LUNCH MENU

STARTERS

SIARIERS			
Fresh Juice of the Day		\$18	
Soup of the Day Choice of hot or chilled		\$27	
Cajun Shrimp Tacos Cabbage Slaw, Black Beans, Charred Sweet Corn, Avocado, Cilantro Lime Cream	Starter Main	\$41 \$71	
Ahi Tuna Poke Bowl Quinoa, Avocado, Cucumber, Edamame, Sesame-Soy Emulsion, Toasted Sesame Seeds		\$54	
Tandoori Shredded Lamb Naan Bread, Cucumber, Red Onions, Cilantro, Yoghurt Dressing	Starter Main	\$41 \$71	
Garlic Mushroom & Brie Toast (v) Arugula, Pesto Oil		\$36	
Sharing Plate for 2 Mini Shrimp Tacos, Garlic Mushroom & Brie Toast, Pulled Pork Steamed Buns	5	\$113	
SALADS			
Caesar Salad Crisp Romaine Hearts, Anchovy Dressing, Garlic Croutons, Parmesan with Mushrooms & Tomatoes		\$36 \$39	
with Chargrilled Chicken with Shrimp		\$45 \$54	
Beetroot, Orange, Fennel Salad (v) Arugula, Feta Cheese, Honey & Red Wine Dressing			
Caprese Salad (v) Mozzarella, Cherry Tomatoes, Avocado, Vinaigrette			
Teriyaki Beef Lettuce Cups Cucumber, Chili, Red Onion			
Grilled Lobster & Shrimp Salad 4oz Lobster Tail & Jumbo Shrimp, Lemon & Garlic Herb Butter, Garden Salad & French Fries			
THE SANDWICH BOARD			
Classic Club Chicken, Bacon, Ham, Lettuce, Egg Mayonnaise & Tomatoes, Granary or Wh With your choice of fries or garden salad.	ite Bread.	\$43	
Flying Fish Cutter Toasted Bajan Bun, Remoulade or Hot Pepper Sauce (on the side). With your choice of fries or garden salad		\$34	
Roasted Chicken Ciabatta Panini Pesto, Gouda Cheese, Sautéed Red Onions, Tomatoes, Honey Mustard Dressing. With your choice of fries or garden salad		\$43	
Classic Burger Sauteed Mushrooms, Pickle, Sliced Red Onions, Lettuce, Tomato Relish, Choice of Stilton, Cheddar or Emmenthal Cheese. With your choice of fries or garden salad			
Hoisin & Ginger Pulled Pork Steamed Buns Coriander, Crunchy Slaw		\$5 I	
Smashed Avocado, Feta Cheese & Poached Eggs (v) Baby Spinach, Red Pepper Dressing, Toasted Sourdough			
Openfaced Smoked Salmon on Toasted Multigrain Cream Cheese, Capers, Red Onions & Lemon			
French Fries • Sweet Potato Fries • Seasoned Potato Wedges • Garden Salad			

WRAPS & ROTIS

Greek Salad Wrap Hummus, Tomatoes, Cucumber, Rec Or with Chicken	I Onions, F	eta Cheese,Tzatziki (v)	\$36 \$43	
Coronation Chicken Wrap Arugula & Cherry Tomato, Mango C	Chutney		\$43	
Caribbean Dahl Rotis Vegetable (v) \$34	Chicken	\$43 Shrimp	\$52	
PIZ	ZAS &	PASTAS		
Margherita Pizza (v) Add Rocket or Feta Add Mushrooms Add Proscuitto or Pepperoni			\$38 \$5 \$5 \$11	
Spaghetti, Linguine or Penne F	inished w	ith Parmesan		
Extra Virgin Olive Oil (v) Organic Tomato & Basil Sauce (v) with Chicken with Shrimp Bolognese Sauce Spicy Sausage & Chorizo Lobster Spaghetti, Cherry Tomatoes			\$38 \$38 \$47 \$56 \$45 \$51 \$70	
MAINS				
Seared Asian Salmon Japanese Soba Noodles, Edamame, Spring Onions, Radishes, Ginger Sesame Dressing			\$54 g	
Catch of the Day Simply Grilled with choice of 2 sides			\$63	
Roasted Lime & Cilantro Breast of Chicken Roasted Cauliflower, Spiced Squash, Pomegranate, Mint, Lemon-Tahini Dressing			\$63	
Roasted Beef Tenderloin Mushrooms, Semi-Dried Tomatoes, Kale & Feta Quinoa, Toasted Almonds, Chimichurri Dressing			\$85	
Whole Grilled Lobster Lemon Garlic Butter, Garden Salad	& French F	Fries	\$102	
SIDES				
Garden Salad	\$15	Grilled Vegetables	\$15	
French Fries	\$15	Sweet Potato Fries	\$15	
Mashed Potatoes	\$15	Herbed Quinoa	\$15	
Broccoli & Toasted Almond Flakes	\$15	Garlic Bread	\$15	
DESSERTS				
Dessert of the Day	\$33	Fresh Tropical Fruit	\$29	
Chocolate Brownies	\$30	Plain or with Rum & Raisin Dressing		
Caramel & Chocolate Popcorn Sundae	\$33	Various Ice Cream & Fresh Fruit Sorbets	\$29	
Choice of Ice Cream Coconut Bread Pudding Bajan Rum Anglaise	\$30	Selection of Farmhouse Cheeses	\$38	

(v) VEGETARIAN Please inform us of any special dietary requirements

All prices are in Barbados Dollars, inclusive of VAT and subject to Product Levy and 10% service charge