

# MENU

## SOUPS

Pumpkin & Ginger Soup, Vegan	700
Red Peas Soup with Pigs Tail & Spinners	900
Lobster Bisque	1100

## STARTERS

Tomato Basil Bammy Bruschetta	900
Watermelon, Cucumber & Feta Cheese Salad	1350
Ackee Samosas with Escoveitch Relish	1350
Curry Goat Samosas with Tamarind Sauce	1950
Saltfish Fritters with Green Goddess / Escoveitch Relish Blend	900
Crab Cakes with Cucumber & Green Goddess	2450

## MAIN COURSE

Barrel Roasted Chicken with Herb Pan Thyme Gravy Optional: French Toast with Whipped Crème & Pineapple Chutney	2250
Lobster "In Season"- Grilled & drizzled with Garlic Lemon Butter OR Coconut Curry	2850
Shrimp Pesto Pasta	3500

\* All main course include One Side & Steamed Veggies

\*Advise server of any allergies | \*12.5% Service Charge Additional



# EITS CAFÉ

## MAIN COURSE (Cont'd)

Curry Goat	2950
Eggs Florentine, Calaloo on Bammy with Ackee Sauce	1850
Add Bacon 2300 Add Smoked Salmon 2400	
Coconut Curry Veggie Stew with Chick Peas & Black Beans	2150

\* All main course include One Side & Steamed Veggies

## SIDES

Rice & Peas
Irish Croquettes
Sweet Potato Croquettes

## DESSERT

Rum Fire Ice Cream Rum Cake	700
Sweet Crepes with Caramelized Ripe Plantain, Coconut Oil	900
"Fruits In Season" Otaheite Apple, Blue Mountain Strawberries & Star Apple with Toasted Granola	1200

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