



Starters



TAMARIND-GLAZED SHRIMP SKEWERS

Succulent shrimp marinated in a tangy tamarind glaze, skewered with bell peppers and red onions, grilled to perfection. Served with a zesty cilantro-lime dipping sauce.



Entrees



TAMARIND CHICKEN CURRY

Tender chicken simmered in a rich tamarind and coconut milk curry, infused with ginger, garlic, and a warm blend of spices. Served with fragrant jasmine rice and garnished with fresh cilantro.



Dessert



TAMARIND & COCONUT PANNA COTTA

Creamy panna cotta delicately infused with tamarind, topped with a silky coconut layer and finished with toasted coconut shavings.

3 Courses for US\$ 60 / EC\$ 162

(inclusive of taxes; exclusive of beverages and gratuity)



CALL: 469-3346



LOCATION: GINGERLAND, NEVIS