



Coral Reef Club

APPETIZERS

SEARED ATLANTIC SCALLOPS Starter \$ 40.00/ Main \$ 80.00

Borlotti Bean Puree, Tomato Salsa Verde, Crisp Bacon and Herb Oil

CARPACCIO OF TUNA Starter \$38.00/ Main \$75.00

Pickled Cucumber, Green Mango and Bell Pepper Salad, Orange, Coriander and Ginger Emulsion

***** TIAN OF TOMATOES, AUBERGINE AND MOZZARELLA Starter \$33.00/Main \$60.00 *****

CRISPY PORK BELLY Starter \$ 38.00/ Main \$ 75.00

Whipped New Potatoes, Sautéed Spinach and Sauternes Jus

CARPACCIO OF TUNA Starter \$38.00/ Main \$75.00

Pickled Cucumber, Green Mango and Bell Pepper Salad, Orange, Coriander and Ginger Emulsion

***** MINTED WATER MELON, FETA AND ARUGULA SALAD Starter \$ 33.00/ Main \$ 55.00 *****

With White Balsamic and Passion Fruit Vinaigrette

SOUPS

Chicken and Sweet Corn Chowder \$ 16.00

Cream of Pumpkin with Coconut and Lemongrass \$ 16.00

Chilled Cucumber with Yogurt and Dill \$14.00

MAIN COURSES

BAKED FILLET OF MAHI MAHI \$ 80.00

Spinach, Green Beans, Cherry Tomatoes and Confit Potatoes drizzled with Avocado Salsa and Chorizo Oil

PAN FRIED FILLET OF SEA BASS \$ 82.00

Miso Risotto, Spaghetti Vegetables, Sundried Tomato and Basil Oil

ROASTED BREAST OF CHICKEN \$76.00

Curried Chick Peas, Pont Neuf Potatoes, Poached Asparagus Bundles and Rosemary Jus

BAKED HERB CRUSTED RACK OF CHOICE LAMB \$84.00

Dauphinoise Potatoes, Balsamic Roasted Vegetables, Crispy Fried Herbs and Minted Red Wine Sauce

CHAR-BROILED FILLET MIGNON \$ 90.00

To your preference with Horseradish Creamed Potatoes, Seared Foie Gras, Baby Carrots,

Balsamic Onions, Merlot and Black Truffle Jus

DESSERTS

DARK CHOCOLATE GANACHE TART \$38.00

Crowned with Maple Almond Ice Cream and Crunchy Praline

DEEP FRIED FILLO WRAPPED BANANA FFRITTER \$36.00

with Banana Sherbet, drizzled with Golden Syrup

FLAMBEED FRESH PINEAPPLE SLICES \$36.00

with Bajan Rum and Brown Sugar finished with Rum and Raisin Icecream

Mixed Garden Salad or Selection of Fresh Market Vegetables

***** We recommend these dishes for Vegetarians *****

For full Vegetarian options please ask for our Vegetarian Menu

Vegetarians please note that other dishes can be modified for further choices

Should you wish to have any dish plain grilled, please request with your Waiter

Service Charge and Value Added Tax are included in the above prices

Prices are quoted in BDS dollars and are subject to change