

\$75 USD | DINNER MENU

THE  
COVE

## *Appetizers*

### **CONFIT DUCK**

Pear saffron chutney | caramelized fennel | balsamic reduction | herb oil (GF)

### **FRIED JUMBO SHRIMP**

Asian slaw | ginger soy sauce | avocado | rice crisp (S)

### **GOLDEN & RED BEETROOT CARPACCIO**

Caramel popcorn | granny smith apple | feta (V) (GF)

## *Entrees*

### **PAN ROASTED ANTIGUAN CHICKEN BREAST**

Paris & Shiitake mushroom ravioli | asparagus | forked potatoes | tarragon jus

### **GRILLED RED SNAPPER**

Caramelized shallots | Bok choy | pea shoots | pink peppercorn sauce

### **WEST INDIAN EGGPLANT & TOFU**

Coconut milk couscous | fresh herbs | artichokes | raisins

## *Desserts*

### **'BANANA TART TATIN**

Salted caramel sauce | vanilla bean ice cream

### **WHITE CHOCOLATE & CURRY CHEESECAKE**

Thyme biscuit crust | berry compote (V)

### **COVE ICE CREAM & SORBET SELECTION**

Please inquire with your server for tonight's selection.

BLUE WATERS

RESORT & SPA • ANTIGUA

\$50 USD | LUNCH MENU

THE  
PALM  
△

12:30pm - 2:30pm

## LIGHT BITES

Hummus | roasted garbanzo beans | olive oil | feta | crumble | bread sticks  
Crispy fried calamari, tomato basil dipping sauce (CR)  
Tomato and mozzarella salad | rocket | pesto | toasted pine nuts (N)

## CHEFS' SPECIALITIES

[ served with fries ]

### Fish Taco

soft tortillas | Asian slaw | roasted peppers | orange | avocado | tomato salsa

### Chicken Quesadilla

mozzarella | cheddar | bell peppers | red onion | tomato | our cream

### Blue Waters Burger

onion Rings | tomato & pineapple chutney | cheddar cheese

## DESSERTS

Dessert of the day

BLUE WATERS

RESORT & SPA • ANTIGUA