



# WINTER MENU

*We're Cooking just for You!  
Enjoy a Delish Dining Experience  
- Robyn + 17 Mile Post Team*

## SOUPS

- PUMPKIN & GINGER BISQUE, VEGAN 800
- RED PEAS SOUP WITH PIGS TAIL & SPINNERS 900
- SEAFOOD BISQUE 1200

## APPETIZER

**NEW!!!** *Stamped Green Plantain with Cook Up Ackee* 1400  
TOMATO BRUSCHETTA & BASIL 1450

CURRY GOAT SAMOSAS WITH TAMARIND SAUCE 1950

**NEW!!!** *Seafood Fritters with Green Goddess* 2100

CRAB CAKES TOPPED WITH CUCUMBER & GREEN GODDESS 2450

## MAIN COURSE

BARREL ROASTED CHICKEN, SMOKEY & DELISH...WITH HERB PAN GRAVY 2250  
\*OPTIONAL ENJOY WITH FRENCH TOAST, PINEAPPLE CHUTNEY, MAPLE SYRUP & WHIPPED CREME 2500

**NEW!!!** *Lightly Curried Pineapple Chicken* 2450

CURRY GOAT 2950  
WHOLE SNAPPER- FRIED & TOPPED WITH ESCOVEITCH OR STEAMED IN COCONUT MILK WITH OKRA AND VEGGIES 4500

**NEW!!!** *Coconut Curry Shrimp with Sweet Pepper & Broccoli* 3950

PENNE PASTA WITH HERB PESTO/ COCONUT CREAM HERB SAUCE  
**ADD VEGGIES** 1950      **ADD SHRIMP** 3750      **ADD CHICKEN** 2500

EGGS FLORENTINE, CALALOO ON BAMMY WITH ACKEE SAUCE 1850

**ADD BACON** 2300

GRILLED PUMPKIN, ZUCCHINI & EGGPLANT TOPPED WITH COCONUT CURRY CHICK PEAS & BLACK BEANS 2250

\* ALL MAIN COURSE INCLUDES ONE SIDE & SESAME STIR FRY VEGGIES

## SIDES

- GUNGO RICE & PEAS
- IRISH OR SWEET POTATO CROQUETTES
- BAMMY-FRIED OR STEAMED

## DESSERT

- RUM FIRE ICE CREAM RUM CAKE 700
- FRENCH TOAST/ SWEET CREPES WITH FRUITS IN SEASON OR LEMON SLICES, SWEET CRÈME & ICING SUGAR 1150
- DOUBLE CHOCOLATE CHIP COOKIES WITH NICE CREAM, VEGAN 900

ADVISE SERVER OF ANY ALLERGIES  
12.5% SERVICE CHARGE ADDITIONAL

