



## RESTAURANT

### APPETIZERS

Mixed local seafood in a spiced tomato broth (S)	10
Bruschetta with a tomato, balsamic vinegar and garlic topping (V/Ve)	12
Jerk marinated chicken strips on a mixed herb salad	15
Crisp calamari with a chilli and mango salsa (S)	14

### MAINS

Salmon fillet on Niçoise vegetables with lemon and tarragon vinaigrette (GF)	34
Grilled chicken breast, rösti potato, bacon, onion & mushroom in red wine sauce	29
Char-grilled sirloin steak, fries, local vegetables, red wine sauce	38
Spaghetti with spinach, sun-dried tomatoes, artichokes, parmesan (V)	27
Jerk pork loin, sweet potato mash, sweet corn succotash (GF)	35

Please note that all prices are displayed in US\$ and that 10% Service Charge and 15% Government Tax will be added (14% for hotel residents)

(V) vegetarian

(Ve) vegan

(GF) gluten free

(S) contains shellfish

## DESSERTS

French Lemon Tart	9
Dark & white chocolate Catalana (GF)	9
Cheese & crackets	9
Selection of ice creams and sorbets (GF)	9

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