

THE SPA

LUNCH MENU

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| Fresh Juice of the Day | \$20 |
| Soup of the Day | \$30 |
| Ahi Tuna Poke Bowl Quinoa, Avocado, Cucumber, Edamame, Sesame-Soy Emulsion, Toasted Sesame Seeds | \$56 |
| Caesar Salad Crisp Romaine, Anchovy Dressing, Garlic Croutons, Parmesan with Chargrilled Chicken | \$40 \$48 |
| with Shrimp | \$56 |
| Ceviche of Shrimp Watermelon, Pickled Cucumber, Mango & Coriander | \$56 |
| Caprese Salad (v) Mozzarella, Cherry Tomatoes, Avocado, Lemon Vinaigrette | \$49 |
| Greek Salad (v) Feta, Cherry Tomatoes, Cucumbers, Red Onion, Olives & Parsley | \$40 |
| Classic Club Chicken, Bacon, Ham, Lettuce, Egg Mayonnaise & Tomatoes, Granary or White Bread with choice of Fries or Garden Salad | \$54 |
| Smashed Avocado, Feta Cheese & Poached Eggs (v) Baby Spinach, Red Pepper Dressing, Toasted Sourdough | \$45 |
| Open-faced Smoked Salmon on Toasted Multigrain Cream Cheese, Capers, Red Onions & Lemon | \$60 |
| Coronation Chicken Wrap Arugula & Cherry Tomato, Mango Chutney, Choice of Romaine Lettuce or Tortilla | \$48 |
| Caribbean Dhal Rotis Butternut Squash, Chickpea & Coriander (v) | \$40 |
| Chicken | \$48 |
| Shrimp | \$56 |
| Flatbreads, Baked over Charcoal Dressed Mushrooms, Green Asparagus & Parmesan | \$50 |
| Salmon Tartare, Crushed Avocado, Lime and Basil | \$64 |
| Thai Coconut Aubergine, Coriander and Pomegranate | \$40 |
| Fresh Tropical Fruit Salad Plain or with Rum & Raisin Dressing | \$34 |

(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

BEVERAGES

MOCKTAILS

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| Firecracker Revival - Cranberry, Lime, Ginger & Soda Water | \$16 |
| All Spice Shine - Coconut Cream, Banana, Nutmeg & Cinnamon | \$16 |
| Moonflower Cooler - Coconut Water, Cucumber, Lime, Mint | \$16 |
| Virgin Mary - Tomato Juice, Cucumber, Celery, Tabasco | \$16 |
| Fruit Punch - Blend of Juices & Banana | \$16 |
| Virgin Colada - Pineapple & Coconut Cream | \$16 |
| Virgin Frozen Daiquiri | \$16 |
| Mango • Guava • Raspberry • Banana • Strawberry | |
| Lime Squash - Lime, Syrup & Soda Water | \$14 |

BY THE GLASS

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|---|------|
| Laurent Perrier Champagne | \$56 |
| Prosecco di Valdobbiadene | \$35 |
| Chablis, Jean Marc Brocard - France | \$42 |
| Pinot Grigio, Le Rime - Italy | \$32 |
| Sauvignon Blanc, Dashwood - New Zealand | \$32 |
| Minuty M Rosé - France | \$34 |
| Merlot, Indigo Eyes - California | \$32 |

JUICES

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| Freshly Squeezed Orange • Grapefruit | \$18 |
| Coconut Water | \$12 |
| Juice Orange • Grapefruit • Pineapple • Cranberry | \$12 |

SOFT DRINKS & WATER

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|------------------------------------|------|-----------------------|-----|
| Coca Cola • Coke Light • Diet Coke | \$10 | | |
| Sprite • Sprite Zero | \$10 | | |
| Lemon Lime & Bitters | \$12 | | |
| Evian, Large | \$18 | Evian, Small | \$8 |
| San Pellegrino, Large | \$18 | San Pellegrino, Small | \$8 |

HOT BEVERAGES

Coffees

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| Regular or Decaf | complimentary |
| Cappuccino • Café Latte | \$18 |

Teas

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| English Breakfast • Earl Grey • Green Tea • Peppermint Chamomile • Lemon & Ginger | complimentary |
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Specialty Teas

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| Fresh Mint • Fresh Lemon & Ginger • Organic Green Tea Chamomile • Earl Grey • Oolong • Darjeeling | \$16 |
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