



DINNER MENU

Josper grilled cabbage with hummus, toasted cashew nuts and edible flowers	\$25
Confit chicken leg with roasted corn cob, rice & beans and a Caribbean salsa	\$26
Braised brisket, potato puree and locally grown chard	\$30
Mahi Mahi wrapped in banana leaf, coconut rice served with local vegetables	\$32
Lobster bisque seafood stew, crostini and aioli	\$32
8oz beef strip loin, compound butter served with roasted potato wedges	\$45
Canadian grass fed Tomahawk steak with crispy potatoes, chimichurri sauce and caramelised onions (serves 2-3 persons)	\$125

SIDES

Coconut rice	\$3
Rice and beans	\$3
Mixed salad	\$4
Smoked sash	\$5

SAUCES

Creole Sauce, Chimichurri,	\$3
----------------------------	-----

ALL OUR PRICES ARE IN US DOLLARS AND SUBJECT TO 10% TAX AND 10% SERVICE CHARGE