



## DINNER MENU

### APPETIZERS

<b>PUMPKIN SOUP WITH COCONUT and LEMONGRASS</b> Spiced chicken	<b>\$12</b>
<b>FRESH GREENS and GOAT CHEESE SALAD</b> Fried Cheese   Pickled Onion   Red Grapes   Charred Pepper   Red Radish	<b>\$15</b>
<b>PULLED PORK and APPLE SPRING ROLLS</b> Chlorophyll Mayo   Plum Sauce   Dill Leaves	<b>\$12</b>
<b>CARAMELIZED SCALLOPS</b> Strawberry Salsa   Butternut Puree	<b>\$18</b>
<b>CRAB CAKES</b> Pickled Purple Cabbage   Tartare Sauce   Basil Oil	<b>\$16</b>

### ENTREES

<b>ROAST CHICKEN LEG</b> Tomato Bacon Relish   Chargrilled Onion   Spinach Mornay	<b>\$26</b>
<b>RACK OF LAMB</b> Pistachio Crust   Wine Tamarind Jus   Roasted Vegetable   Butternut Puree	<b>\$40</b>
<b>JERK CATCH OF THE DAY</b> Ripe plantain   Polenta   Garden Peas   Leeks Sauce   Tomato Confit	<b>\$32</b>
<b>SURF n TURF</b> Angus Beef Fillet   Seared Shrimps   Roasted Seaweed   Smoked Pepper Coulis	<b>\$50</b>
<b>CARIBBEAN MUTTON VINDALOO</b> Rice and Peas	<b>\$22</b>
<b>SPINACH and MUSHROOM RAVIOLI</b> Ricotta Cheese   Tomato Relish   Parmesan Shave   Basil Oil	<b>\$20</b>

<b>VEGETABLES</b> Roasted Squash and Zucchini, Seasonal Garlic Vegetables, Steamed Callalo	<b>\$3</b>
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<b>SIDES</b> Turned Potato, Roasted Sweet Potato, Fried Plantain, Bammy, White Rice, Rice & Peas	<b>\$6</b>
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All menu items are quoted in US dollars and garner 10% government tax and a 10% service charge.  
We are committed to your health and well-being by preparing all cuisine without artificial trans-fat. We follow organic farming practices.



## DESSERTS

<b>PASSION FRUIT CHEESE CAKE</b> Raspberry Coulis   Orange Supreme   Spiced Crumbs	<b>\$15</b>
<b>DRY FRUIT KULFI</b> Strawberry Coulis   Saffron Strands	<b>\$14</b>
<b>DARK CHOCOLATE GANACHE TART</b> Earl Grey Ice-Cream	<b>\$18</b>
<b>HAZELNUT CHOCOLATE BROWNIES</b> Decadent Chocolate Brownie   Toasted Hazelnut   Homemade Vanilla Ice Cream	<b>\$16</b>
<b>TRIDENT SWEET POTATO PUDDING</b> Papaya Salsa	<b>\$12</b>
<b>CHEESE PLATE</b> Grape Chutney   Orange segments   International Cheese	<b>\$12</b>

## SPECIALITY COFFEE

<b>JAMAICAN COFFEE</b> Coffee with Blackwell Rum	<b>\$10</b>
<b>FRENCH COFFEE</b> Coffee with Cognac	<b>\$14</b>
<b>CALYPSONIAN COFFEE</b> Coffee with Tia Maria & Crème De Menthe	<b>\$14</b>
<b>IRISH COFFEE</b> Coffee with Irish Whisky	<b>\$20</b>
<b>ESPRESSO</b>	<b>\$5</b>
<b>CAPUCCINO</b>	<b>\$6</b>
<b>TEA</b>	<b>\$10</b>

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