



## DINNER MENU

### STARTER

Beef Tai Tipi Spicy Tamarind & Teriyaki Sauce with Almond Shavings	\$12/29
Tossed Caesar Salad Garlic Croutons, Shaved Parmesan, Anchovies	\$15/40
Soup of the Day (V,GF)	\$10/27
Panzanella Tuscany Antipasto Tempura Eggplant, Onions Jam, Focaccia Bread	\$12/32
Belmont Goat Cheese & Cou Cou (GF, N) Coconut Cornmeal, Organic Goat Cheese, Tomatoes Chutney, Tossed Walnut	\$13/35
Shrimp Kadaifi Filo Dough Wrapped Shrimps, Garden Lettuce, Mint Yogurt	\$15/40

### MAIN COURSE

Grenadian Spiced Chicken Roulade (GF) Coconut Stuffing, Corn Risotto, Pack Choi, Tamarind Sauce	\$28/75
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## MAIN COURSE (CONTINUED)

Grilled Rib-Eye Steak (GF) Potatoes Stick, Grilled Vegetables, Mustard Butter	\$40/107
Roast Pork Filet (GF) Smoked Potatoes Puree, Buttered Beans, Apple Sauce	\$33/89
Green Thai Curry Vegetables (GF,V) Coconut Milk, Cilantro, Vegetables Medley	\$24/64
Pan Seared Line Catch Herbs Couscous, Sautéed Vegetables, Lime Passion Fruit	\$25/67
Moroccan Curried Shrimps (GF) Roasted Chickpeas Tagine, Steam Basmati Rice, Carrots	\$35/94
Creamy Pumpkin Risotto Pan Fried Jerk Scallops, Fresh Herbs, Lime Essence	\$36/96
Spaghetti Mediterranean Fisherman Style (GF) Gluten Free Spaghetti, Mussels, Clams & Shrimps, Spicy Tomato Basil Sauce	\$38/102

## DESSERT

Pecan Pie	\$8/22
Chocolate Sensation	\$10/27
Cheesecake	\$10/27
Homemade Ice-cream	\$10/27
Fruit & Cheese Platter	\$8/22

(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.