

## Dinner

### Appetizers

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| <b>Soup of the day</b> daily from fresh produce  | 26.00 |
| <b>Grilled dorado caesar</b><br>romaine with grilled dorado, caper potatoes, aged parmesan and crispy bacon<br>on an anchovy caesar dressing | 37.00 |
| <b>Chicken satay</b><br>skewered chicken marinated in asian spices served on sweet chili cucumber strings<br>and a chef made peanut sauce    | 36.00 |
| <b>Cripy duck spring rolls</b><br>calabash made duck spring rolls on roasted red peppers with a plum dipping sauce                           | 38.00 |
| <b>Mussels risotto</b><br>creamy arborio rice with succulent mussels, english peas and dried olives in white wine sauce                      | 42.00 |
| <b>Beef tartar</b><br>fresh beef minced and molded in a traditional french style with egg yolk, crostini<br>and worcestershire drizzle       | 44.00 |
| <b>Open faced seafood ravioli</b><br>with braised fennel and a touch of tomato jam   | 43.00 |
| <b>Baked goat cheese</b><br>on local honey pesto and mixed greens  | 37.00 |

### Main courses

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| <b>Cocoa rubbed seared yellow fin tuna</b><br>on wild basmati rice, tempura vegetables and pok choy with a green herb drizzle and ginger<br>teriyaki reduction | 88.00  |
| <b>Saint Lucian seafood pot au feu</b><br>local seafood in a lemon grass broth with diced root vegetables and fresh garden herbs                               | 90.00  |
| <b>Poached mahi mahi filet</b><br>local fish in a vegetable herb broth with white yams, carrots and green beans  | 82.00  |
| <b>Spinach stuffed chicken breast</b><br>tender chicken folded with spinach, served on sautéed potato gnocchi with mushrooms<br>And tarragon sauce             | 79.00  |
| <b>Grilled ribeye steak</b><br>with rosemary baby potatoes, mixed leaves, grilled tomato and a chairman's peppercorn sauce                                     | 103.00 |
| <b>Oven roasted lamb chops</b><br>herb crusted and served on a yam croquette, grilled organic carrot<br>christophine and local bois d'inde jus                 | 98.00  |
| <b>Rosemary pork tenderloin</b><br>Pan roasted pork on sweet ripe plantains, black bean ragout and mustard pan gravy   | 88.00  |
| <b>Vegetable stir fry</b> with grilled local tofu  | 58.00  |
| <b>Penne "Diavolo"</b> Penne pasta cooked al dente with grilled shrimps in a spicy creole sauce  | 92.00  |

All prices in Eastern Caribbean Dollars inclusive 10% vat and subject to 10% service charge

EC\$ 2.65 = US\$ 1.00

B.J. 01/22