Slice Lagos is the transcendent of the ordinary dining scene.
it's a captivating fusion of multicultural cuisines in a
breathtaking artistic setting.

Our coined term Ethnic-curious reflects our innovative
approach to culinary exploration; we surpass the conventional
dining experience, and we are a
community where kindred spirits connect and exclusivity thrives.

Immerse yourself in an experiental dining atmosphere where deep/afro house music, our delectable cuisine, and fiery live station cocktails converge to create the perfect ambiance for the quintessential diner.

Join our elite mailing list to indulge in premium social dining affairs and upscale mixers.

At Slice Lagos, every moment is a celebration of exquisite flavors and shared experiences.

SLICE LAGOS

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FOOD MENU

SPREADS, DIPS AND NIBBLES

Crab-Avo & Corn Dip

(Seasoned crab mixed in avocado, cilantro, corn & yoghurt served with crispy tortilla chips)

Creamy Avocado Guacamole

(Fresh avocados mashed & loaded with tomatoes, onions, lime juice & jalapeños, served with crispy tortilla chips)

Spicy Hummus with Mined Meat

(Spicy creamy hummus, topped with minced meat, accompanied by crispy tortilla chips)

Beetroot Hummus

(Creamy blended beetroot, topped with poached beets, toasted sesame seeds, served with crispy tortilla chips)

Chicken & Mushroom Truffle Pizzetta

(Mini thin crust pizzettas topped with grilled chicken, mushrooms, mozzarella cheese, drizzled in truffle oil)

SALADS

Caramelized Goat Cheese Salad

(Brûlée goat cheese with mixed greens, poached beets, pomegranate & maple toasted walnut with citrus vinaigrette)

Prawn & Green Papaya Salad

(Prawns tossed in green papaya, carrots, mint and basil, finished off with toasted peanut & tamarind dressing)

Grilled Chicken Caesar Salad

(opt for grilled prawn 4,000)
(Grilled chicken slices, romaine lettuce, apple slices, garlic herb croutons, shaved parmesan, & house Caesar dressing)

Beef Tenderloin Suya Salad

(Yaji grilled beef tenderloin, mixed greens, plum tomatoes, pickled vegetables with creamy yaji dressing)

Crispy Pulled Duck Salad

(Crispy duck, mixed greens, pomegranate, quinoa & honey toasted almond, served with house balsamic vinaigrette)

CURED AND MARINATED

Cured Oysters
A dozen

(Freshly shucked oysters in strawberry prosecco, served with lemon, tabasco and oyster sauce)

Oyster Rockefeller
A dozen

(Garlic butter-baked oysters, topped with toasted parmesan panko)

Smoked Salmon Carpaccio

(Seasoned smoked salmon slices, crispy capers, candied lemon & curd, pomegranates, spicy lime-mint vinaigrette)

(All Prices Are Inclusive of Service Charge, State and Federal Taxes)

FOOD MENU

DESSERTS

White Chocolate Cheese Cake

(A decadent blend of creamy cheese & white chocolate, spiced crust & berry sauce)

Chocolate Fondant

(chocolate molten lava cake served with creamy vanilla ice cream)

Cinnamon French Toast with Vanilla Custard/Chocolate Filling

(Crunchy cinnamon sugar crust with warm custard filling. topped with cream & mixed berries)

Mixed Berry & Apple Crumble

(An assortment of berries & apples baked with spiced nut & butter crumble, creamy vanilla ice cream)

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FOOD MENU

SHARED PLATES

Slice Seafood Tower

(serves 4 - 6 persons)
(A delightful selection of baked mussels, prawn thermidor, butter seared scallops, southern fried fish bites, spicy pan-fried squid, pineapple shrimp tacos, salt & pepper squid & shrimp, spiced crab claws, all served with a selection of house sauces & sides of fries & thai rice)

Slice Meat Grand Platter

(serves 5 - 7 persons)
(A selection of thai sticky beef ribs, grilled lamb cutlets, chicken wings as you like, chicken spring rolls, slow braised lamb shank, bbq glazed chicken sausages, pulled ram sliders, served with a selection of house sauces & sides of fries & jollof rice)

SIDES

- Cajun Fries
- Creamy Potato Mash
- Truffle Mac & Cheese
- Herb Butter Sautéed Vegetables
- Thai Basil Rice
- Nigerian Jollof Rice

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FOOD MENU

SUSHI

Tempura Prawn Maki

(Shrimp, tempura batter, spicy mayo, scallion, sushi sauce)

Spicy Salmon on Crispy Rice

(Crispy rice, sriracha mayo, scallions, sesame seeds)

Crispy Philadelphia Roll

(Crab meat, spicy mayo, cream cheese, cucumber, breadcrumb)

ELEVATED APPETIZERS

Garlic Butter Scallop

(Garlic butter seared scallop, fluffy corn cream, citrus herb marinated greens)

