

# re-discover SPECIAL MENU

3 course dinner with 2 glasses  
of house wine.

BDS\$99 per person

inclusive of VAT + 10% service charge.

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## APPETIZERS

### Corn & Vegetable Chowder

Garden fresh vegetables, basil, lemongrass

### Caesar Salad

Local romaine leaves, garlic croutons, shaved Parmesan, rich house dressing

### Roasted Stuffed local Tomato

Goat's cheese, red onions, bell peppers, local pork sausage, herb crust

### Three Cheese Flatbread

Fresh mozzarella, goat's cheese, Parmesan, cherry tomatoes, basil pesto, arugula

## MAINS

### Saffron scented Organic Chicken Risotto

Snow peas, yellow onions, carrots, broccoli

### Local Angus Pot Pie

Mild minced beef ragout, sweet potato mash, light Parmesan cream

### Seafood Aglio e olio

Fresh mahi mahi, shrimp, cherry tomatoes, chili flakes, spaghetti

### Deconstructed Lentil Lasagna

Lentil stew, ricotta cheese, marinara sauce, vegetable of the day alfredo sauce

## DESSERTS

### Vanilla & Chocolate Sundae

Chocolate chip cookies, vanilla ice cream, chocolate shavings

### Warm Chocolate Chip Brownie

Chocolate ice cream, whipped cream

### Duet of Sorbets

Lemon and watermelon

We use the freshest local products and produce wherever possible – that's our Farm to Table promise.

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