



**Restaurant Season Special Menu  
September 26th to October 31st, 2024**

Starters

**Callaloo Soup**  
Crostini

**Sesame Crusted Yellow Fin Tuna Salad**  
Micro Greens | Red Cabbage | Julienne Carrots | Avocado | Soy Vinaigrette

**"Beachmont" Fish Croquette**  
Local Caught Fish and Sweet Potato | Pickled Cucumber Ribbons | Chandon Beni Aioli

**Local Duck Ravioli**  
Lemon and ginger Sauce | Wilted Greens

Mains

**"Old Brigand" Rum Glazed Pork Belly**  
Sweet Potato Mash | Golden Apple Chutney | Crackling | Pork Jus

**Pan Seared Chicken Breast**  
Pumpkin and Sweet Potato Mash | Wilted Spinach | Jus

**Aged Parmesan Crusted Red Snapper**  
Coconut Rice | Tomato Relish | Bajan Lemon Emulsion

**Blackened Shrimp Tacos (Soft Shell)**  
Arugula | Remoulade | Roasted Pineapple Salsa | Hand cut Sweet Potato Fries

**Spiced Lamb Loin**  
Breadfruit and Potato Mash | Local Baby Carrots | Mint Jus

**Local Pigeon Pea Stew**  
Seasoned Quinoa | Tzatziki | Cucumber | Tomato | Cilantro

Dessert

**Doorly's 12-year-Old Chocolate Rum Cake**  
Wyndham's "Dawn Patrol" Coffee Buttercream

**Warm Bread & Butter Pudding**  
Toffee and Old Brigand Rum Sauce | French Vanilla Ice Cream (Served warm. 15 minutes)

**Sorrel Jelly stuffed Donut.**  
Nutmeg Icing Sugar

Rum Flight

Four Square "Rare" 2024 Rum Flight  
Four Square Absolutio | Doorly's 14-Year-Old | Sovereignty

2 Courses BDS\$90; 3 Course BDS\$110 or 3 courses and Rum Flight \$170 inclusive of VAT and DTS. 10% Service charge will be added.