



STARTERS

ORGANIC VEGETABLE SOUP OF THE DAY ~ 8

Market Vegetables | Grilled Baguette

*GARLIC SHRIMP ~ 23

Shrimp Sautéed In Garlic Butter | Garlic Bread

BEEF CARPACCIO ~ 12

Truffle Aioli | Arugula Leaves | Parmesan Cheese | Black Pepper

ROASTED CITRUS BEETS ~ 10

Crumbled Goat Cheese | Crispy Frisee | Orange Segment | Herbs Dressing

SALADS

GREEK SALAD ~ 12

Feta Cheese | Tomato | Sweet Peppers | Olives |
Onion | Organic Greens

FARM FRESH ARUGULA SALAD ~ 14

Blue Cheese Crumble | Walnuts | Apple |
Cranberries | Port Wine Dressing

RUM CAVE CAESAR SALAD ~ 14

Crispy Parmesan | Lemon Caesar Dressing |
White Anchovies | Bacon | Toasted Wafer

SALAD ENHANCEMENT:

Grilled Chicken Breast ~ 9

Seared Fish ~ 10

SANDWICHES

ROASTED VEGETABLE SANDWICH ~ 17

Bell Pepper | Zucchini | Caramelized Onions |
Swiss Cheese | Basil Pesto | Vegetable Chips

CRISPY CHICKEN FINGER WRAP ~ 18

Breaded Chicken Strip | Cheddar Cheese | Tomato |
Lettuce | Ranch Dressing | French Fries

CROQUE MADAME ~ 18

Black Forest Ham | Gruyere Cheese |
Fried Egg | French Fries

GRILLED 8OZ BBQ BURGER ~ 22

BBQ Sauce | Cole Slaw | Cheese | Onion |
Burger Bun | French Fries

MAINS

GRILLED FISH OF THE DAY ~ 25

Coconut Rice N Peas | Steamed Callaloo | Warm Sousekaille Relish

SAUTÉED ROCK SHRIMPS ~ 27

Sweet Potato Short Rib Rosti | Tomato Ragout | Basil Olive Oil

JERK GRILLED PORK SPARERIBS ~ 25

Passion Fruit Slaw | Mash Potatoes | Tropical Fruit Chutney

GARDEN PESTO PASTA ~ 20

Penne Pasta | Fresh Pesto | Roasted Market Vegetables

PAN SEARED CURRIED CHICKEN BREAST ~ 20

Roasted Thyme Pumpkin | Green Cabbage Puree | Coconut Bounty Jus

*CHIMICHURRI MARINATED FLANK STEAK ~ 28

Caramelized Pineapple Chutney | Creole Rice | Grilled Flank Steak

DESSERT

WARM BANANA BREAD PUDDING ~ 8

Rum Infused Banana Bread | Scotched Banana |

MANGO PIE ~ 8

Chilled Mango Custard | Mango Gel | Torched Meringue

CHOCOLATE SHAVED DOME ~ 9

Edible Soil | Vanilla Ice Cream | Diced Fruits |
Warm Caramel Sauce

SELECTION OF HOME-MADE ICE CREAMS

& SORBETS ~ 4
(Per Scoop)

*Denotes supplement charge of \$5 USD. Prices exclude 10% Vat and 10% Service charge and quoted in United States Dollars.
Eastern Caribbean Dollars Exchange rate of 2.60



VEGAN



GLUTEN FREE



CONTAINS NUTS