



LUNCH MENU

STARTERS

Spa Chicken Salad | \$20

Mango, Celery, Red Radish, Charred Pineapple, Dried Cranberry, Mixed Greens, Sunflower Seeds, and Grilled Chicken Breast with Lemon Mint Dressing

Our Version of Greek Salad | \$15

With Toasted Pita Squares, Chickpeas, White Vinaigrette

Grilled Octopus | \$18

Carrot Puree, Micro Greens, Sweet Chili Drizzle

ENTREE

Harvest Bowl | \$32

*Organic Chicken Breast, Marinated Tofu, Seasoned Vegetables
Red Peas Rice, Field Greens, Apples, Cherry Tomato, Sliced Almonds*

Jerk Seasoned Rib Eye Steak 8oz. | \$40

Mixed Green Salad and Fried Potato

Dover Sole | \$28

Cauliflower Puree, Mixed Green Salad and Fried Plantain

Local Catch | \$25

Tropical Salad and Fried potato

***Grilled Lobster | \$32**

Wilted Callaloo and Saffron Risotto

DESSERTS

Ice Creams | \$8

Homemade Flavors Includes Vanilla, Chocolate or Coffee

Sorbets | \$6

Seasonal Fruit Flavors

Fresh fruits | \$5

Seasonal cut Fruit

*Seasonal product not available all year. 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. Please inform to your server of any allergies.