



DINNER MENU

APPETIZERS

THAI SPICED PUMPKIN SOUP	\$12
Scallion, Pumpkin Seed, Coconut Milk, Chicken Tikka	
FRESH GREENS and GOAT CHEESE SALAD	\$15
Fried Cheese, Pickled Onion, Red Grapes, Charred Pepper, Red Radish	
JERK PULLED PORK SPRING ROLL	\$12
Red Radish, Celery And Bell Pepper Salad, Lemon Sour Cream, Plum Sauce	
PAN SEARED SCALLOPS	\$18
Fennel Perfumed Butternut Puree, Strawberry Salsa	
CRAB CAKES	\$16
Pickled Purple Cabbage, Tartare Sauce, Micro Greens, Basil Oil	

ENTREES

ROAST CHICKEN LEG	\$26
Grilled Olive Relish, Romesco Sauce, Basil Oil	
RACK OF LAMB	\$40
Herbed Pistachio Crust, Cherry Tomato Confit, Tamarind Jus, Roasted Vegetable	
JERK CATCH OF THE DAY	\$32
Ripe Plantain Polenta, Garden Peas, Leeks Sauce, Tomato Confit	
SURF n TURF	\$50
Angus Beef Tenderloin, Griddle Shrimps, Roast Seaweed, Smoked Pepper Coulis	
CARIBBEAN MUTTON VINDALOO	\$22
Rice And Peas	
SPINACH, RICOTTA and MUSHROOM RAVIOLI	\$20
Bell Pepper And Tomato Pesto, Parmesan Shave, Basil Oil	
VEGETABLES	\$3
Roasted Squash And Zucchini, Seasonal Garlic Vegetables, Steamed Callaloo	
SIDES	\$6
Turned Potato, Roasted Sweet Potato, Fried Plantain, Bammy, White Rice, Rice & Peas	

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

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

SPECIALITY COFFEE

JAMAICAN COFFEE Coffee With Blackwell Rum	\$10
FRENCH COFFEE Coffee With Cognac	\$14
CALYPSONIAN COFFEE Coffee With Tia Maria & Crème The Menthe	\$14
IRISH COFFEE Coffee With Irish Whisky	\$20
ESPRESSO	\$5
CAPUCCINO	\$6
TEA	\$10

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