

CHOICE OF ONE DESSERT

Salted Caramel Sundae with *Butterscotch Popcorn*

Coconut Panna Cotta, *Grilled Mango*

Upside Down Passion Fruit Cheesecake Pot
Cream Cheese & Lemon (Gluten-Free)

Seasonal House Ice Creams & Sorbets:

Ice Creams: Peanut Butter, Rum & Raisin

Salted Caramel, Chocolate, Coffee, Vanilla

Sorbets: Tamarind, Coconut, Pineapple

Sorrel, Mango, Guava, Passion Fruit

Three scoops served with a

Rum & Ginger Snap, Almond Tuile or Peanut & Chocolate Cookie

Choice of Regular Coffee or Tea



All prices are in Bds \$ & include both VAT & Product Development Levy but are subject to an additional 10% service charge.

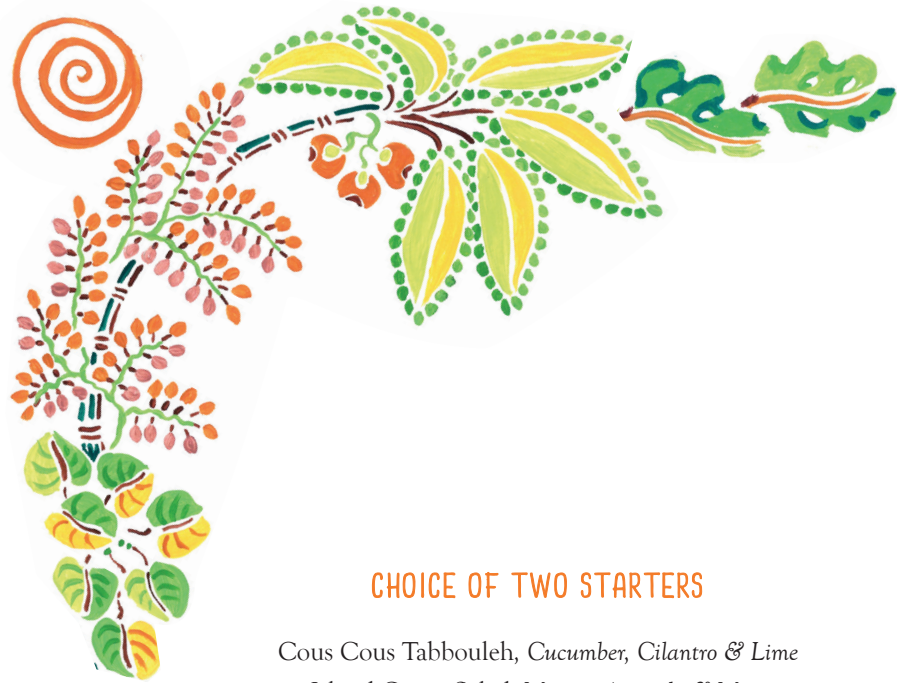
*Almost all our food, whether
fished or farmed, is sourced from
local organic suppliers.*



EASY SUNDAY LUNCH

Bds \$150 PER PERSON





CHOICE OF TWO STARTERS

Cous Cous Tabbouleh, *Cucumber, Cilantro & Lime*
Island Green Salad, *Mango, Avocado & Mint*
Pasta al Pesto, *Pine Nuts, Basil, Olive Oil & Parmesan*
Local Greens & Herbs, *Cashews, Toasted Coconut,*
Sherry Vinaigrette



CHOICE OF TWO FROM THE BBQ

Island Lobster Tails, *Garlic Aioli*
Bajan Spiced Catch of the Day, *Sauce Vierge*
Rosemary & Thyme Marinated Striploin Steak, *Chimichurri Sauce*
Jerk Chicken, *Tamarind BBQ Sauce*
Mint & Garlic Lamb Cutlets, *Yoghurt, Mint & Cucumber Raita*

CHOICE OF TWO SIDES

Grilled Vegetables, *Fresh Herbs*
New Potatoes, *Dill & Mustard Seed*
Roasted Corn & *Baby Tomatoes, Basil, Chilli & Olive Oil*
Rice Noodles, *Toasted Peanuts, Mint, Sesame Seeds & Asian Dressing*
West Indian Coconut Rice, *Spiced Cashews*

