

# Sunset Prix Fixe Menu BBD \$180.00 - Three Courses

# **STARTER**

## BBQ CHICKEN WINGS GF

Warm Sweet Potato Salad, Green Goddess

#### **SALT & PEPPER SQUID**

Pepper Jelly, Coriander

#### CURED KINGFISH CRUDO GF

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

#### **CLASSIC CAESAR SALAD v**

Romaine Hearts, Caesar Dressing, Focaccia Croutons Chicken \$15| Shrimp \$20 | Anchovies \$12

#### PULLED PORK BAO BUN

Soused Pineapple, Asian Slaw, Spicy Mayo, Sesame

# MAIN COURSE

#### BLACKENED CATCH OF THE DAY GF

Crushed New Potatoes, Apple and Celery Velouté, Fennel, Broccoli

#### SPICED SLOW COOKED BBQ BABY BACK PORK RIBS GF

French Fries, Crispy Salami Salad

#### CARIBBEAN PUMPKIN CURRY V

Basmati Rice, Papadums, Toasted Coconut Chicken \$15 | Shrimp \$20 Mild or Spicy

### BAJAN STYLE JERK CHICKEN GF

Mango Salsa, Split Pea Purée, Wilted Greens, Jerk Sauce, Pickled Onions

### **VEAL PARMIGIANA**

Aged Parmesan, Rich Tomato Sauce, Bonini Balsamic, Rocket Salad, Crispy Polenta

# DESSERT

### TIRAMISU D

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

#### MANGO CHEESECAKE GF/D

Mango Compote

#### LITTLE STICKY TOFFEE PUDDING N/D

Caramel Sauce, Roasted Pecan Nuts, Madagascar Vanilla Ice Cream

#### FRUIT SALAD GF

Coconut Lime Sorbet

#### MR. WHIPPY'S SOFT SERVE ICE CREAM D

Waffle Cone

# SELECTION OF HOMEMADE ICE CREAM $^{\scriptscriptstyle D}$

Madagascar Vanilla Bean with Mixed Berry Compote, Chocolate Chip, Candied Almond, Sicilian Pistachio, Rum & Raisin, Raspberry Sorbet, Mango Sorbet, Coconut Lime Sorbet