

CREOLE SPECIALTIES

STARTER

Creole Octopus Salad <i>Bigarade Lime and Coriander</i>	240
Tuna Tartar <i>Lemon Oil and Creole Spices served on Avocado Salad</i>	255
Takamaka Rum Prawns <i>Watermelon and Mango Salad</i>	305
Seared Swordfish in Local Spices <i>Watercress and Cucumber Salad</i>	255
Spicy Chicken Salad <i>Bell Peppers, Breadfruit Chips and Spring Onion</i>	240
Tropical Salad <i>Tender Coconut from our garden, Guava Vinaigrette</i>	205
Beer Battered Octopus Fritters <i>Spicy Tomato Syrup</i>	205

SOUP

Local Red Snapper Soup <i>Bilembi, Brede La Mare, Garlic Croûtons</i>	170
Red Lentil Soup <i>Local Pork Sausage Cumin and Chilli</i>	170

MAIN COURSE

Grilled Yellow Job Fish <i>Turmeric Prawn Stew</i>	475
Kannel Curries <i>Local Chutney, Creole Rice and Black Lentils</i> Choice of: ~ Fish ~ Prawns ~ Chicken ~ Seafood	410
Octopus Fricassée cooked with Cinnamon Bark <i>Coconut Rice and Cucumber Pickle</i>	375
Red Snapper Skewer marinated with Tamarind and Turmeric <i>Lemongrass Rice and Papaya Pickle</i>	375
Local Pork Sausage Rougaille <i>Red Lentil and Coconut Rice</i>	410
Barbequed Mahi-Mahi <i>Palm Heart Salad and Tropical Fruit Salsa</i>	410
Beef Stew "The Local Way" <i>Pumpkin Fricassée and Cassava Bread</i>	410

STARTER

Mediterranean Salad - <i>Tomato, Bell Pepper, Avocado, Cucumber, Artichoke, Onion, Feta Cheese, Coriander</i> <i>Croûton, Olive Oil and White Balsamic Vinegar</i>	205
Caesar Salad <i>Romaine Lettuce, Crispy Bacon, Croûton, and Caesar Dressing</i>	170
Add: ~ Grilled Chicken	205
~ Grilled Prawns	240
Tuna Carpaccio Spicy Okra Salad	255
Pan Fried Prawns <i>Cucumber, Mixed Greens and Exotic Saffron Aioli</i>	305
Rocket, Fennel and Parmesan Salad <i>Grapefruit Vinaigrette</i>	205

MAIN COURSES

Tagliatelle Pasta <i>Prawns, Lemon Cream and Prosciutto</i>	375
Seafood Spaghetti <i>Olive Oil, Garlic and Chilli</i>	375
Linguine Aglio Olio <i>Green Vegetables and Parmesan</i>	305
Herb Crusted Red Snapper <i>Fennel Salad and Chilled Avocado Sauce</i>	450
Seared Yellow Fin Tuna Loin <i>Barlotti Beans and Chorizo</i>	475

MAKE YOUR OWN GRILL

Served with a choice of two sides and a sauce

MEAT

Rib Eye Steak	645
Fillet Steak	700
Spice Rubbed Chicken Breast	460

SIDES

Stir Fried Plantain Banana with Local Spices
Creole Roasted Potato
Garlic Mash Potato
French Fries
Grilled Vegetables
Green Papaya Salad
Eggplant Fritters
Kannel Fried Rice

SEAFOOD

Jumbo Prawns	595
Catch of the Day	460
Swordfish	460

SAUCES

Pina Rum Sauce
Local Chimichurri Sauce
Lemon Butter Sauce
Red Wine Jus
Creole Sauce with Mango
Kannel BBQ Sauce