

Goat Cheese Roast Pumpkin salad, Local Greens, Dates,
Walnuts & Toasted Seeds 16

Refreshing Watermelon & Fried Shrimp Salad 18

Roast red Pepper Hummus & Focaccia Toasts 14

Mediterranean Salad 17
(Crispy Prosciutto, Artichoke Hearts, Roast Red Peppers, Kalamata Olives)

Black Bean & Cilantro Dip, Crispy Plantain Chips 14

Hearty local Goat Water 14

Saltfish & Johnny Cakes 13

Fresh Lobster Summer Rolls, Rice Noodles, Chili & Mint 20

Jerk Snapper Filet, Pineapple Chili Salsa, rice and peas, salad 40

Thai red Curried Shrimp, Basmati Rice 38

Lobster Linguini, Light Saffron Cream 45

West Indian Curried Goat, Poppadom 36

Roast Pumpkin, Gorgonzola Gnocchi, Parmesan Crust 36

Succulent Moroccan lamb, Tagine Herb Couscous 40

Marinated Skirt Steak, Salsa Verde, Potato wedges 45

Creamy Chicken, Mushroom and Tarragon Pot Pie 35

Bananas Buddha Bowl 22
(a healthy mix of grains, pulses & veggies)

Prices are in US dollars, 13% Gov't Tax added, Service at your discretion.
15% Service charge will be added for groups of 8 or more

Dessert Menu

Coconut cake \$13

Banana Crème Brûlée \$14

Rummy Pineapple Crumble \$13

Molten Chocolate Cake / Vanilla Ice Cream \$14

Affogato \$15
(sanbuca, Espresso shots, Vanilla Ice Cream)

Guava Donuts – Vanilla Cream \$14

Artisan French Cheese Platter \$35 (to share)
(Poached pear Oat cakes)