



## DINNER MENU

### STARTER

Seafood Trio -- Seared Tuna, Coconut Shrimp, Lump Crab Salad \$15/40

Caesar Salad with Garlic Croutons and Shaved Parmesan \$15/40

Warm Beetroot & Lentil, Papaya Puree, Balsamic Oil \$11/29

Garden Soup of the Day (V)(GF) \$10/27

Shrimp Ravioli with Thyme Basil Cream \$15/40

Smoked Chicken & Fresh Fruit Salad, Olives, Tomatoes, Feta Cheese,  
Nutmeg Dressing \$15/40

### MAIN COURSE

Local Duck Breast Au Jus, Lentil Pea Puree, Channa & Potato Lollipop  
\$31/83

Rib-Eye Steak, Cajun Wedges, Sautéed Mushrooms, Red Onion Butter  
\$40/107

Pan Seared Catch, Crushed Sweet Potato, Pat Choi, Papaya Lime Salsa  
\$24/64

Pan Seared Bay Scallops, Pumpkin Puree, Fresh Herbs, Parmesan Cheese  
\$24/64

Callaloo & Goats Cheese Stuffed Chicken Thighs, Plantain Cake,  
Braised Tomatoes, Red Wine Reduction  
\$24/64



## MAIN COURSE (CONTINUED)

Curried Shrimp with Chick Peas, Fragrant Basmati Rice with  
Sautéed Vegetables  
\$36/96

Seafood Linguine (Shrimp, Catch, Scallops) tossed in Tomato Sauce &  
Fresh Basil  
\$32/\$85

Seared Yellow Fin Tuna, Herb Cous Cous, Wasabi Ginger Soy Emulsion  
\$24/64

Green Thai Curry Vegetables with Steamed Rice  
\$24/64

Add Chicken      \$7US  
Add Shrimp        \$15 US

## DESSERT

Seasonal fruit crème brulee, coconut biscuit	US \$10/27
Chocolate Trio – pot, coconut ball, ice cream on cookie	US \$12/32
Assorted cheese plate with Carr’s crackers and grapes	US \$15/40
Eclairs paired with Almond Financiers, Cinnamon Chantilly Cream	US \$10/27
Chef’s Choice Cheesecake	US \$10/27
Local hand churned organic ice cream	US \$10/27

(GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian, (N) Contains Nuts

All prices are inclusive of 15% VAT. For your convenience, a service charge of 10% will be added to the final bill.