

MODERN CARIBBEAN SPECIALS



US\$50 / EC\$135

APPETIZERS

Stuffed Local Clams

Gratinated with cajun persillade & panko breadcrumbs

or

Local Honey & Thyme Goat Cheese Salad

Baby spinach, dried mango, crushed cashews & pomegranate dressing

or

Spiced Crispy Fried Okra

zesty cream

MAINS

Grilled Shrimp Kebabs, Callaloo Sauce

Plantain mash & roasted sweet peppers

or

Grilled Pork Chop, Rum & Raisin Sauce

Sweet potato mash & wilted spinach

or

Escovitch Catch Tacos

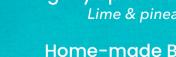
Lettuce, cucumber, lime, Escovitch pickles & fried plantain

or

Vegan Market Bowl

Coconut, carrot & ginger slaw, coconut creamed cucumbers, roasted local sweet potatoes, avocado, black bean dip & plantain tostones, mixed leaves, toasted pumpkin seeds

SWEETS



Lime & pineapple salsa, coconut Tuile

Home-made Bush Tea & Honey Sorbet

BEVERAGE

Mocktail of the moment



Please choose one appetizer, one main, one sweet and one beverage per person us\$50 / ec\$135 is inclusive of 17% abst & 10% service charge



MODERN CARIBBEAN SPECIALS



US\$75 / EC\$200

APPETIZERS

Mahi & Mango Ceviche

Fresh passion fruit, lime zests, cilantro & a hint of chilies

or

Curried Goat Croquettes

or

Local Honey & Thyme Goat Cheese Salad

Baby spinach, dried mango, crushed cashews & pomegranate dressing

MAINS

Snapper Fillet Cooked in a Banana Leaf

Crèole seasonings, vanilla mash & roasted pumpkin

or

Seafood Trio

Dombre dumpling, spicy rum & coconut bisque, greens & chives

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Coffee & Spice Rubbed Striploin Steak

Crispy baby potatoes, charred broccolini, roast corn Chimichurri sauce

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Guava Jelly Glazed Duck Breast

Crispy baby potatoes, charred broccolini, red wine jus

or

Pumpkin Risotto

with a hint of Sage

SWEETS

Antiguan Rum Crème Brûlée

or

Home-made Bush Tea & Honey Sorbet

BEVERAGE

Choose from one glass of selected wine,
Mocktail or Cocktail of the moment





MODERN CARIBBEAN SPECIALS

Cockfail & Bifes

FOR TWO US\$50 / EC\$135

BITES

Seafood Board

Local clams, fried calamari, dark rum & coconut shrimps on plantain tostones

or

Meats Board

Goat croquettes, passion wings, jerk chicken skewers

or

Cheese Board

3 cheese board, guava cheese, home-made chutney & spiced crispy okra

BEVERAGE

Choose one cocktail each, from a selected list



Please choose one board, and two beverages per couple us\$50 / ec\$135 is inclusive of 17% abst & 10% service charge