



LUNCH MENU

Two Courses \$99

STARTERS

Coconut Conch Ceviche

Coconut Tiger's Milk, Fermented Pepper
Purée, Cucumber, Coriander,
Sweet Potato Crisps

Classic Caesar Salad

Romaine Hearts, Caesar Dressing, Croutons,
Aged Parmesan
Grilled Chicken \$15 | Shrimp \$20 | Anchovies \$12

Crispy Pork Belly

Soy Caramel, Kimchi Style Cabbage,
Spiced Peanuts, Sour Cream

Beef Carpaccio ^{GF}

Marinated Artichokes, Rocket,
Aged Parmesan
add \$20

MAIN COURSE

Blackened Catch of the Day

Bajan Marinade, Roasted Sweet Corn,
Green Peas, Saffron Velouté

Beef Burger

Homemade Beef Burger, Onion Relish,
Comte Cheese
Add Bacon \$5 | Heritage Fried Egg \$7

Caribbean Pumpkin Curry ^{VG}

Basmati Rice, Papadums
Add Free Range Chicken \$25 ^{GF} | Shrimp \$30 ^{GF}
Mild or Spicy

Margherita Pizza

Fresh Tomato Sauce, Fresh Basil,
Buffalo Mozzarella
Add Salami \$15 ^{GF} | Grilled Vegetables \$15 |
Chicken \$15 | Shrimp \$20 ^{GF}

SIDES

ADD \$20

Steamed Vegetables
Basmati Rice | Mix Leaf Salad
Coleslaw | Whipped Polenta
Charred Broccolini | Ground Provision Au Gratin | Mashed Potatoes
French Fries | Sweet Potato Fries | Orzo Pasta with Parmesan Sauce

DESSERTS

ADD \$20

Little Sticky Toffee Pudding ^{D/N}

Caramel Sauce, Roasted Pecan Nuts, Madagascar Vanilla Ice Cream

Tiramisu ^D

Biscotti Savoiardi, Espresso, Mascarpone Mousse, 58% Dark Chocolate

Fruit Salad

Coconut Lime Sorbet, Guava Ginger Syrup