



RESTAURANT AND BAR

**FOR LUNCH
OUR CHEF RECOMMENDS**

CAVIAR SERVED THE CLASSIC WAY

1 oz BELUGA CI\$ 280 | 1 oz Osetra CI\$ 210 | 1 oz Sevruga CI\$ 155

CARIBBEAN LOBSTER TAIL

Grilled, garlic, herbs, lemon butter sauce, roasted potatoes, seasonal vegetables
C.I.\$ 38

COLORFUL SPINACH AND ARUGULA SALAD

Bacon bits, roasted carrots, spicy croutons goat cheese dressing
C.I.\$ 12

CREAM OF PARSNIP SOUP

Cheese croutons, green onions

C.I.\$ 7.5

GRILLED JERK SPICED PORK MEDALLIONS

Plantain puree, roast fingerling potatoes, dark rum sauce

C.I.\$20

GRILLED RED SNAPPER

Saffron fennel, sautéed spinach, fingerling potatoes

C.I.\$ 18

PANKO FRIED CAULIFLOWER

Romesco sauce, pickled cucumbers

C.I.\$ 16

CHOCOLATE BROWNIE

Caramel fudge sauce, ice cream

C.I.\$ 10.5

Choice of two courses including a glass of sommelier selected wine:

Sauvignon Blanc Babich, New Zealand or
Malbec Bodini, Argentina

CI\$ 21 plus gratuity

ENJOY