



## DINNER MENU

### STARTER

Catch of the day ceviche with ginger, lime and coconut served with a green papaya salad (GF)(DF) US \$14/38

Island crab cakes with tamarind sauce, dollop of sour cream  
US \$13/35

Caesar salad with garlic croutons and shaved parmesan  
US \$15/40

Garden soup of the day (V)(GF)  
US \$10/27

Chicken liver parfait, rum onion marmalade toasted brioche (DF)  
US \$14/27

Grilled beetroot and plantain with house dressing  
US \$11/29

Conch salad with papaya, dijon mustard dressing, green papaya slaw  
US \$11/29

### MAIN COURSE

Locally reared chicken breast, crushed sweet potato, wilted bok choy,  
roasted garlic cream pool  
US \$27/72

Rib-eye steak, Cajun wedges, red wine & onion butter  
US \$40/107

Pan seared catch of the day, sautéed potatoes, string beans with  
tomato cilantro lime salsa (GF)  
US \$24/64

Herb gnocchi, roasted pumpkin, olive oil and parmesan (V)  
US \$22/59



MAIN COURSE (CONTINUED)

Pan seared bay scallops, pumpkin & herb risotto, parmesan cheese  
US \$38/102

Curried shrimp, fragrant basmati rice with sautéed vegetables  
US \$36/96

Seared yellow fin tuna, curried chickpea stew with tzatziki sauce  
US \$24/64

Green Thai curry vegetables with steamed rice  
US \$24/64

Add chicken: US \$7

Add shrimp: US \$12

DESSERT

Caramelized banana crème brulee, coconut biscuit US \$10/27

Grenadian chocolate pot US \$10/27

Assorted cheese plate with Carr's crackers and grapes US \$15/40

Panna cotta with fruit salad US \$10/27

Layered Chocolate Trifle US \$11/29

Local hand churned organic ice cream US \$10/27

SPECIALTY COFFEE

Americano US \$4/11

Espresso US \$5/14

Cappuccino or Latte US \$5/14

Iced coffee US \$5/14

Irish, Caribbean coffee US \$7/17

(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.