

DINNER MENU

STARTER

Farm to Table Salad \$25

Local Lettuce, Garden Vegetables, Garlic Croutons

Add Grilled Chicken Breast \$10

Add Grilled Garlic Shrimp \$20

Goat Cheese and Tomato Salad \$25

Local Lettuce, Fresh Basil, Tomato, Herb Croutons

Grilled Reef Fish Salad \$28

Local Reef Fish, Potato, Beans, Basil Oil

Tomato and Mango Reef Fish Ceviche \$35

Local Reef Fish, Tomato and Citrus Relish

Fresh Water Coconut Shrimp \$45

Corn and Tomato Salsa

Caribbean Chicken Satay \$45

Soucaille, Peanut Sauce

LOCAL SPECIALITIES

Dasheen Fritters \$25

Fried Dasheen Dumpling, Local Tomato, Chardon Beni Sauce

Accras de Morue \$30

Caribbean Style Fish Fritter, Chien Sauce

Soup of The Day \$25

Daily Chef's Special Soup

Sancoche Dominica \$35

Salt Fish Stew, Vegetables, Coconut Milk

MAIN COURSE

From The Grill

Catch of The Day \$75

Cajun Spiced Grilled Chicken Breast \$75

Grilled Prawns \$80

Grilled Octopus \$80

Jerk Pork \$65

Grilled Rib Eye \$110

Served with 2 Choices of:

Rice

Grilled Vegetables

Mashed Potato

Sautéed Spinach

French Fries

Garden Salad

Served with 1 Choice of:

Mushroom Sauce

Black Pepper Sauce

Lemon Butter Sauce

Chimichurri Salsa

White Wine Sauce

Red Wine Sauce

PASTA

Choice of Pasta: Spaghetti | Penne

Vegetable Arrabiata \$35

Spicy Tomato Sauce, Basil Parmesan Cheese

Ratatouille \$35

Farmer Vegetables, Fresh Herbs, Parmesan Cheese

Bolognese \$40

Braised Beef Ragout, Parmesan Cheese

Alfredo \$40

Creamy Chicken Sauce, Parmesan Cheese, Parsley

Shrimp a la King \$70

Creamy Cheese Sauce, Green Oil, Parmesan Cheese

CHEF'S SPECIALITIES

Nasi Goreng \$45

Indonesian Fried Rice, Vegetables, Seafood, Chicken Breast

Butter Chicken \$50

Indian Spiced Chicken, Tomato Cream Sauce

Fish Teriyaki \$65

Stir-Fried Vegetables, Green Leaf Vegetables, Local Fish Fillet, Teriyaki Sauce

Coconut Fish Fry \$65

Mahi-Mahi Fish Fillet, Tangy & Spicy Tomato Gravy

Stir-Fried Chicken \$50

Flavoured Rice, Vegetables, Chicken Breast, Oyster Sauce

SWEETS

Tropical Delight \$28

Selection of Sliced Local and Tropical Fruits

New York Cheesecake \$28

Passionfruit Meringue, Lemongrass Crèmeux

Dark Chocolate Brownies \$28

Sesame Tulip, Coconut Ice Cream

Dominican Fruit Cake \$28

Seasonal Fresh Fruits, Banana Caramel Sauce

Chef Sampler \$28

Selection of Three Sweets from the Chef's Collection

Selection of Handcrafted Ice Cream & Sorbet \$15

Vanilla, Chocolate, Rum and Raisin, Coconut