

Starters

Curried pumpkin, sweet potato and coconut soup \$20.00

Goats Cheese And Beetroot Salad \$30.00

Pan seared scallops -on a citrus salad drizzled with balsamic vinaigrette topped with tomato salsa \$40.00

Mango and ginger infused spare ribs on a pickled cucumber and red onion salad \$35.00

Thai papaya and chili salad - diced ripe papaya marinated in red chilies and green leaves with a lime, honey and palm sugar dressing \$30.00

Pan fried jumbo shrimp in garlic butter resting on a mixed leaf salad with honey mustard dressing \$45.00

Crab spring rolls marinated in a soy and ginger reduction \$35.00

Rum infused chicken liver pate – served with toast, organic sorrel jam and mixed leaf salad \$25.00

Flying Fish Pate - served with toast and mixed leaf salad \$25.00

Shrimp Cocktail - with Marie Rose sauce \$25.00

Bajan Saltfish Cakes with sweet chilli sauce and mixed leaf salad \$20.00

Main Courses

Lobster tail - marinated in teriyaki, ginger and garlic and oven baked, with coconut jasmine rice or hand cut chips and topped with Asian stir fry vegetables or mixed salad \$150.00 (please allow 45 minutes for preparation and cooking)

Pan fried jumbo shrimps in garlic butter- served with jasmine rice or hand cut chips and vegetables or mixed salad \$95.00

Catch of the day - grilled, blackened or pan fried, lightly spiced brushed with a lemon butter served with sweet potato mash, hand cut chips or rice and steamed local vegetables or a mixed leaf salad \$55.00

Jerk pork tenderloin with rice and peas and grilled vegetables \$85.00

Pan seared chicken breast - wrapped in bacon stuffed with chive and cheese served with sauté potatoes with caramelized onions \$65.00

Creekstone Beef Tenderloin -pan fried and served with a peppercorn sauce or garlic butter, gratin dauphinois or hand cut chips, and salad or vegetables \$105.00

Bajan spiced rack of lamb - with macaroni pie and grilled vegetables \$85.00

Pan Roasted duck breast - marinated in ginger and honey served with gratin dauphinois and vegetables \$85.00

Seafood Thermidor - marlin, scallops and shrimp baked in a Thermidor sauce and served with rice or hand cut chips and salad or vegetables \$85.00

Thai red or green curry with jasmine rice - served with vegetables \$55.00, chicken \$55.00, shrimp \$65.00 or duck \$75.00

Tropical Fruit Curry - mixed fruits in spicy curry sauce served with rice \$50.00

Home made Hamburger or Vegetarian Burger in a white or wholemeal bun, with your choice of cheese, bacon, onions, hand cut chips and salad \$40.00

Desserts

Banana four ways - banana bread and butter pudding , warmed banana cake , alcoholic banana smoothie and caramelized bananas \$40.00

Chocolate Pot - fused with Grand Marnier, served with vanilla ice-cream \$25.00

Cheesecake of the day with ice cream \$20.00

Banana Bread Pudding with vanilla ice cream \$25.00

Banana Cake with vanilla ice cream \$20.00

Gran's coconut cake -Jules' family recipe served with vanilla ice cream \$20.00

White Chocolate Creme Brulee with vanilla ice cream \$25.00

Sticky toffee pudding –warm pudding drizzled with a butterscotch sauce served with ice cream \$25.00

Selection of ice cream vanilla, strawberry, chocolate, coconut, rum'n'raisin – Three scoops \$20.00

All prices are in Barbados dollars and subject to a ten per cent service charge.