



AFRO-CONTINENTAL FINE DINING RESTAURANT

Welcome To



AFRO-CONTINENTAL FINE DINING RESTAURANT

*We're thrilled to have you here. At **Savour by Meire**, we don't just serve food. We create memorable experiences. From our carefully crafted dishes to our warm hospitality, everything we do is designed to make you feel at home.*

Thank you for choosing us.
Enjoy your experience!



*A complete
experience. Every
page tells our story.*

*We can't wait to
serve you!*



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Food Menu



Breakfast

SAVOUR'S CONTINENTAL BREAKFAST BOARD

Made with Pastries (Toast Bread, French Toast, Waffles and Pancakes), sausage, bacon, scrambled egg and sunny side egg, mixed fruits, baked beans honey or syrup.

₦25,000



SAVOUR'S NATIONAL BREAKFAST BOARD

Made with boiled plantain, moi moi, akara (bean cake), sausage, egg sauce, custard, fried fish, fried plantain, milk, sugar.

₦28,000



LEMON CHILLI PRAWN (WITH GARLIC BREAD)

Two (2) portions of Succulent prawns tossed in a zesty lemon chilli sauce and served with warm garlic bread.

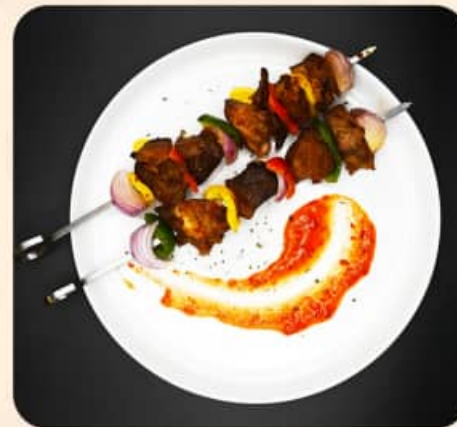
₦15,500



BEEF SKEWERS

Two (2) sticks of Juicy beef skewers marinated in bold spices and flame-seared for a smoky, savory finish.

₦10,000



CHICKEN TACOS

Two (2) Pieces of Chicken Tacos made with soft flour tortillas filled with grilled, spiced chicken strips, shredded cabbage, fresh tomato salsa, and a drizzle of seasoned cream sauce.

₦9,000



SEAFOOD BISQUE

A slow simmered, velvety cream soup built from a stock of prawns, crab, and fish, finished with fresh cream, white wine, and a touch of paprika.

₦12,500



CHICKEN LOLLIPOP

5 chicken drumettes trimmed and frenched into lollipop cuts, marinated in a blend of garlic, and spiced seasonings, then deep-fried to a crisp, golden finish.

₦8,000



“**GOOD FOOD.
GREAT MOMENTS.**”

Savour By Meire, the
Afro-continental Fine Dine
Restaurant



Salads

CAESAR SALAD

Fresh romaine lettuce tossed with creamy Caesar dressing, crunchy garlic croutons, parmesan cheese, and a touch of black pepper for a rich and refreshing taste.

₦10,400



CHICKEN SALAD

Prepared with tender grilled chicken, fresh avocado slices, mixed greens, cherry tomatoes, cucumbers, and a light house dressing for a healthy, satisfying meal.

₦12,500



POTATO SALAD

Made with soft diced potatoes mixed in a creamy seasoned dressing with crunchy vegetables and herbs for a smooth and flavorful side dish.

₦12,500



COLESLAW

Freshly shredded cabbage and carrots blended with a creamy, slightly sweet dressing for a crisp and refreshing bite.

₦6,000



“**EVERY BITE
TELLS A STORY.**”

Savour By Meire, the
Afro-continental Fine Dine
Restaurant



Sides

MASHED POTATOES

Creamy mashed potatoes whipped with butter, milk, and light seasoning to create a soft, rich, and comforting side dish.

₦4,000



YAM FRIES

Golden yam fries lightly seasoned and fried until crispy outside and soft inside, served as a delicious and satisfying snack or side.

₦4,500



SWEET POTATO FRIES

Crispy sweet potato fries seasoned with herbs and spices, offering a perfect balance of sweetness and crunch.

₦4,500



Sides Cont'd

IRISH POTATO FRIES

Fresh Irish potatoes sliced and fried to golden perfection, lightly salted and served crispy on the outside and fluffy inside.

₦4,500



EGUSI SOUP

Stone-ground melon seeds fried in palm oil with onions, then simmered with assorted meat, smoked fish, crayfish, and a rich blend of peppers and seasoning.

₦13,500



PLANTAIN FRIES

Fresh plantain sliced and fried to golden perfection, lightly salted and served crispy on the outside and fluffy inside.

