Lunch Menu

Starters

Fresh Juice of the Day

Soup of the Day
Choice of hot or chilled

Cajun Shrimp Tacos
Cabbage Slaw, Black Beans, Charred Sweet Corn, Avocado, Cilantro Lime Cream

Ahi Tuna Poke Bowl
Quinoa, Avocado, Cucumber, Edamame, Sesame-Soy Emulsion, Toasted Sesame Seeds

Tandoori Shredded Lamb
Naan Bread, Cucumber, Red Onions, Cilantro, Yoghurt Dressing

Garlic Mushroom & Brie Toast
Arugula, Pesto Oil

Sharing Plate for 2
Mini Shrimp Tacos, Garlic Mushroom & Brie Toast, Pulled Pork Steamed Buns

SALADS

Caesar Salad
Crisp Romaine Hearts, Anchovy Dressing, Garlic Croutons, Parmesan
with Mushrooms & Tomatoes
with Chargrilled Chicken
with Shrimp

Beetroot, Orange, Fennel Salad
Arugula, Feta Cheese, Honey & Red Wine Dressing

Caprese Salad
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 White Bread.
With your choice of fries or garden salad.

Flying Fish Cutter
Toasted Bajan Bun, Remoulade or Hot Pepper Sauce (on the side).
With your choice of fries or garden salad

Roasted Chicken Ciabatta Panini
Pesto, Gouda Cheese, Sautéed Red Onions, Tomatoes, Honey Mustard Dressing.
With your choice of fries or garden salad

Classic Burger
Sautéed 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

Smashed Avocado, Feta Cheese & Poached Eggs
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, Red Onions, Feta Cheese, Tzatziki (v)  $36  
Or with Chicken  $43

**Coronation Chicken Wrap**  
Arugula & Cherry Tomato, Mango Chutney  $43

**Caribbean Dahl Rotis**  
Vegetable (v)  $34  
Chicken  $43  
Shrimp  $52

**PIZZAS & PASTAS**

**Margherita Pizza** (v)  $38  
Add Rocket or Feta  $5  
Add Mushrooms  $5  
Add Proscuitto or Pepperoni  $11

**Spaghetti, Linguine or Penne**  Finished with Parmesan  
Extra Virgin Olive Oil (v)  $38  
Organic Tomato & Basil Sauce (v)  $38  
with Chicken  $47  
with Shrimp  $56  
Bolognese Sauce  $45  
Spicy Sausage & Chorizo  $51  
Lobster Spaghetti, Cherry Tomatoes, Lemon, Parsely  $70

**MAINS**

**Seared Asian Salmon**  $54  
Japanese Soba Noodles, Edamame, Spring Onions, Radishes, Ginger Sesame Dressing

**Catch of the Day**  Simply Grilled with choice of 2 sides  $63

**Roasted Lime & Cilantro Breast of Chicken**  $63  
Roasted Cauliflower, Spiced Squash, Pomegranate, Mint, Lemon-Tahini Dressing

**Roasted Beef Tenderloin**  $85  
Mushrooms, Semi-Dried Tomatoes, Kale & Feta Quinoa, Toasted Almonds, Chimichurri Dressing

**Whole Grilled Lobster**  $102  
Lemon Garlic Butter, Garden Salad & French Fries

**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  
Plain or with Rum & Raisin Dressing

**Chocolate Brownies**  $30  
Various Ice Cream  $29  
& Fresh Fruit Sorbets

**Caramel & Chocolate**  $33  
Selection of Farmhouse Cheeses

**Popcorn Sundae**  Choice of Ice Cream

**Coconut Bread Pudding**  $30  
Bajan Rum Anglaise

(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