

Starters

Onion bahjis \$30.00

Plantain croquettes with bacon and mozerella \$38, with mixed vegetables \$35.00

Saltfish Scotch egg with garlic aioli \$38.00

Thai papaya and chilli salad (vegan) \$38.00

Mango and ginger infused spare ribs \$38.00

Jerk chicken wings \$38.00

Flying Fish pate \$38.00

Bajan Saltfish cakes \$35.00

Lobster bisque \$45.00

Curried pumpkin, sweet potato and coconut soup (vegan) \$35.00

Main Courses

seafood

Lobster tail – oven baked, served with hand cut chips, rice or sweet potatoes and salad or vegetables \$150.00

Lobster Thermidor – served with hand cut chips, rice or sweet potatoes and salad or vegetables \$150.00

Seafood thermidor – marlin, scallops and shrimps in a classic thermidor sauce, served with hand cut chips or rice and salad or vegetables \$125.00

Catch of the day – pan fried, blackened or grilled, with hand cut chips, rice or sweet potato mash, salad or vegetables and coleslaw \$75.00

Grilled octopus – served with rice, chips or sweet potato mash and salad or vegetables \$75.00

Meat

Bajan chicken – half a roast chicken marinated with Bajan seasoning, served with rice, chips or sweet potato mash and salad or vegetables \$75.00

Rib eye or sirloin steak – served with chips or sweet potato mash and salad or vegetables \$95.00

Goat Biryani \$85.00

Oxtail Tajine \$85.00

Lamb shank in a red wine jus – with mashed potatoes and vegetables \$95.00

Pork belly – with rice, chips or sweet potato mash and salad or vegetables

Curries

West Indian Curry – chicken \$65.00 shrimp \$75.00 Vegetable \$55.00, goat \$75.00, black belly lamb \$75.00

Thai red or green curry – chicken \$65.00 Shrimp \$75.00 Vegetable \$55.00

Vegan Three Bean curry \$65.00

Chicken tikka masala \$65

Malaysian beef rendang \$75.00

Burgers

Hamburger – served with cheese, onions, bacon, chips and salad \$65.00

Vegetarian burger – served with cheese, onions, chips and salad \$65.00

Lamb burger – served with cheese, onions, chips and salad \$65.00

Lobster burger – served with aioli, onions, chips and salad \$75.00

Desserts

Crepes Suzette with clove ice cream \$38.00

Grilled pineapple with rum sauce and coconut ice cream \$35.00

Apple crumble with custard or cinnamon ice cream \$35.00

Cheesecake of the day \$30.00

White chocolate crème brulee \$35.00

Sticky toffee pudding \$35.00

Chocolate Brownie \$30.00

Gran's coconut cake – Jules' family recipe \$30.00

Banoffe pie with rum and raisin ice cream \$38.00

Home made ice cream or vegan ice cream - \$15 per scoop – vanilla, strawberry, mint, chocolate, blueberry, clove, coconut, cinnamon

Home made sorbets - \$15 per scoop – orange, lemon, mango, raspberry, blackberry