Marinated Grilled Octopus

(Char grilled marinated octopus, paprika grilled potatoes, pea puree, herb mint oil)

Jumbo Prawn Tempura

(Crispy battered prawns, served with house spicy mayo)

Wings as You Like

(Crispy chicken wings in your choice of bbq or spicy chili sauce)

Sliders Trio Selection

(Savory – grilled chicken pesto with mozzarella cheese)
(Sweet – pulled lamb in house bbq sauce & grilled tomato)
(Creamy – grilled shrimp in creamy herb sauce)

Chicken Spring Rolls

(Juicy tender chicken & vegetables rolled into flaky, crispy pastry)

Smoked Native Snail in Creamy Sauce

(Smoked snail in a creamy based sauce or spicy roast pepper sauce)

Salt & Pepper Squid & Shrimp

(Crispy battered squid & shrimp, tossed in Szechuan peppercorn, chili, scallions, house spicy cocktail sauce)

Pulled Beef Bao Bun

(Steamed bun filled with torzo beef, tossed in house pineapple-bacon hot sauce)

Chicken Bao Bun

(Steamed bun filled with crispy fried chicken, tossed in sriracha hot sauce)

Seafood Dumpling

(Seasoned minced prawn, stuffed in cooked wonton, served with spicy chili oil)

Chicken Dumpling

(Seasoned chicken & vegetable mince, stuffed in cooked wonton, served with spicy chili oil)

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FOOD MENU

Crispy Chicken Tacos
(Battered crispy chicken, guacamole, homemade salsa & sour cream enveloped in a crispy tortilla shell)

Shrimp Tacos
(Spiced & marinated grilled shrimp in soft shell tortilla, pineapple-avo salsa & spicy creamy sauce)

PASTA AND GRAINS

Grilled Lobster Linguine (seasonal
(Sweet Tomato Sauce - slow cooked sweet tomato sauce, grilled lobster, pasta)

Grilled Lobster Aglio e Olio
(Slice take on the traditional Italian pasta dish of garlic, chili & olive oil, grilled lobster, pasta)

Grilled Prawn Linguine
(Sweet Tomato Sauce - slow cooked sweet tomato sauce, grilled prawn, pasta)

Grilled Prawn Aglio e Olio
(Slice take on the traditional Italian pasta dish of garlic, chili & olive oil, grilled prawn, pasta)

Tagliatelle Pescatore
(Mussels, squid, shrimp cooked in cherry tomato & white wine sauce, pasta)

Cream Of Chicken & Truffle Linguine
(Truffle-infused creamy sauce, grilled chicken slices, pasta)

Chicken Rigatoni Pesto & Burrata
(A blend of fresh basil, pine-nuts & burrata cheese, tossed with short pasta & cherry tomatoes, served with grilled chicken)

Ossobuco & Cheesy Polenta
(Braised ossobuco in tomato ragu, butter cheese polenta, gremolata)

One Pan Loaded Herb Butter Rice
(Steamed rice in herb butter & spices, topped with grilled chicken yakitori, mixed vegetable salsa, drizzled with spicy creamy hot sauce)

MEATS

Full Roast Chicken (serves 2-3 persons)
Half Roast Chicken
(One pot herb butter whole roast chicken, roast vegetable trimmings, chicken gravy)

Grilled Lamb Cutlet
(Lamb cutlets with pistachio & mint salsa verde, roast potatoes, grilled vegetables)

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FOOD MENU

Thai Sticky Braised Tender Beef Ribs
(Thai sticky fall-off-the-bone ribs, Irish mash potatoes, sunomono)

Braised Lamb Shank
(Slow braised lamb shank served with truffle-infused creamy potato mash & caramelized carrots)

Double Cheese Truffle Beef Burger
(soft brioche bun, beef pattie, truffle mozzarella & cheddar cheese, honey-chili truffle brie, crispy fries)

Braised Lamb Shank
(Slow braised lamb shank served with truffle-infused creamy potato mash & caramelized carrots)

Double Cheese Truffle Beef Burger
(soft brioche bun, beef pattie, truffle mozzarella & cheddar cheese, honey-chili truffle brie, crispy fries)

350g Chateaubriand
(350g of marinated beef fillet, grilled in mushroom sauce, served with roast baby potatoes & vegetables)

Grilled T-Bone Steak
(Grilled T-bone steak with mushrooms & grilled vegetables, peppercorn sauce, garlic butter sauce)

SEAFOODS

Grilled Prawn Thermidor
(Prawns stuffed with creamy vegetables & turkey bacon, salad greens with spicy lemon-herb vinaigrette)

Black Cod
(miso-soy-glazed black cod, steamed baby choi)

Salmon
(Herb-seared salmon fillet, beurre sauce with tobiko & parsely, steamed vegetables with sweet potato mash)

Catch of the Day
(Grouper/Snapper)
(Ask the waiter for the days's catch)

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