

# LUNCH **MENU**

### STARTERS \_

soup of the day - \$18

hot or cold

carpaccio of tuna - \$35

petit crab salad, citrus salsa

atlantic salmon cakes - \$36

cucumber salad, English mustard aioli

parmaesan fried calamari - \$35

sweet chilli tartare

chilled crayfish platter - \$45

sea-weed salad, lemon mayonnaise

ceviche of octopus - \$36

plum tomatoes, cucumber, cilantro & caper vinaigrette

panco-crusted white-bait - \$35

red curry dip

duo of pork & shrimp spring rolls - \$34

spicy tomato jam

deep fried camembert - \$32

micro greens, plum chutney

#### ANTIPASTO PLATTERS \_

meat - \$80

a variety of salamis & other cured meats, with cheese and fruit

seafood - \$80

chilli shrimp, nori tuna tartare roll, octopus ceviche, smoked salmon, petit crab

### SALADS

fishpot caesar - \$30

mushrooms, tomatoes, croutons, parmesan, roasted garlic & anchovy dressing

mixed leaves salad - \$30

pine-nut crusted goats cheese, prosciutto melon, sherry balsamic vinaigrette

each item may be grilled or blackened

shrimp - \$20 chicken - \$15 octopus - \$18

arugula salad - \$32

mozzarella, artichokes, tomatoes & roasted pepper vinaigrette

quinoa tabouleh - \$34

organic arugula, feta, grilled eggplant, marinated mushrooms, balsamic vinaigrette

flying fish - \$12

### PANINI \_

chicken - \$34

camembert cheese, mango sweet peppers marinated flying fish - \$32 aged cheddar, tomatoes, red-onion

roasted vegetables - \$30 pesto, parmesan

each item is served with salad OR fries





Prices In Barbados Dollars (BBD\$)

Please advise the wait staff if you have allergies to any food product. Kindly note that smoking is not allowed. Prices include VAT. Service charge is NOT included - gratituity at your discretion. A 10% Service Charge will be added to parties of 6 or more persons. We accept local debit cards, VISA & MasterCard only.



## LUNCH MENU

PASTA \_

linguine OR penne

tomato, caper & tarragon sauce OR white wine garlic cream OR lemon red curry olive oil

chicken - \$50 shrimp - \$52 seafood - \$50 lobster - \$55 veg - \$48

MAINS

seafood platter (for two) - \$150

selection of shell-fish & fish

fish of the day - \$50

grilled spiced-rub tuna steak - \$55

warm tomato salsa

grilled 1/2 lobster - \$98

basil-butter OR stewed tomatoes & onion compote (seasonal)

herb roasted chicken-breast - \$55

portabella mushroom cream

blackened pork-loin - \$60

roasted garlic jus

teriyaki grilled sirloin 8oz - \$78

tomato & onions

grilled angus metro-filet - \$95

garlic butter

served with choice of: garlic mash, fries, sweet-corn risotto, basmati rice

KASMIRI STYLED CURRY \_\_\_\_\_

served with pappadums, basmati rice & chutney

beef - \$55 chicken - \$50 shrimp - \$55 seafood - \$52 veg - \$45

STIRFRY \_\_\_

served with basmati rice

chicken, peanuts & bok-choy - \$50 shrimp, soya & pickled ginger - \$55 beef, hoisin & chilli - \$5

SIDES \_\_\_

extra bread - \$3 fries - \$15 garden salad - \$15 garlic mash - \$10 steamed veg - \$15



