



PRIX FIXE DINNER MENU

2 COURSES - BDS \$135 PER PERSON

3 COURSES - BDS \$165 PER PERSON

STARTERS

SPICED SQUASH & COCONUT SOUP

Cilantro, Lime, Crème Fraiche

ORIENTAL SALAD

*Mixed Leaves, Smoked Gouda Cheese,
Mandarins, Peanuts, Mushrooms,
Ginger & Sesame Dressing*

CHILLI FRIED CALAMARI

Lemon Aioli

BABY BACK PORK RIBS

*Glazed in Sweet & Sour Tamarind,
Potato Salad, Pickled Red Cabbage,
Warm Tamarind & Pineapple Sauce*

MAINS

SLOW COOKED BEEF SHORT RIB

*Garlic Mashed Potato, Broccoli,
Mushrooms, Roasted Carrot,
Black Winter Truffle & Port Jus*

CHICKEN ALFREDO WITH LINGUINE PASTA

*Grated Fresh Parmesan, Steamed Broccoli
in Garlic and Herbs, Parmesan Wafers*

CUMIN SPICED ROAST MONKFISH

*Roasted Vegetables, Tides Fragrant
Curry Sauce served with Basmati Rice*

FLYING FISH TACO'S

*Marinated Cabbage, Romaine Lettuce,
Avocado, Mango Salsa, Sour Cream,
Spicy Sauce, Sweet Potato Crisps
in Mexican Spices*

DESSERTS

BREAD & BUTTER PUDDING

*Caramelized Banana, Rum & Vanilla Sauce,
Banana Ice Cream*

STICKY TOFFEE PUDDING

*Butterscotch Sauce, Brandy Snap Tuile,
Vanilla Ice Cream*

BAKED CHOCOLATE MARS BAR CHEESECAKE

*Caramel Sauce, Cocoa Nib Tuile,
Vanilla Ice Cream*

MR. WHIPPY VANILLA SOFT SERVE ICE CREAM

*Caramel Popcorn, Butterscotch Sauce
Caramel Fudge Pieces*