



RESTAURANT SEASON

Special Menu

\$99 PER PERSON

STARTER

Soup

Roasted Local Butternut Squash, Fresh Thyme

Lamb Croquette

Curried Pulled Lamb, Potatoes, Fresh Herbs, Peppers, Yoghurt, Chili Pickled Cucumber

Summer Fish Salad

Garlic Confit Catch, Mango, Carambola & Tomato Sauce Vierge, Mixed Lettuce Greens, Soursop Vinaigrette

Spinach & Roasted Garlic Hummus Flatbread

Chickpeas, Olive Oil, Spinach & Roasted Garlic, Mixed Roasted Vegetables, Flatbread

MAIN

Braised Pork Chop

10 ounces, Molasses, Hard Spices, Buttered Cassava, Roasted Vegetables

Blackened Chicken Pasta

Basil, Rosemary, Spinach, Tomatoes, Local Cream, Goat Cheese & Parmesan

Catch

Fried Local Catch, Citrus & Summer Veg Salad Greens, Breadfruit Fries, FarmHouse Tar-Tar Sauce

FarmHouse Ratatouille

Eggplant, Tomato, Zucchini, Roasted Plantain, Coconut, Parsley and Basil

Grass Fed Beef Burger

House-made Buns, House Pickle, Charred Chive & Roasted Garlic Mayo, Tomatoes, Caramelized Onions

Served with Fried Local Provision

1PM-2PM

***Happy
Hour!***

DESSERT

Molasses Cake, Rum Soaked, Vanilla Ice-Cream

Coconut Cheese-Cake, Soursop, Spiced Crumble