

RESTAURANT

LUNCH MENU

APPETIZERS

Soup of the day, daily from fresh produce

Roasted garlic hummus and pita bread 10

Tempura shrimps on wasabi mayonnaise 18 with pickled ginger and wakame

Cherry tomatoes and mozzarella tart 14

with sweet candied onions

Baked goat cheese 15

with local honey pesto and mixed greens

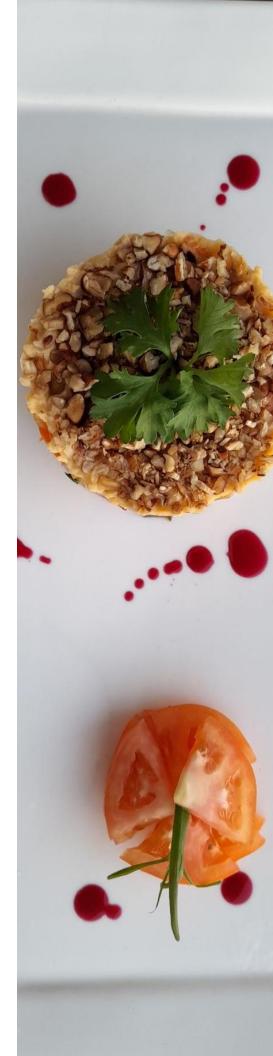
Sesame crusted ahi tuna 19

with pickled ginger and wakame slaw

Teriyaki marinated BBQ wings 17

with coleslaw

* Ask for our daily specials





MAIN COURSES

Chicken or shrimps caesar's salad 19

with parmesan, caper and anchovies dressing

Chicken curried saint lucian roti 16

with mango chutney and salad

Greek salad 15

with mesclun leaves, crumbled feta cheese and balsamic dressing

Tempura chicken breast 26

with basmati rice, house salad and a sweet and sour sauce

Calabash burgers 19

(fish, chicken or beef with cheese)

Beef and shrimp pad thai 34

with julienne vegetables, roasted cashew and pak choy

Calabash catch of the day 30

with basmati rice, roasted vegetables and "sauce chien"

Cajun fish sliders 18

with sweet potato wedges and tartar sauce

Prosciutto and swiss cheese melted on ciabatta 19

with fried plantain and salad

Vegetarian burger 19

with coleslaw and french fries

Vegetarian baguette 15

with roasted vegetables, avocado spread, cheese and tossed salad

DESSERTS

Dessert of the day

Chocolate caramel cheesecake 12

Calabash ylang-ylang crème brulee 11

Homemade ice cream & sorbets (2 Scoops) 8

vanilla, chocolate, pistachio, coconut, guava, orange, lime and passion fruit

All prices in United States Dollars (USD) prices inclusive 10% vat and subject to 10% service charge

