

LUNCH

STARTER

Caesar Salad **\$25**

Local Lettuce, Garden Vegetable, Garlic Croutons

Add Grilled Chicken Breast \$10

Add Grilled Garlic Shrimp \$20

Confit Tuna Nicoise **\$35**

Local Reef Fish, Potato, Beans, Basil Oil

Reef Fish Ceviche **\$35**

Local Reef Fish, Tomato and Citrus Relish

Shrimp Tempura **\$45**

Garlic Mayonnaise, Fresh Salad

Soup of the Day **\$25**

Daily Chef's Special Local/International Soup

MAIN COURSE

Baked Fish in Coconut Curry **\$50**

Catch of the Day, Flavoured Rice, Sautéed Spinach

Creole Chicken **\$50**

Grilled Chicken Breast, Creole Sauce, Flavoured Rice, Steamed Provision

Dominican Stew Pork **\$60**

Provision Medley, Flavoured Rice, Grilled Vegetable

Grilled Rib Eye **\$110**

Turmeric Potato, Grilled Vegetable, Corn and Tomato Salsa, Herb Jus

Penne with Tomato & Basil **\$35**

Spicy Tomato Sauce, Basil Parmesan Cheese

Spaghetti Bolognese **\$40**

Braised Beef Ragout, Parmesan Cheese

LOCAL SPECIALITIES

Dasheen Fritters **\$25**

Fried Dasheen Dumpling, Local Tomato, Chardon Beni Sauce

Accras **\$30**

Caribbean Style Fish Fritter, Chien Sauce

Sancoche Dominica **\$35**

Salt Fish Stew, Vegetables, Coconut Milk, Rice

SWEETS

Tropical Delight **\$28**

Selection of Sliced Local and Tropical Fruits

New York Cheesecake **\$28**

Passion Fruit Meringue, Lemongrass Crèmeux

Dark Chocolate Brownies **\$28**

Sesame Tulip, Coconut Ice Cream

Dominican Fruit Cake **\$28**

Seasonal Fresh Fruits, Banana Caramel Sauce

Selection of Handcrafted Ice Cream **\$15**

Vanilla, Chocolate, Rum and Raisin, Coconut

