



DINNER MENU

STARTER

Tuna Trio -- Seared Tuna, Tartare, Sashimi \$15/40

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

Grilled Veg & Scorched Goats Cheese, Sunflower Shoots Balsamic Oil
\$11/29(V)

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

Shrimp Ravioli with Thyme Basil Cream \$15/40
Main Course \$30/80

Orange Quinoa Salad (V) \$11/29

Coconut Chicken with Fresh Fruit, Olives, Tomatoes, Feta Cheese, Nutmeg
Dressing \$15/40

Warm Mussels, Lemongrass, Onions, Garlic Lime juice, Tomato Broth. (GF)
\$15/40(S)
\$28/75(L)

MAIN COURSE

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

Rib-Eye Steak, Cajun Wedges, Sautéed Mushrooms,
\$40/107 (GF)

Pan Seared Catch, Chilled Bodi Beans, Olives, Sun Dried Tomato Puree
\$24/64 (GF)



MAIN COURSE (CONTINUED)

Pan Seared Bay Scallops, Callaloo & Coconut Milk Risotto, Fresh Herbs,
Parmesan Cheese

\$38/102

Curried Shrimp with Chick Peas, Fragrant Basmati Rice with
Sautéed Vegetables (GF)

\$36/96

Seafood Linguine (Shrimp, Catch, Scallops) tossed in Tomato Sauce &
Fresh Basil

\$34/\$91

Yellow Fin Tuna (Rare), Asian Slaw, Wasabi Ginger Soy Emulsion
\$26/69 (GF)

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

Add Chicken \$7US

Add Shrimp \$15 US

“Ménage Trois Chicken” with Basmati Rice
(Curried, Poached & Cinnamon Skewer) (GF)
\$27/64

Seared Atlantic Salmon with Chardon Bennie Cream, Garlic mash, Broccoli
Florets. (GF)

\$36/96

Pepper Crusted Lamb Racks with Tarragon Jus, Sautéed Creamers,
Vegetables (GF)

\$42/112

Grilled Local Spiny Lobster, Potato puree, Tossed Salad, Drawn butter.
\$45/120 (GF)

(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.



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
Chef’s Choice Cheesecake	US \$10/27
Local hand churned organic ice cream	US \$10/27

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