₦4,500



FISHERMAN SOUP (RIVERS NATIVE)

Peppery broth of fresh fish, prawns, periwinkle, and assorted seafood, cooked with fresh peppers, uziza leaves, and Rivers State native spices.

₦25,000



EGG SAUCE

Rich and flavorful egg sauce simmered with fresh peppers, tomatoes, onions, and perfectly seasoned eggs.

₦4,500



EDIKIAKONG SOUP

Combination of shredded fluted pumpkin and waterleaf cooked down in palm oil with assorted meat, stockfish, dried prawns, and crayfish.

₦13,500



Soups

SEAFOOD OKRA

Fresh okra lightly cooked to retain its draw, loaded with prawns, crab, fish, and periwinkle, seasoned with crayfish, peppers, and native spices.

₦24,000



AFANG SOUP

Finely shredded afang leaves cooked in a palm oil base with assorted beef, dried fish, stockfish, and crayfish, seasoned with native pepper and aromatic spices.

₦13,500



ABULA (EWEDU & OGBEGIRI)

Jute leaves blended into a smooth, drawn ewedu and paired with a thick, spiced ogbegiri made from fermented locust beans and palm oil, served in the traditional Yoruba style.

₦13,500



Soups Cont'd

GOAT MEAT PEPPER SOUP (CHOICE OF BOILED YAM OR PLANTAIN)

Bone-in goat meat parboiled and simmered in a light broth of pepper soup spices with fresh peppers and seasoning.

₦16,500



FRESH FISH PEPPER SOUP (CHOICE OF BOILED YAM OR PLANTAIN)

Whole fresh fish cooked in a clear, aromatic broth seasoned with pepper soup spices, scent leaves and fresh peppers

₦17,500



Protein Choices

OXTAIL	₦11,000
GOAT MEAT	₦10,500
COW HEAD	₦12,500
COW TAIL	₦12,500
BEEF	₦10,500
CHICKEN	₦8,000
TURKEY	₦11,000
TILAPIA FISH(WHOLE)	₦11,500
CAT FISH(WHOLE)	₦11,500
CROAKER FISH(HALF)	₦13,000
SNAIL	₦11,500
PRAWNS	₦27,000

Swallows

EBA	₦1,000
WHEAT	₦1,000
POUNDO YAM	₦1,000
SEMOVITA	₦1,000

Grills (Steak, Chicken and Fish)

T-BONE STEAK

Juicy T-bone steak grilled to perfection and seasoned with bold herbs, garlic, and butter for a rich, smoky flavor in every bite.

₦65,000



LAMB CHOPS

Tender lamb chops marinated in fresh herbs, garlic, and spices, then flame grilled for a juicy and flavorful finish.

₦45,000



Grills Cont'd

WHOLE GRILLED CHICKEN

Comes with fries and coleslaw

₦30,500



LEMON BUTTER LOBSTERS

Succulent lobster cooked in rich lemon butter sauce with garlic and herbs for a smooth, zesty, and luxurious seafood experience.

₦40,000



BARBEQUED WINGS

10 Chicken wings coated in a rich barbecue glaze and grilled until sticky, smoky, and packed with bold flavor.

₦20,500



LEMON PEPPER / CHILLI PRAWNS

Juicy prawns tossed in either zesty lemon pepper seasoning or spicy chilli sauce for a bold and flavorful seafood delight. Comes with mashed potatoes and veggies

₦35,000



WHOLE GRILLED CATFISH

Comes with fries and coleslaw

₦22,000



NUTCRUSTED SALMON

Fresh salmon fillet Comes with mashed potatoes and veggies.

₦28,000



WHOLE GRILLED TILAPIA

Comes with fries and coleslaw

₦20,000



SEARED FISH FILLET

Perfectly seared and marinated fish fillet, filled with rich flavor and served with creamy mashed potatoes or crispy French fries.

₦25,000



WHOLE GRILLED CROAKER

Comes with fries and coleslaw

₦20,000



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FRESHLY MADE FOR YOU.

Savour By Meire, the Afro-continental Fine Dine Restaurant



Pastas & Rice

SEAFOOD LINGUINE IN TOMATO SAUCE

Delicate linguine pasta tossed in a rich tomato sauce with prawns, calamari, mussels, and fresh herbs for a flavorful seafood experience.

₦21,000



SEAFOOD LINGUINE IN WHITE WINE SAUCE

Linguine pasta cooked in a creamy white wine sauce with fresh seafood, garlic, herbs, and a touch of parmesan for a smooth and elegant finish.

