

or Selection of
ISLAND CHEESES

Homemade Oatcake & 'That's My Jam' Pepper Jelly
Optional Shot of House Rum

Coffee, All Kinds

Fresh Teas

Ginger, Turmeric or Lemon, Earl Grey,
or Bush Remedy Sleepy Tea

Served with a Truffle

3 Courses

Including Coffees & Truffles
Bds \$165 Per Person

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.*



BBQ DINNER
TUESDAY
PRIX FIXE

STARTERS

Rainbow Spring Rolls

Mango, Carrot, Chilli, Cucumber,
Peanuts & Hot Pepper Sauce

Asparagus Mousse

Pickled Cucumber, Micro Herbs
& Parmesan Tuile

Mixed Sushi

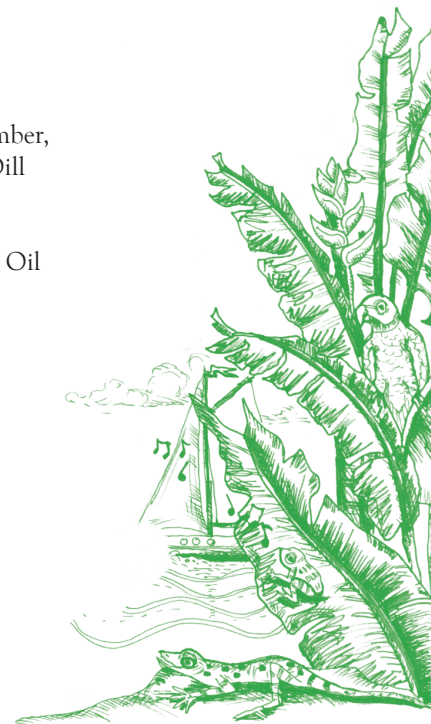
Soy, Ginger & Wasabi

Lobster Bruschetta

Pickled Red Onion & Cucumber,
Micro Greens, Mango & Dill

House Smoked Duck

Orange, Avocado & Walnut Oil





MAINS

Including a Choice of Two Sides

Creamy Coconut Vegetarian Korma

*Or Choose 2 from the Grill
With Chimichurri, Tamarind Sauce,
Herb Aioli, Hot Pepper or Sauce Vierge*

Catch of the Day

Garlicky Guyanese Jumbo Prawn
(According to season)

Marinated Chicken

Lamb Cutlets

Thyme Marinated Striploin Steaks

SIDES

Watercress, Coconut & Cashew Salad

Mangetout, Bean & Basil Salad

Grilled Corn, Cilantro, Onion & Cheese Salad

Sautéed Sweet Plantains

Coconut Rice with Cashews

Fusili Salad with Fresh Pesto

Baked Potato, Garlic Butter or Sour Cream & Chives



PUDDINGS

Lime & Mango Mousse
Keto & Sugar Free

Lime Glazed Pineapple
Passion Fruit Cream

Peanut Butter Hot Fudge Sundae

Flourless Chocolate Cake
Salted Caramel, Vanilla Ice Cream

Seasonal House Ice Creams & Sorbets
*Ice Creams: Peanut Butter, Rum & Raisin,
Salted Caramel, Chocolate, Vanilla.*

Sorbets: Mango, Guava, Passion Fruit

*Three scoops, served with a
Rum & Ginger Snap, Almond Tuile
or Peanut & Chocolate Thin*

