



Restaurant Week Menu – July 18-28, 2019

Amuse Bouche

A nightly changing mini pre meal savory mini savory bites to excite the palate

Appetizers

Mussels in a White wine, Cream and Coconut

Toasted Garlic Bread

Or

Stone Crab Claw, Coconut Goujons of Fish & Shrimp

Deep fried, garnished with pickled cucumber, dips of Tartar and sweet chili sauces

Or

Minced Beef & Pork Meat Balls

Set on buttered egg noodles, rich tomato and basil sauce

Or

Our Nightly selection of Soups

Served with or without cream, toasted garlic bread

Entrée

Cannelloni Pasta of Mahi & Salmon Mousse Thermidor

Simmered in a white wine, basil cream sauce in a deep dish, set on a mini

Wooden board with a small salad & grilled garlic bread with olive oil

Or

Curried Boneless Chicken with Coconut Milk

Simmered in a light curry coconut cream sauce with pineapple, with Jasmin or Rice and Beans, Pompadoms

Grilled Surf & Turf

Sirloin Steak and Grouper, set on Parsley crushed potatoes, duet green peppercorn and 'Veronique' sauces

Dessert

Miami Vice Coconut & Strawberry Mousse

Presented on Chocolate and strawberry sauces

Or

Choose from our selection of Ice-cream or Fruit Sorbets

Or

Homemade Coconut Tart

Presented with Raspberry Coulis

3 courses for EC\$108/US\$40.00

Inclusive VAT, Service Charge and ISF/ Exclusive of Drinks