



Standard Dinner Menu

Appetizers

- **Seafood Chowder with Mussels, Shrimp & Scallops** - EC\$35/ US\$13
- **Ginger–Cinnamon Split Pea Soup (VG, GF)** - EC\$24 / US\$9
- **Green Fig & Saltfish Fritters**-EC\$28 / US\$11

Creole remoulade, pickled cucumber

- **Roasted Pumpkin Hummus, Warm Pita (VG)**- EC\$24 / US\$9
- **Seared Scallops, Passionfruit Beurre Blanc (GF)**- EC\$42 / US\$16

Served with a Plantain crisp.

- **Crispy Coconut Shrimp** -EC\$36 / US\$14

Creole tartar, lime

- **Chicken Satay Skewers (GF)** -EC\$32 / US\$12

Peanut-lime sauce, charred scallion

Sandwiches (served with garden salad or provision chips)

- **Creole Fish Sandwich** -EC\$38 / US\$14.00

Lightly fried local catch, spicy slaw, herb tartar, Housemade bread.

- **Grilled Chicken Pesto Ciabatta**-EC\$36 / US\$13

Basil-nut pesto, tomato, cucumbers, lettuce.

- **Roasted Vegetable & Goat Cheese Panini (V)**- EC\$40/ US\$15

Carrots, peppers, mushrooms, balsamic onions.

Pizzas (14")

- **BBQ Chicken Pizza** -EC\$48 / US\$18

Grilled chicken, red onion, mozzarella.

- **Roasted Vegetable & Feta Pizza (V)** -EC\$46 / US\$17

Peppers, mushrooms, tomatoes, light honey drizzle.



Mains

- **Grilled Steak (GF) -EC\$130 / US\$49**

Roasted-garlic herb-butter glaze.

- **Island Seafood Coconut Curry (GF) -EC\$95 / US\$36**

Shrimp, mussels, scallops, pumpkin, callaloo or spinach, fragrant spices.

- **BBQ Pork Ribs - EC\$78 / US\$29**

House spice rub, BB rum glaze.

- **Grilled Pork Chops (GF) -EC\$75 / US\$28.**

Chandonbeni and hot pepper sauce

- **Sweet and Sour Pork Bites- EC\$75/US\$28**

Lemon and pineapple sweet and sour sauce

- **Island Curried Goat- EC\$75/US\$28**

Coconut curry sauce

- **Grilled Local Catch (GF) -EC\$78 / US\$29**

Choice of lemon-capers butter or Creole tomato-herb sauce.

- **Jerk-Roasted Chicken Quarter (GF) - EC\$68 / US\$26**

Creamy tomato jerk sauce.

- **Pumpkin & Spinach Risotto (V, GF)-EC\$65 / US\$25**

Toasted cashew, fresh herbs.

- **Charred Cauliflower "Steak" (VG)-EC\$62 / US\$23**

Spiced black-bean purée, citrus crumb.

Sides (choose any two with mains; additional sides available)

- **Coconut Jasmine Rice (VG, GF) — EC\$18 / US\$7**
- **Smoky Red Beans with Bacon (GF) — EC\$18 / US\$7**
- **Provision Mash (V, GF) — EC\$18 / US\$7**
- **Roasted Garlic Mashed Potatoes (V, GF) — EC\$18 / US\$7**
- **Sautéed Market Vegetables (VG, GF) — EC\$18 / US\$7**
- **Provision Gratin, Nutmeg Cream (V, GF) — EC\$20 / US\$8**
- **Fried Plantains or sweet potato (seasonal)(VG, GF) — EC\$16 / US\$6.00**

Desserts

- **Ice Cream of the Day (V) — EC\$22 / US\$8**
- **Tropical Fruit Sorbet (VG, GF) — EC\$22 / US\$8**
- **Warm Chocolate Brownie à la Mode (V) — EC\$28 / US\$11**
- **Dessert of the day (V, GF) — EC\$24 / US\$9**

All prices are in EC and US and inclusive of taxes and service charge. If you have any allergies please inform your server.

Groups of 10 and above are subject to a 5% additional service fee