

# THE GRILLE BAJAN INSPIRED

## TABLE D'HOTE MENU

Pick one (1) appetizer, one (1) entrée and one (1) dessert selection

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### APPETIZER

#### ***Grilled Romaine Salad***

Local romaine lettuce, creamy Caesar dressing, shaved Parmesan, garlic croutons, warm Clifton bacon

#### ***Barracuda Ceviche***

Citrus marinated local fish, avocado, shaved lipstick radish, tomatoes and coconut milk

#### ***Maple Glazed Pork Belly***

Peanut spread, bok choy and duo of apples

#### ***Tri-coloured Tomato Salad***

Tri-colored tomatoes, Parmesan crisp, basil pesto, mozzarella pearls and white balsamic vinegar

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### ENTRÉE

#### ***Sundried Tomato and Parmesan Crusted Chicken Supreme***

Toasted barley and split peas, cauliflower, rocket mushroom, mushroom air and bacon-infused broth

#### ***Herb Roasted Aubergine (V)***

Spiced sweet potato mash, cauliflower puree, tapioca crisp and kale coconut emulsion

#### ***The Burger***

House blended chuck and beef brisket, bacon, lettuce, cucumber, tomato, chipotle, aioli and seasoned fries

#### ***Grilled Sweet & Sour Pork Rib Eye***

Toast, avocado, herb sour cream and garden salad

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### DESSERT

#### ***Pumpkin and Ginger Custard***

Peanut brittle shards, caramelized plantain/banana

#### ***Piña Colada Crème Brûlée Fusion***

Creamy coconut crème brûlée with pineapple sorbet, served with toasted coconut crumble and dehydrated pineapple disc

#### ***Bajan Sugar Cake and Chocolate Delice***

Flourless chocolate sponge, coconut blondie dark chocolate & scotch bonnet ganache

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**PRICE PER PERSON: \$150**

All prices are listed in Barbados dollars and are inclusive of 17.5% VAT. A 10% service charge will be automatically added to your final bill. Consuming raw or undercooked food may increase your risk of foodborne illness. The menu is subject to change based on availability of product without notification.