

### **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

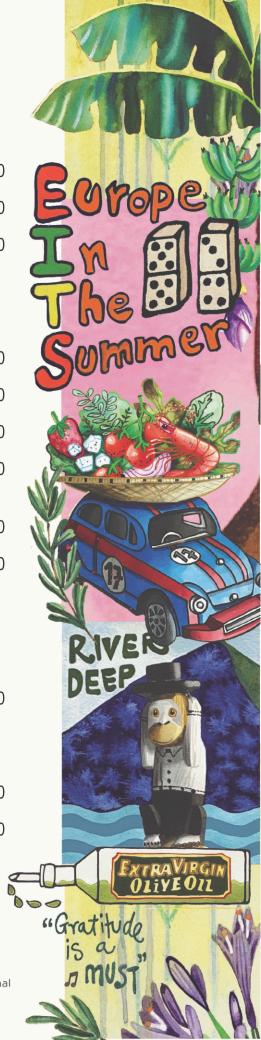
Lobster "In Season"- Grilled & drizzled with
Garlic Lemon Butter OR Coconut Curry

2850

Shrimp Pesto Pasta

3500

\* All main course include One Side & Steamed Veggies



# MAIN COURSE (Cont'd)

**Curry Goat** 

Eggs Florentine, Calaloo on Bammy with Ackee Sauce Add Bacon 2300 Add Smoked Salmon 2400

Coconut Curry Veggie Stew with Chick Peas & Black Beans

\* All main course include One Side & Steamed Veggies



Rice & Peas

Irish Croquettes

**Sweet Potato Croquettes** 

#### DESSERT

Rum Fire Ice Cream Rum Cake

Sweet Crepes with Caramelized Ripe Plantain, Coconut Oil

"Fruits In Season"
Otaheite Apple, Blue Mountain Strawberries
& Star Apple with Toasted Granola