₦21,000



CHICKEN ALFREDO TAGLIATELLE

Soft tagliatelle pasta coated in a creamy Alfredo sauce with tender grilled chicken, parmesan cheese, and light herbs for a rich and satisfying taste.

₦18,000



VERMICELLI BEEF PASTA

Light vermicelli pasta stir-fried with tender beef strips, colorful vegetables, and savory seasonings for a flavorful and hearty meal.

₦17,500



SAVOUR'S CHEF SPECIAL CARRIBEAN RICE

Savour's Chef Special Caribbean Rice, Comes with choice of fried Plantain, coleslaw or Veggies

₦10,500



SAVOUR'S CHEF SPECIAL GREEK COCONUT RICE

Savour's Chef Special Greek Coconut Rice, Comes with choice of fried Plantain, coleslaw or Veggies

₦10,500



CHINESE STIR FRIED SPECIAL RICE

Chinese Stir Fried Special Rice, Comes with choice of fried Plantain, coleslaw or Veggies

₦10,500



OFADA FRIED RICE

Special Ofada Fried Rice, Comes with choice of fried Plantain, coleslaw or Veggies

₦15,000



SMOKY JOLLOF RICE

Classic smoky Jollof Rice, Comes with choice of fried Plantain, coleslaw or Veggies.

₦10,500



Seafood & Platters

SEAFOOD PLATTER (LARGE)

A large seafood platter loaded with grilled fish, prawns, lobster, calamari, and other seafood favorites, served with flavorful sides and signature sauces for a luxurious dining experience.

₱60,000



SEAFOOD PLATTER (MEDIUM)

A medium seafood platter loaded with grilled fish, prawns, lobster, calamari, and other seafood favorites, served with flavorful sides and signature sauces for a luxurious dining experience.

₱45,000



WHOLE CHICKEN PLATTER

Perfectly grilled whole chicken served with a selection of sides, sauces, and garnishes, creating a hearty and satisfying platter ideal for sharing.

₱45,000



MIXED PROTEIN PLATTER

A delicious combination of grilled chicken wings, beef, goat meat, prawns, fried yam, fried plantain and coleslaw, beautifully plated with sides and dipping sauces for a rich and flavorful feast.

₱95,000



SWEET & SOUR PRAWN

Juicy prawns cooked in a sweet and tangy sauce with peppers and onions for a balanced and flavorful taste. Served with rice

₱19,000



Pizzas

MEAT FEAST (SUSAGE, CHICKEN, BEEF)

Hearty pizza topped with sausage, chicken, and beef over rich tomato sauce and melted cheese for a full meaty flavor.

SIZES

12 INCH

₱14,500

17 INCH

₱17,000



CHICKEN FAJITA PIZZA (SPICY)

Spicy pizza loaded with seasoned chicken strips, bell peppers, onions, and melted cheese for a bold and flavorful taste.

SIZES

12 INCH

₱13,500

17 INCH

₱16,000



SMOKY BBQ CHICKEN

Smoky barbecue pizza topped with grilled chicken, BBQ sauce, onions, and melted cheese for a sweet and smoky taste.

SIZES

12 INCH

₱13,500

17 INCH

₱16,000



Pizzas Cont'd

MARGHERITA CLASSIC

Simple and timeless pizza with rich tomato sauce, melted mozzarella cheese, and fresh basil for a light and fresh flavor.

SIZES

12 INCH
17 INCH

₦9,500
₦12,000



Pizza - Addons

SUSAGE ₦2,500

Smoky, spiced sausage slices for extra flavor.



BEEF ₦2,000

Savory beef bits with a rich, bold taste.



CHICKEN ₦2,000

Tender, seasoned chicken pieces for added protein.



MUSHROOM ₦1,000

Soft mushrooms with a mild, earthy taste.



PINNEAPPLE ₦600

Juicy chunks with a sweet and tangy flavor.



SWEET CORN ₦500

Sweet, juicy corn for a light crunch and mild sweetness.



Burgers & Sandwiches

LAGOS AND ABUJA MEDDLERS

Made of Layer of Beef, Layer of Chicken, Cheese, Marinated Onion, Lettuce, Cucumber, Sweet Chilli Mayo, Ketchup.

₦15,500



PH TAKERS (SAVOUR'S CLASSIC SMASHED BEEF BURGER)

Made with PH Chilli Mayo Sauce, Smashed Beef, Cheese, Marinated Onion, Lettuce, Tomatoes, Served with fries.

₦15,000



SAVOUR'S CLASSIC CHICKEN BURGER

Crispy chicken burger layered with fresh veggies, creamy sauce, and a juicy seasoned chicken fillet in a soft toasted bun. Served with fries

₦14,500



CLASSIC HOT DOG

Grilled hot dog sausage served in a soft bun with tasty toppings and flavorful sauces.

