

# Sunday Lunch



## APPETIZER

### Soup of The Day

## MAINS

Served with Your Choice Of Endless 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

## ENDLESS SIDES

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

## DESSERTS

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

**Dark Chocolate and Coconut Cake** **\$20**

**Brûléed Soursop Tart** **\$20**

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

\*No takeaway on buffet items

## 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

### ROASTS

**Ribeye \$85 per person**

**Lamb Leg \$75 per person**

**Whole Catch Of The Day \$75 per person**

**Whole Chicken \$65 per person**

### SIDES

Rice And Peas

Macaroni Pie

Sweet Potato Pie

Herb Roasted Potatoes

### SALADS

Tossed Salad

Coleslaw

Potato Salad

3 Bean Salad

Please ask your server about our vegetarian & vegan options and for wine pairings. One bill will be presented per table.

Prices include 17.5% V.A.T. and are subject to 10% service charge, increasing to 15% for parties of 6 or more guests.

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