

MAIN COURSES

(A SAMPLE SELECTION FROM OUR DAILY CHANGING MENUS; ALL SERVED WITH ACCOMPANIMENTS)

VEGETARIAN MAINS (US\$25)

- JERK SPICED PIMENTO-CRUSTED TOFU WITH HONEY RUM SAUCE
- HOMEMADE PASTA WITH ARUGULA PESTO
- GRIDDLED POLENTA WITH GODDESS SAUCE, CORN + ROASTED VEGETABLES
- SWEET PEA, FRESH CHEESE AND POTATO CURRY WITH CUCUMBER & COCONUT SALAD AND ROTI
- AUBERGINE IN RED STRIPE BATTER ON SWEET PEA PUREE WITH MARINATED TOMATOES

FISH MAINS (US\$29.90)

- GRILLED SPICE-RUBBED FISH WITH EITHER TOMATO-CUCUMBER SALSA / SWEET HOT PINEAPPLE RELISH
- COCONUT & CORIANDER-CRUSTED BAKED FISH IN BANANA LEAVES
- GRILLED MAHIMAHU WITH HONEY-PEANUT CRUST AND PINEAPPLE GINGER RELISH PUREE WITH SORREL REDUCTION
- POACHED FISH ON WILTED SPINACH AND WILD HOOK WITH GARLIC-INFUSED COCONUT MILK
- GREEN FISH CURRY

CHICKEN & PORK MAINS (US\$27.55)

- CINNAMON DUSTED CHICKEN WITH COCONUT SAUCE
- CHICKEN, OKRA AND POTATO CURRY
- GRILLED SMOKED PORK CHOPS WITH PAPAYA SALSA
- CALLALOO AND FETA-STUFFED CHICKEN BREAST WITH WHITE WINE

BEEF & LAMB MAINS (US\$34)

- BALSAMIC ROASTED LEG OF LAMB
- PIMENTO CRUSTED STEAK WITH CREAMY JERK FLAVOURED SAUCE
- GRILLED STEAK WITH RUM SAUCE AND GRILLED BANANAS

SHRIMP & FISH/SEAFOOD COMBINATIONS (US\$36)

- CREOLE SHRIMPS OR FISH STEW
- SHRIMPS WITH SHERRY BUTTER ON SAUTÉ CALLALOO WITH BAMMY
- CURRIED SHRIMPS AND SPICY COCONUT MILK

LOBSTER & CRAYFISH MAINS (US\$47)

(LOBSTER CLOSED SEASON FROM 01.04.-30.06. DURING WHICH TIME NO LOBSTER MAY BE SOLD)