Lunch menu

Appetisers

Roast Red Pepper Hummus & Focaccia Toasts 14 Fresh Lobster Summer Rolls, rice noodles, Chilli & mint 20 Locally Smoked Wahoo , Horseradish cream 20

Something Local to start?

Hearty Goat "Water" 14 Salt Fsh & Johnny Cakes, Local Hot Sauce 13 Crispy Tannia, Yam & Sweet Potato Fritters, Mango Raita 10

<u>Refreshing Salads...main courses</u>

Goat Cheese, Roast Pumpkin, local Greens, Dates, Toasted Walnuts 25 Jerk Shrimp Salad, Citrus Black Bean Salsa 32 Local Lobster, Tangy Creamy Dressing, island Greens, Pineapple Salsa 38

Main Courses

Catch of the day, Garlic Lime Butter, Risotto Cake and Salad 35 Lobster Linguini Light Saffron Cream 45 West indian Curried Goat, Poppadom 36 West Indian Roti...Vegetable 22 or Chicken 26 Bananas Buddha Bowl 22 (healthy mix of grains, pulses & veggies)

prices are in US Pollars govt Taxes are 12% service is discretionary (except for tables of 8 or more)