

Appetisers

Roast Pumpkin, Ginger and Coconut Milk Soup. 12.00

Local Hearty Goat Water 14.00

Refreshing Watermelon & Crispy shrimp salad, Chili Mint (GF) 19

Deep fried whitebait, Garlic dipping sauce. 18

Bananas "Waldorf" Salad 16

(Celery, fennel, green apple, Grape and chicken in a creamy dressing)

Roast red pepper Hummous & Focaccia toasts 12

Fresh Goat Cheese, Roast pumpkin and Chopped Date salad 18

Salt fish & Johnny cakes 14

Fresh Lobster Summer Rolls, Rice Noodles, Chilli & Mint. 20

Crispy Plantain Chips, Black Bean Cilantro dip. 14

Mains

Thai Red Seafood Curry, Basmati Rice 49
(Fresh mussels, lobster and shrimp)

Jerk Local "Catch", Pineapple Salsa, Rice & Peas. 40

Creamy Chicken, Mushroom and Tarragon Pot Pie 36

Moroccan Lamb Shanks, (cinnamon, nutmeg, allspice, prunes, Apricots)
Served over Garlic Mashed Potatoes 46

Continued.....

Lobster Linguini in a light Saffron Cream. 45

Marinated Skirt Steak, Salsa verde, Chunky Fries. 49

Curried Goat, Basmati Rice, Poppadom 38

Bourbon Baby Back Ribs, Garlic Mashed Potatoes, Griddled corn. 38

Creamy Gorgonzola, & Roast Pumpkin Gnocchi,
Parmesan breadcrumb Crust 34

Buddha Bowl, Sweet Potato, Spiced chickpea, Tahini Maple dressing 28

Desserts

Classic Affogato (Sambuca, Espresso shot, Vanilla ice cream). 14

Katie's Famous Coconut Cake. 13

Warm Banana Bread, Caramelised Banana, Ice cream. 14

Banana Creme Brûlée. 14

Old Road Rummy Pineapple Crumble, Ice Cream 13

Molten Chocolate Cake, Vanilla ice cream 15

Pecorino Cheese, Oat cakes, Guava jelly. 14

Fresh Goat cheese Truffled Honey & oatcakes. 1

Caribbean Coffee (Rum, Amaretto, whipped Cream) 15

Prices are in US dollars. 13% govt tax will be added. Service charge is discretionary 15%
service will be added to tables of 8 or more.