



**COCKTAIL
KITCHEN**

Restaurant Season Special Menu

By Executive Chef Damian Leach

3 Course Menu | BBD 150 VAT Inclusive

STARTERS

GINGER BBQ PIGTAILS

Ginger BBQ pigtails, yellow split pea puree, spiced pineapple chutney

SALTFISH & CRAB ARANCINI

Crispy fried arborio rice balls stuffed with saltfish & crab, Pepper sauce aioli, cilantro emulsion

SPICED CHICKPEA TAGINE **vegan******

Spiced Chickpea stew with aromatics, raisins, cilantro chimichurri, charred flatbread

MAINS

CHARRED CATCH

Charred catch with creamy breadfruit coucou, coconut curry broth, pickled onions

BAJAN SPICED LAMB CHOPS

Roasted lamb chops with brown butter yam puree, guava balsamic reduction, roasted Brussel sprouts

SWEET CORN GNOCCHI **vegan******

Potato dumplings in a creamy coconut & corn puree, roast corn salsa, cilantro oil, chilli flakes

DESSERTS

SPICED FRENCH TOAST "DONUT"

Donut French toast with berry compote & vanilla ice cream

CHOCOLATE AND RUM BREAD PUDDING

Rich chocolate bread pudding with sorrel, pineapples & rum and raisin ice cream

BAJAN SWEETS **vegan******

A selection of mini sugar cakes, guava cheese, chocolate rum balls

A 12% SERVICE TAX AND 2.5 % GOVERNMENT LEVY WILL BE ADDED TO YOUR BILL.