

SOUPS & STARTERS

(A SAMPLE SELECTION FROM
OUR DAILY CHANGING MENUS)

VEGETARIAN SOUPS (US\$9.05)

- SWEET POTATO & TOMATO SOUP
- MUSHROOM AND TOFU SOUP + GINGER
- SWEET POTATO AND WILD HOOK SOUP
- TOMATO SOUP WITH GREMOLATA

SALADS & APPETIZERS (US\$13.30)

- PLANTAIN ROLLS STUFFED WITH SAUTÉED CALLALOO AND SPICY TAMARIND SAUCE
- BLACK BEAN DIP WITH FRIED PLANTAIN
- MEATBALLS OF LAMB ON CHO CHO PUREE WITH SORREL REDUCTION
- JERK SAUSAGE, PEPPER + ONIONS IN RUM
- MOZZARELLA, WATERMELON & MINT SALAD WITH PITA BREAD
- BANANA GUACAMOLE + BAMMY WAFERS

FISH & MEAT SOUPS (US\$10.95)

- COCONUT, LIME & CRAYFISH SOUP
- LOVEAPPLE SOUP AND SHRIMPS, BASIL & VODKA
- PUMPKIN & LOBSTER BISQUE
- CURRIED POTATO SOUP WITH SAUTÉ LOBSTER
- SHRIMP, ZUCCHINI & SWEET PEPPER BISQUE

MARLIN & SEAFOOD APPETIZERS (US\$18.20)

- HONEYDEW MELON WITH SMOKED MARLIN & PIMENTO CREAM
- SPICY SHRIMPS WITH GUNGO PEAS & RED ONION SALSA
- SESAME CRUSTED FISH FINGERS WITH TANGY CITRUS SALSA
- CEVICHE SNAPPER ROLLS STUFFED WITH SMOKED MARLIN TARTAR
- CRAB, AVOCADO & SWEET RED PEPPER + PARMESAN CHIPS
- BROCHETTE OF MARLIN WITH SWEET PEPPER, PINEAPPLE & CURRY GLAZE

PRE-DINNER "TIDBITS",
"AMUSES GEULES", A
SELECTION OF FRESHLY
BAKED BREADS &
FLAVOURED BUTTERS
AND HOME-MADE
AFTER DINNER SWEETS
ARE COMPLIMENTARY