



<u>Entrée</u>	<u>\$EC</u>	<u>\$US</u>
Local Callilou Soup	\$19	\$7
St Vincent Salt Fish Cake, Chili Pepper Aioli and Mixed Leaves	\$24	\$9
Greek Salad of Crisp Local Lettuce, Tomatoes, Cucumber, Olives and Feta Cheese	\$27	\$10
Citrus Cured Local Tuna Ceviche, Wasabi Mayonnaise, Pickled Carrot and Cucumber	\$35	\$13
St Vincent Dark Rum and Jerk Marinated Beef Flank Salad	\$40	\$15
 <u>Main Course</u>		
Grilled Chicken Breast, Paprika Potatoes, Sweet and Sour Dressed Peppers	\$56	\$21
Bequia Caught Catch of the Day, Island Rice, Medley of Local Veg	\$80	\$30
Chicken Curry with Coconut Rice, Naan Bread and Homemade Mango Chutney	\$54	\$20
Fillet of Barracuda, Pan fried Potatoes, Local Vegetables and Pepper Sauce	\$72	\$27
Lamb Cutlets with Shoulder Presse, Garlic Mash, Garden Greens, Mint Jus	\$94	\$35
Angus Ribeye Steak with Seasoned Wedges, Sautéed Mushrooms and Peppercorn Sauce	\$110	\$41
Fettucine with Spinach and Pesto Garlic Cream Sauce (v)	\$56	\$21
Eggplant Chermoula, Seasoned Rice and Beans (v)	\$46	\$17
 <u>Dessert</u>		
Stelton's Homemade Cheesecake	\$22	\$8
Vincentian Dark Chocolate Brownie, Vanilla Ice Cream	\$24	\$9
Pineapple Upside Down Cake, Piña Colada Cream Sauce	\$24	\$9
Selection of Ice Creams	\$16	\$6

All prices are in EC Dollars and US Dollars. 16% VAT is included. 10% service charge is added to the final bill.
Allergy information is available on request.