

Sunday Lunch



A P P E T I Z E R

Soup of The Day

M A I N S

Served with Your Choice Of 5 Sides*

Seafood Platter* \$90

Poached Lobster With Garlic Butter, Coconut Crusted Prawns, Chargrilled Catch

Sunday Food Platter* \$80

Baked Chicken, Grilled Catch Of The Day, Chargrilled Spare Ribs

Pork 'Mout' Platter* \$75

Grilled BBQ Spare Ribs

Pesco Filler* \$70

Grilled Catch Of The Day, Tartar Sauces

Chicken Platter* \$65

Roasted ½ Chicken

Vegetable Platter \$50

Tempura Vegetable Bits, Roasted Potatoes & Root Vegetables,
Sweet Potato Pie And Your Choice Of 4 Sides

S I D E S

Rice and Peas / Macaroni Pie / Sweet Potato Pie / Steamed Vegetables / Coleslaw
Spiced Tempura Plantain / Sweet Corn Cob / Tossed Salad / Potato Salad / 3 Bean Salad

D E S S E R T S

Selection Of Icecreams - Vanilla, Coconut, Strawberry, Chocolate **\$10**

Dark Chocolate and Coconut Cake **\$15**

Brûléed Soursop Tart **\$15**

Bread Pudding. Served With Vanilla Icecream **\$15**

Sunday Lunch Special

Minimum of 4 guests.

Must be booked a minimum of 96 hours in advance.

All roasts are served family style with a choice of two sides and two salads.

All roasts come with vegetables

R O A S T S

Ribeye \$85 per person

Lamb Leg \$75 per person

Whole Catch Of The Day \$75 per person

Whole Chicken \$65 per person

S I D E S

Rice And Peas

Macaroni Pie

Sweet Potato Pie

Herb Roasted Potatoes

S A L A D S

Tossed Salad

Coleslaw

Potato Salad

3 Bean Salad

Please ask your server about our vegetarian & vegan options and for wine pairings. Prices include 17.5% V.A.T. and are subject to 10% service charge. All our ingredients are sourced from either local farmers, ranchers and fishers or internationally acclaimed suppliers. We are proud of our culinary culture and ask that you inform your server of any dietary restrictions.

Y o u d e s e r v e r e m a r k a b l e f o o d .



EXECUTIVE CHEF TREVON STOUTE