

L'AZURE

SUMMER SPECIAL MENU



SOUP

Yellow Split Pea Soup
Assorted herb bread



APPETIZERS

Blackened Flying Fish Salad
Blackened local flying fish, red onions, fried capers, red oak leaves,
Mango aioli and honey mustard dressing

Crane Summer Salad
Mango chow, lemon pepper avocado, cucumber slices, fried red onion, mixed leaves,
Honey scotch bonnet vinaigrette



ENTRÉES

Herb Crusted Stuffed Chicken
Herb crusted chicken breast, stuffed with spinach and red bell peppers,
served with caramelized pearl onions,
honey balsamic broccoli florets, grilled sweet potatoes,
Chicken demi-glace

Seared lemon Pepper & Thyme Sword Fish
Seared sword fish, leek mash, grilled asparagus, tomato concasse
Whole grain mustard butter sauce

Grilled T-Bone Lamb Chops
Served with caramelized pearl onions mash, garlic broccoli florets,
Mint and thyme jus

Aubergine & Tofu Parmigiana
Seasoned aubergine, pan seared tofu, tomato sauce, parmesan cheese



DESSERTS

Double Chocolate Delight Cake
Chocolate ice cream

Pineapple Upside Down Cake
Coconut ice cream, caramel sauce

Tropical Fruit Salad
Assortment of seasonal fruits, star anise & bay leaf sorbet



Inclusive of a bottle of wine per couple

Prices are in Barbados dollars, inclusive of VAT and 10% service charge.
Please consult a member of our service team if you have any special dietary requirements.