

LUNCH MENU

STARTERS

Fresh Juice of the Day	\$18
Soup of the Day	\$26
Choice of hot or chilled	
Cajun Shrimp Tacos	Starter \$40
Cabbage Slaw, Black Beans, Charred Sweet Corn, Avocado, Cilantro Lime Cream	Main \$69
Ahi Tuna Poke Bowl	\$53
Quinoa, Avocado, Cucumber, Edamame, Sesame-Soy Emulsion, Toasted Sesame Seeds	
Tandoori Shredded Lamb	Starter \$40
Naan Bread, Cucumber, Red Onions, Cilantro, Yoghurt Dressing	Main \$69
Garlic Mushroom & Brie Toast (v)	\$35
Arugula, Pesto Oil	
Sharing Plate for 2	\$110
Mini Shrimp Tacos, Garlic Mushroom & Brie Toast, Pulled Pork Steamed Buns	

SALADS

Caesar Salad	\$35
Crisp Romaine Hearts, Anchovy Dressing, Garlic Croutons, Parmesan	
with Mushrooms & Tomatoes	\$38
with Chargrilled Chicken	\$44
with Shrimp	\$53
Beetroot, Orange, Fennel Salad (v)	\$37
Arugula, Feta Cheese, Honey & Red Wine Dressing	
Caprese Salad (v)	\$46
Mozzarella, Cherry Tomatoes, Avocado, Vinaigrette	
Teriyaki Beef Lettuce Cups	\$55
Cucumber, Chili, Red Onion	
Grilled Lobster & Shrimp Salad	\$92
4oz Lobster Tail & Jumbo Shrimp, Lemon & Garlic Herb Butter, Garden Salad & French Fries	

THE SANDWICH BOARD

Classic Club	\$42	Openfaced Smoked Salmon on Toasted Multigrain	\$50
Chicken, Bacon, Ham, Lettuce, Egg Mayonnaise & Tomatoes, Granary or White Bread		Cream Cheese, Capers, Red Onions & Lemon	
Hoisin & Ginger Pulled Pork Steamed Buns	\$50	Flying Fish Cutter	\$33
Coriander, Crunchy Slaw		Toasted Bajan Bun, Remoulade or Hot Pepper Sauce (on the side)	
Smashed Avocado, Feta Cheese & Poached Egg (v)	\$39	Roasted Chicken Ciabatta Panini	\$42
Baby Spinach, Red Pepper Dressing, Toasted Sourdough		Pesto, Gouda Cheese, Sautéed Red Onions, Tomatoes, Honey Mustard Dressing	

Classic Burger \$53

Sauteed Mushrooms, Pickle, Sliced Red Onions, Lettuce,
Tomato Relish, Choice of Stilton, Cheddar or Emmenthal Cheese

All served with choice of

French Fries • Sweet Potato Fries • Seasoned Potato Wedges • Garden Salad

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

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WRAPS & ROTIS

Greek Salad Wrap (v)	\$35
Hummus, Tomatoes, Cucumber, Red Onions, Feta Cheese, Tzatziki	
Coronation Chicken Wrap	\$42
Arugula & Cherry Tomato, Mango Chutney	
Caribbean Dahl Rotis	
Vegetable (v) \$33	Chicken \$42
	Shrimp \$51

PIZZAS & PASTAS

Margherita Pizza (v)	\$37
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)	\$37
Organic Tomato & Basil Sauce (v)	\$37
with Chicken	\$46
with Shrimp	\$55
Bolognese Sauce	\$44
Spicy Sausage & Chorizo	\$50
Lobster Spaghetti, Cherry Tomatoes, Lemon, Parsely	\$69

MAINS

Asian Salmon	\$53
Japanese Soba Noodles, Edamame, Spring Onions, Radishes, Ginger Sesame Dressing	
Catch of the Day	\$62
Simply Grilled with choice of 2 sides	
Roasted Lime & Cilantro Breast of Chicken	\$62
Roasted Cauliflower, Spiced Squash, Pomegranate, Mint, Lemon-Tahini Dressing	
Roasted Beef Tenderloin	\$83
Mushrooms, Semi-Dried Tomatoes, Kale & Feta Quinoa, Toasted Almonds, Chimichurri Dressing	
Whole Grilled Lobster	\$100
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	\$32	Fresh Tropical Fruit	\$28
Chocolate Brownies	\$29	Plain or with Rum & Raisin Dressing	
Caramel & Chocolate Popcorn Sundae	\$32	Various Ice Cream & Fresh Fruit Sorbets	\$28
Choice of Ice Cream		Selection of Farmhouse Cheeses	\$37
Coconut Bread Pudding	\$29		
Bajan Rum Anglaise			

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