



*Independently minded*



WORLD  
LUXURY  
RESTAURANT  
AWARDS  
WINNER  
2019

## *Dinner Suggestions*

*Cream Mushroom Chowder with Chili Oil*

*Or*

*Garden Green Salad with Mango Vinaigrette*

*Grilled Lamb Rack with Wild Rice Pilaf & Glazed Carrots Or*

*Or*

*Seared Ahi Tuna with Sauteed Zucchini & Grilled Red Bell Peppers*

*Lemon Panna Cotta with Cinnamon Fritters*

*Or*

*Grilled Pineapples with Mint Syrup*

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*Lemon & Onion Soup with Par*

*Or*

*Local Conch Salad with Fried Tortilla*

*Braised Duck Leg Lyonnaise Potato & Broccoli Spears*

*Or*

*Cajun Sauteed Prawns Warm Polenta & Asparagus Spears*

*Banana Caramel Custard*

*Or*

*Coconut Sherbet*

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*Local Lobster Bisque with Brandy Oil*  
*Or*  
*Smoked Salmon Bruschetta with Pickled Onion*

*Grilled Beef Filet Garlic Mash Potato with Sauteed Beans*  
*Or*  
*Parmesan Crusted Snapper Steamed Penne & Mushroom Ragout*

*Citrus Crepe with Toasted Coconut*  
*Or*  
*Fresh Fruit & Cheese Plate*

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*Bacon & Corn Chowder with Parsley Oil*  
*Or*  
*Garden Green Salad with Raspberry Vinaigrette*

*Oven Roasted Pork Loin*  
*Grilled Butternut Squash & Grilled Red Bell Peppers*  
*Or*  
*Island Coconut Curry Conch with Native Peas & Rice, Broccoli Spears*

*Poach Pears with Chocolate Sauce*  
*Or*  
*Raspberry Sorbet*

*Bon Appétit, Head Chef Keith Rolle*