

DINNER MENU

APPETIZERS

US \$

Soup of the day

Daily made soup. (please ask your server about soup of the day)

Baked goat cheese

14

Organic garden greens, warm goat cheese, finished with basil pesto and a drizzle of local honey.

Beef tartar

16

Knife minced beef moulded in traditional french style, with european flavours, egg yolk and worcestershire drizzle. (GF)

Crispy duck spring rolls

14

Calabash made spring rolls with a plum dipping sauce. (DF)

Grilled chicken satay

14

skewered chicken marinated in asian spices, served on sweet chili cucumber strings and a chef made peanut sauce. (GF)

Grilled dorado caesar salad

16

Chopped romaine with grilled dorado, croutons, crispy bacon on anchovy caesar dressing and a spread of aged parmesan. (GF)

Mussels' risotto

16

Creamy arborio rice with green mussels, baby spinach, dried olives in a chardonnay cream sauce. (GF)

Seafood ravioli

17

Open face seafood ravioli with fennel in herb cream sauce and a touch of tomato chutney.

Sesame crusted ahi tuna

17

Fresh tuna on a bed of wakame salad with pickled ginger, plantain crisps, passion fruit and plum drizzle. (GF, DF)

DINNER MENU

ENTRÉES

US \$

Cocoa rubbed seared yellow fin tuna

33

Skillet seared tuna steak on basmati wild rice, sesame steamed bok choy, and teriyaki reduction. (GF, DF)

Creole chicken breast

32

Spinach-stuffed chicken breast with sweet potato croquette and a touch of creole sauce. (DF)

Grilled striploin

40

Flame-grilled steak with rosemary potatoes, seared tomato, seasoned mixed leaves, and chairman's rum pepper corn sauce. (GF)

Oven-roasted lamb chops

41

Half a rack with mashed potatoes, organic salad, and rosemary jus. (GF, DF)

Penne diavolo

37

Al dente pasta with tiger shrimps in a spicy creole sauce. (DF)

Poached mahi mahi

33

Boat caught fish in a clear broth with herbs, white yams, and summer squash vegetables. (GF, DF)

Saint Lucian seafood pot

39

Seafood one-pot with garden herbs, root vegetables in a creamy, fragrant bay leaf broth. (GF)

Thyme rubbed pork tenderloin

33

Pan-roasted pork on island sweet plantains, baton carrots, and thyme reduction. (GF, DF)

Vegetable stir fry

24

Famers' daily vegetables stir-fried on a bed of basmati rice with crispy tofu.

GF – Gluten Free | DF – Dairy Free | CN – Contains Nuts | NF – nut free | V- Vegetarian | V- Vegan

All prices in United States Dollars | US\$ 1.00 = ECD 2.67 | Prices subject to 10% vat and 13% service charge

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