



# Menu

## Appetizer

### Seafood

Deep fried calamari served with oblique cuts carrot glazed in orange reduction mild spice.

### Vegan

**Vegetable spring rolls** - Stuffed with local veggie fried until golden brown served with sweet chilli dips

### Chicken bits

Panko crused chicken bites fried until golden brown tossed with bull head bbq sauce top with green onion and white sesame seed

### Sugar cane shrimp

Kebabs shrimp on cane stick coated in bread crumbs and served with sweet chilli dips

## Main Course

### Brandy glazed oxtail

Roasted and slow braised oxtail until tender and juicy. season to perfection finish with jamaican brandy and traditional broad bean

### Grilled pork chops

Season to perfection grilled until tender top off with manzi jerk sauce



## **Chicken Cordon bleu**

Made with tender chicken breast,flavourful black Forres ham,tangy Swiss cheeseand a crisp crunchy finish. highlight with a creamy ham sauce add fresh parsley to finish.

## **Local curry goat bowl**

Curry goat neatly arranged in a bowl with jasmine white rice,black bean,corn,lettuceand tomatoes.

## **Lamb Rock**

Season to perfection grilled on temperature of your choice served with garlic baked potatoesand mint jelly.

## **Snapper**

Deep sea snapper from to ocean to your plate season with salt and peppers fried and topped off with escovitch sauce.

## **Vegans Options**

### **Vegan medley**

Arrested local vegetable and beans simmer in Coconutmilk until ticken served hot.

### **Cauliflower steaks**

Season to taste oven baked until tender served with roasted potatoes wedges and salted chick pea



## *Deserts*

Rum & Rasin Ice Cream  
Vanilla Ice Cream

Top off with chocolate syrup and cherry.

## **Red Velvet Cake**

Infused with pecan, citrus, sour cream spike with gran Marnier





## **Important Info**

Each person is entitled to 1 Starter, 1 Appetizer,  
1 Main Course & 1 Dessert