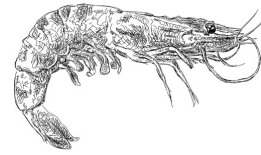




CAROLYN'S DINNER



- NIBBLES -

HOUSE MARINATED OLIVES
& PLANTAIN CHIPS

TEMPURA VEGETABLES, SPICY DIP

GARLIC FLATBREAD, CHIVE AIOLI

POLENTA FRIES, ROMESCO DIP

ANTIPASTO SHARING PLATTER

olives/artichokes/cheese/tomato &
mozzarella/Prosciutto/smoked Salmon

GARLIC SHRIMP-FENNEL

grapefruit salad

CHEFS CEVICHE

yellow fin tuna

LOBSTER & SHRIMP

local avocado

DUCK CONFIT FLAT BREAD

plum sauce, shredded mozzarella

BLUE WATERS

RESORT & SPA • ANTIGUA

SMALL PLATE SHARING MENU

HOW WE SERVE OUR TAPAS;

PLATES WILL COME TO YOUR TABLE
WHEN READY FROM THE KITCHEN AND
WE RECOMMEND STARTING WITH
THREE DISHES PER PERSON THAT IS
PART OF THE ALL INCLUSIVE PLAN.
PLEASE ORDER TO YOUR LIKING.

ENJOY!

OCTOPUS, CHORIZO, CHICKPEA STEW

grilled focaccia

DYNAMITE LOBSTER

fried vermiceli

TANDOORI CHICKEN

mint yoghurt

SOUS VIDE SHORT RIBS

lemon grass/coconut/basil

TRUFFLE MAC "N" CHEESE

- DESSERTS -

CITRUS & LIMONCHELO

NUTELLA, BANANA FLATBREAD



BBQ BANANA, RUM, CHOCOLATE ICE-CREAM

Nibbles US\$8, dishes US\$12, desserts US\$8 | 3 plates per person included in all inclusive plan. please
note that all prices are subject to 10% service charge and 15% (14% in-house guest) local tax