₦12,000



Burgers & Sandwiches Cont'd

CLUB SANDWICH ROYALE

Layer club sandwich stacked with chicken, fresh veggies, cheese, and creamy sauce for a rich satisfying bite. Served with slices of oranges, sauce and fries.

₦12,500



CREPE SUZETTE

Soft crepes served with a warm citrus butter sauce and a hint of orange liqueur flavor for a rich, elegant dessert.

₦8,000



SHAWARMA (BEEF OR CHICKEN)

Tender grilled meat or chicken wrapped with fresh veggies and creamy sauce in a soft toasted flatbread.

₦8,000



PARFAIT

Layered dessert with cream, fruits, and crunchy toppings for a light, sweet, and satisfying finish.

₦8,000



Desserts

CHOICE OF ICE CREAM

Creamy ice cream available in **vanilla, strawberry, or chocolate** for a simple and refreshing sweet treat.

₦7,500



PANNA COTTA

Silky vanilla panna cotta with a delicate, melt-in-your-mouth texture, complemented by a rich berry sauce and fresh berries.

₦8,000



APPLE TART

Buttery pastry filled with sweet baked apples, lightly spiced and glazed for a warm, comforting dessert.

₦10,000



SAVOUR BY MEIRÉ

“**INSPIRED BY TASTE.**”

Savour By Meire, the Afro-continental Fine Dine Restaurant



Drink Menu



Cold Drinks & Smoothies

WATER BOTTLE

₦1,000



SOFT DRINKS

Coca cola, sprite...

₦1,500



FRESH JUICE

Orange Juice, Pineapple Juice, Watermelon Juice, or mixed cocktail

₦8,000



PACK OF JUICE

₦7,500



MILKSHARE AND SMOOTHIES

- Strawberry and banana sunshine
- Yoghurt, Strawberry and banana
- Oreo Milkshake

₦10,000



ICED CAPPUCINO

Peach or lemon

₦4,000

ICED COFFEE

₦5,000

MONSTER

₦4,500



RED BULL

₦4,500



POWER HORSE

₦3,500



AMSTEL MALTA

₦2,500



**MADE FOR
EVERY MOOD.**

Savour By Meire, the Afro-continental
Fine Dine Restaurant



Cocktails

PUT A RING ON IT

Made with Spiced rum, fresh lemon, Grenadine syrup, tropical mixed fruit juice and candy rings

₦12,000



FRONZEN MUD SLIDE

Made with Kahlua, vodka, irish cream and vanilla Ice cream

₦12,000



Cocktail Cont'd

BONNY ISLAND

Made with Vodka, Blue curacao syrup, Coconut milk, soda and pineapple juice.

₦11,500



LONG ISLAND ICED TEA

Made with Rum, vodka, gin, tequila, lime juice and cola.

₦10,500



PALOMA

Made with tequila, lime juice, syrup, Grape fruit and soda

₦11,500



REDDISH PLUTO

Made with Watermelon, mint leaves, lime juice, Dark rum, Honey, soda and Honey.

₦9,500



NEGRONI

Made with Gin, Campari, and sweet vermouth

₦11,500



WHISKEY SOUR

Made with whiskey, lime juice, simple syrup and egg white (Optional).

₦9,500



KIWI SPARKLES (KIWI MOJITO)

Made with kiwi, mint leaves, lime juice, rum and soda.

₦10,500



PINA COLADA

Made with Pineapple, coconut cream, rum, coconut rum and simple syrup.

₦9,000



SPICY MANGO MAGARITA

Made with tequila, Triple sec, mango nectar, lime juice, honey and jalapeno.

₦10,500



PH REMEDY

Made with Bombay dry gin, fresh coconut, tigernut & date extract, pineapple juice and bitters.

₦10,000



Cocktail Cont'd

MOJITO ORIGINAL

Made with mint leaves, lime juice, rum, and soda.

₱9,000



PINEAPPLE MINT REFRESHER

Made with Fresh pineapple, mint, lime and soda.

₱7,500



Mocktails

WATERMELON BREEZE

Made with blended watermelon, lime and splash of ginger.

₱7,500



GRAPE MINT SPRITZ

Made with Grape, mint leaves, lime juice and soda.

₱8,500



VIRGIN MOJITO TWIST

Made with mint, lime, sugar, and soda water.

₱7,500



CITRUS PUNCH

made with Orange juice, Lemon juice, honey syrup and soda.

₱8,000



STRAWBERRY SUNRISE

Made with strawberry puree, orange juice and lemonade.

