccoli 6.00

Garlic Bread 4.50

SOMETHING SWEET

Tiramisu 12.00
Delicate layers of espresso-soaked sponge and velvety mascarpone cream, finished with a dusting of rich cocoa powder for the perfect indulgence.

Rum Sticky Toffee Pudding 12.50
A rich date sponge soaked in dark rum toffee sauce, served warm with Madagascan vanilla ice cream.

Cheesecake Selection 11.50
Your choice of Oreo Crumble — creamy, chocolate indulgence; or Lotus Biscoff — spiced caramel perfection with a biscuit crunch.

Apple Crumble 10.50
Spiced stewed apples with a golden oat topping, served with warm vanilla custard or a scoop of your chosen ice cream.

Salted Caramel Puff Puff 10.50
West African dough fritters drizzled with salted caramel, finished with white chocolate cream and milk chocolate shavings.

ICE CREAM SELECTION (PER SCOOP)

Hand-churned and flavour-forward.

Oreo Crumble 7.00

Madagascan Vanilla 8.00

Wild Strawberry 8.00

SUNDAY AT SWEET1NE

Jerk Chicken Roast (Bone-in or Boneless)	28.00
Lamb Roast	34.00
Ribeye Roast	38.00
Sea Bass Roast	32.00
Vegetarian Roast	25.00

All roasts served with roasted potatoes, honey-glazed baby carrots, tenderstem broccoli, charred corn, jollof or rice & peas, Yorkshire pudding, plantain and gravy.