



Restaurant Season Special Menu

A la carte or \$99 Bds for your choice of 3 courses

first

soup of the day.

\$20

organic mixed oak salad with candied walnuts, blue cheese, roasted apples and honey lime vinaigrette.

\$29

caesar salad: romaine, croutons, anchovy dressing and parmesan.

\$29

local organic tomato salad with kalamata olives, feta cheese, fresh basil, cracked peppercorn and olive oil.

\$28

smoked fish (local) pate with tomato basil concasse, garlic roasted toast points and olive oil dressing.

\$35.00

salt and pepper pork belly fried crispy with red chili flakes, chives and garlic.

\$34

pulled pork crepe with local mango bbq sauce, chives and swiss cheese and sweet potato gratin.

\$34

local chicken liver pan-seared with port wine gravy and roasted caramelize apples.

\$32

shrimp (guyana) fried in light tempura batter with mango soy dipping sauce.

\$36

fried calamari in luna seasoned flour with lemon herb yogurt dip.

\$32

sweet potato gnocchi pasta with onions, sautéed spinach, smoked bacon, almond nut pesto, chablis parmesan sauce.

\$38

pasta

linguini pasta with meatballs, onions and fresh basil in luna tomato sauce and parmesan cheese served with garlic herb parmesan bread.

\$55

fettucine pasta with fresh fish, chicken or shrimp; capers, garlic, onions, fresh basil in luna tomato sauce or onions and oregano in a white wine parmesan cream sauce

served with garlic herb parmesan bread.
\$55



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second

vegan local roasted peppers filled with herb rice and crushed sweet potato and served with eggplant ratouille.
\$55

local half chicken fried with luna smokey mango bbq sauce served on the side.
\$65

local pork tenderloin pan seared with candied onions and walnuts with triple sec demi-glace.
\$75

local pork back ribs oven braised with a luna smokey mango bbq sauce.
\$72

local ground mince lamb oven braised with local vegetables.
\$70.00

grilled beef steak (u.s.a.) with cracked peppercorn gravy, blue cheese butter and tempura onion rings.
\$115 **supplement \$20.00 for summer specials.**

Fresh seafood crepe; fresh local fish and shrimp with a vermouth chive butter sauce, tomato concassé and fresh basil.
\$75

luna "bajan" fish stew; fresh local fish, organic sweet potato and vegetables simmered in local pepper cream fish broth served with garlic herb parmesan bread.
\$75

luna bouillabaisse; fresh local fish and shrimp simmered in local tomato pernod broth served with organic citrus aioli and garlic herb parmesan bread
\$75

oistins fish market catch (local) panko crusted and shrimp with lemon butter sauce.
\$75

shrimp (2uyana) spice rubbed and grilled with lemon butter sauce and almond nut pesto.
\$89



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third

luna mango baked cheesecake with vanilla cream and mango coulis. \$24

luna dark chocolate baked cheesecake with caramel, cream and chocolate sauce. \$24

luna éclair donut served warm with pastry cream, chocolate sauce and caramel \$24

*luna rum and coconut brulee. \$24

*ice cream (vanilla or chocolate). \$15

sorbet (lemon or mango) \$15

luna carrot cake and cream cheese icing with cream and mango coulis. \$24

PLEASE INFORM US OF ANY ALLERGIES

all prices include V.A.T. a discretionary 12.5% service charge (P.S.T.) and D.T.S Levy will be added to your bill

15% service charge on parties of 8 or more.

**Chef Mario Headley Sous Chef Andre Daniel
Manager Darren Warner Assistant Manager Damian Davis**