

re-discover SPECIAL MENU

3 course dinner with 2 glasses
of house wine.
BDS\$99 per person
inclusive of VAT + 10% service charge.

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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