



Available Wednesday to
Friday from 1:00pm

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 +\$20

Marinated Artichokes, Rocket, Aged Parmesan

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

Bacon +\$5 | Heritage Fried Egg +\$7

Caribbean Pumpkin Curry vc

Basmati Rice, Papadums

Free Range Chicken GF +\$25 | Shrimp GF +\$30

Mild or Spicy

Margherita Pizza

Fresh Tomato Sauce, Fresh Basil, Buffalo Mozzarella

Salami GF +\$15 | Grilled Vegetables +\$15 |

Chicken +\$15 | Shrimp GF +\$20

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

Fruit Salad

Coconut Lime Sorbet, Guava Ginger Syrup

Tirimisu D

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

(GF/Gluten Free - VG/Vegan - D/Dairy - N/Nuts)

Prices are quoted in Barbados Dollars, inclusive of 2.5% Levy Tax, 10% VAT and subject to 12.5% Service Charge.