

DINNER
PLANTATION HOTEL
6PM – 10PM

Soup of the Day, Fresh Homemade Bread	16
Fried Calamari, Smoked Tomato and Garlic Aioli	25
Yellow Fin Tuna Tartar with an Avocado & Citrus Dressing on Crispy Wantons	22
Crispy Chopped Lettuce, Shaved Vegetables, Mixed Greens, Mango Salsa and Croutons <i>Add Chicken - \$5 or Shrimp - \$7</i>	18

Blackened Local Fish with Mashed Eddoes and Baby Local Greens	45
Prime Pork Chops with Steamed Vegetables, Creamed Breadfruit and a Dijon & Sage Sauce	55
Linguini Pasta, Beef Meatballs, Homemade Tomato Sauce and Parmesan	28
Roasted Rack of Lamb, Twice Baked Potatoes and Sautéed Green Beans	70
Ribeye Steak with Garlic Creamed Potatoes, Sautéed Mushrooms and a Peppercorn Sauce	70

Velvet Chocolate Soufflé	22
Homemade Apple Tart and Ice Cream	18
Passionfruit Cheesecake	18
Plantain Flambé	22
Ice Cream	12
<i>Add Chocolate Sauce, Sprinkles or a Cone – 50c</i>	



**All prices are in EC Dollars. 15% VAT included. 10% Service Charge is added to the final bill.
Allergy information is available on request.**