₱7,500



PINEAPPLE GINGER SPARKLE

Made with Pineapple, fresh ginger, simple syrup, lime juice and soda.

₱8,000



CHAPMAN

Orange Juice, Grenadine Syrup, fanta, sprite, aromatic bitters.

₱5,000



Hot & Beverages

CAPPUCCINO	₦3,000
CAFFE LATTE	₦3,000
HOT CHOCOLATE	₦3,000
ESPRESSO	₦2,000
ENGLISH BREAKFAST TEA	₦4,000
EARL GREY TEA	₦4,000
GREEN TEA	₦4,000
CHAI TEA	₦4,000
ARABIAN TEA	₦4,000
HERBAL TEA	Made with ginger, chamomile and hibiscus. ₦4,000



“ FRESHNESS IN EVERY GLASS. ”

Savour By Meire, the Afro-continental Fine Dine Restaurant



Shots

BAILEYS

₦3,500



TEQUILA

₦3,500



WHISKEY (JO)

₦4,500



COGNAC (MARTEL VS, HENNESSY VS)

₦4,500



CAMPARI

₦3,500



VODKA

₦3,500



JAGERMEISTER

₦3,500



Cognac

HENNESSY V.S

₦110,000



HENNESSY V.S.O.P

₦170,000



HENNESSY X.O

₦650,000



MARTELL VS

₦110,000



MARTELL BLUE SWIFT

₦160,000



MARTELL XO

₦420,000



REMY MARTIN-VSOP

₦160,000



REMY MARTIN-XO

₦650,000



Beer

HEINEKEN

₦3,000



DESPERADO

₦3,000



BUDWISER

₦3,000



GUINNESS

₦3,000



TROPHY

₦3,000



33 LAGER

₦3,000



“
SIP INTO
COMFORT.”

Savour By Meire, the Afro-continental
Fine Dine Restaurant



Champagne

MARTINI ROSE

₦40,000



MARTINI BRUT

₦40,000



MARTINI ASTI

₦32,000



BOTTEGA GOLD

₦153,000



BELAIRE ROSE

₦100,000



LAURENT PERRIER

₦175,000



MOET BRUT

₦180,000



MOET ROSE

₦230,000



Red Wine

B & G MERLOT

₦34,500



SILK & SPICE

₦34,500



ASCONI AGOR

₦22,000



LUCA CONTI

₦11,000



SANTA ALBA

₦18,000



Whiskey

GLENFIDDICH 15YRS

₦203,000



MACALLAN 15YRS

₦380,000



MONKEY SHOULDER

₦99,000



WILLIAM LAWSONS

₦35,000



“

**JUST A SIP LIGHTENS
THE MOOD.**

Savour By Meire, the Afro-continental
Fine Dine Restaurant



Our Gallery



COLLECTION OF SOME OF OUR SPECIALS



Custom Meals available to suit your needs.

Events & Celebrations

CELEBRATE LIFE'S SPECIAL MOMENTS WITH US

BUFFET EXPERIENCE

Indulge in a carefully curated buffet featuring a delicious selection of local favourites, continental delights, handcrafted desserts, and refreshing beverages.

BIRTHDAY CELEBRATIONS

Make your birthday extra special with personalised dining experiences, custom cakes, and beautifully arranged celebrations.

ANNIVERSARY DINNERS

Create lasting memories with a romantic dining experience, thoughtfully prepared menus, and an elegant atmosphere.

INTIMATE PROPOSALS & ENGAGEMENTS

Celebrate your love story in a romantic setting designed for unforgettable proposals and intimate engagement celebrations.

CORPORATE MEET & GREETs

Host business lunches, networking events, team celebrations, and client meetings in a professional yet relaxed environment.

KARAOKE NIGHTS

Bring your friends, take the stage, and enjoy an evening filled with music, laughter, and unforgettable memories.

AND LOTS MORE



— THANK YOU FOR DINING WITH US —

It has been our pleasure to serve you.

Thank you for choosing Savour by Meire. We hope every bite, every moment, and every visit leaves you with memories worth savouring.

We look forward to welcoming you again soon.

EVERY MOMENT DESERVES TO BE SAVOURED.

See you again.

Contact Us



WE'D LOVE TO HEAR FROM YOU!



PHONE

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EMAIL

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WEBSITE

www.savourbymeire.com



ADDRESS

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State.*

FOLLOW US



@savourbymeire



OPENING HOURS

Monday - Saturday: 9:00AM - 10:00PM

Sunday: 10:00AM - 10:00PM



AFRO-CONTINENTAL FINE DINING RESTAURANT