



English
Harbour

ANTIGUA AND BARBUDA RESTAURANT WEEK

French & Créole cuisine featuring English Harbour Cask Finish Rums
May 4-18th Prix Fixe Menu: 4 courses for US\$50 per person

AMUSE BOUCHE

Local corn chowder, house-smoked bacon (optional), cream

STARTERS

Guadeloupean conch accras, papaya salad, curried banana sauce

Housemade ravioli, pink oyster mushrooms, ricotta, truffle cream, fried shallots

Pork & chicken liver terrine, English Harbour Port Cask Finish,
red onion jam, cornichons

MAINS

Local fresh catch poached in Créole court-bouillon, sweet potato,
roasted eggplant, green plantain, fresh herbs

Vegetarian Colombo, chickpeas, seasonal vegetables, crispy coconut rice cake

Sous-vide Cajun pork tenderloin, butternut purée, friend plantain,
tamarind & English Harbour Sherry Cask Finish sauce

DESSERT

Local mango cheesecake, sweet & sour tamarind coulis

Banana flambée, English Harbour Madeira Cask Finish, vanilla ice cream,
French meringue, caramel sauce

*17% ABST and 12.5% suggested gratuity will be added to your bill

Bookings: +1-268-460-3434
www.ColibriAntigua.com

Find us on   
Dockyard Drive, English Harbour