

CHOICE OF PUDDING

Salted Caramel Sundae *with Butterscotch Popcorn*

Rum Baba *with Glazed Pineapple & Vanilla Coconut Crème*

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

Or Calypso Coffee \$21 extra



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 BUFFET LUNCH

Bds \$150 PER PERSON





STARTERS

Cous Cous Tabbouleh, *Cucumber, Cilantro & Lime*
Island Green Salad, *Mango, Avocado & Mint*
Sea Food Salad
Cucumber & Avocado Salad
Roasted Cauliflower & Bacon with *Stilton Dressing*
Tomato, Feta, Olive, Basil & Mint Salad



BARBECUED FISH & MEAT

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*
Spare Ribs with *Passion Fruit Glaze*

SIDES

Rigatoni with *Vegetables & Pecorino*
Grilled Vegetables, *Fresh Herbs*
Roasted Corn & *Baby Tomatoes, Basil, Chilli & Olive Oil*
West Indian Coconut Rice, *Spiced Cashews*
Sautéed Sweet Potato with *Thyme Butter*

