CHOICE OF PUDDING

Salted Caramel Sundae with Butterscotch Popcorn

Rum Baba with Glazed Pineapple & Vanilla Coconut Crème

Coconut Panna Cotta, Grilled Mango

Upside Down Passion Fruit Cheesecake Pot Cream Cheese & Lemon (Gluten-Free)

Seasonal House Ice Creams & Sorbets:

Ice Creams: Peanut Butter, Rum & Raisin

Salted Caramel, Chocolate, Coffee, Vanilla

Sorbets: Tamarind, Coconut, Pineapple

Sorrel, Mango, Guava, Passion Fruit

Three scoops served with a

Rum & Ginger Snap, Almond Tuile or Peanut & Chocolate Cookie

Choice of Regular Coffee or Tea Or Calypso Coffee \$21 extra



Almost all our food, whether fished or farmed, is sourced from local organic suppliers.

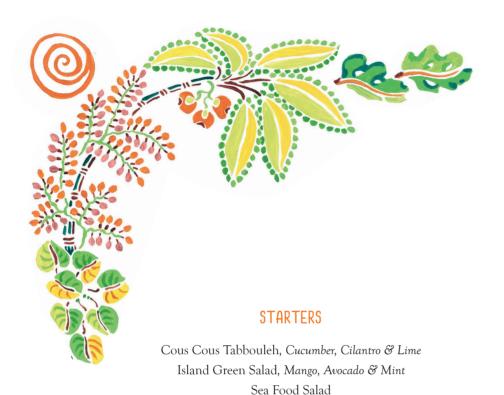


EASY SUNDAY BUFFET LUNCH

Bds \$150 PER PERSON



All prices are in Bds \$ & include both VAT & Product Development Levy but are subject to an additional 10% service charge.



Cucumber & Avocado Salad

Roasted Cauliflower & Bacon with Stilton Dressing

Tomato, Feta, Olive, Basil & Mint Salad





Island Lobster Tails, Garlic Aioli
Bajan Spiced Catch of the Day, Sauce Vierge
Rosemary & Thyme Marinated Striploin Steak, Chimichurri Sauce
Jerk Chicken, Tamarind BBQ Sauce
Mint & Garlic Lamb Cutlets, Yoghurt, Mint & Cucumber Raita
Spare Ribs with Passion Fruit Glaze

SIDES

Rigatoni with Vegetables & Pecorino
Grilled Vegetables, Fresh Herbs
Roasted Corn & Baby Tomatoes, Basil, Chilli & Olive Oil
West Indian Coconut Rice, Spiced Cashews
Sautéed Sweet Potato with Thyme Butter

