



A LA CARTE

APPETIZERS

Seared Sea Scallops
with chipotle chili sauce and crispy bacon

Panko Coconut Fried Shrimp
with garlic lime aioli dip

(V) Parmesan Fried Ricotta Ravioli
on chunky tomato basil marinara

Yellowfin Tuna Tartare
with toasted garlic bruschetta

(V) Asian Salad
with tossed leaves, mushrooms, crisp tofu, spicy ginger orange dressing

(V) Homemade Soup of the Day

MAIN COURSES

Grilled Double Lamb Chops
with sweet potato fries, peppercorn sauce

Pan Seared Catch of the day
with lentil peas and rice and fried plantain

Thai Red Curried Chicken
in a corn shell with coconut basmati rice

Jamaican Jerk Ribs
with herb potato mash and honey rum sauce

Vegetarian Fettuccine Pasta
with sun dried tomato basil pesto and grated parmesan

Vegan Spiced Vegetable Pakora Fritters
on chick pea rice with mango masala chutney

DESSERTS

Tropical fruit Cheesecake
on a granola biscuit base

Layered Chocolate Truffle Cake
with fresh berries

Baileys Creme Brulee
with coconut butter cookie

Apple and Mango Strudel
with creamy vanilla sauce

Selection of locally made Ice Creams and Sorbet