



APPETIZERS

POTATO OXTAIL GNOCCHI

Slow Braised Mount Gay Rum Oxtail, Caramelized Onions, Curried Yellow Split Pea,
Aged Shaved Cheddar Cheese

∞

(TWICE-COOKED) PORK BELLY

Cabbage, Apple Slaw, Gooseberry-Chili Reduction

∞

GRILLE HOUSE SALAD

Pepper Jack Cheese, Red Onions, Mushrooms, Citrus Segments, Roasted Pine Nuts,
Toasted Coconut, Sesame Ginger Dressing

∞

SOUP OF THE DAY

ENTRÉES

CATCH OF THE DAY

Fricassee of Seasonal Vegetables, Sweet Potato & Basil, Fennel Beurre Blanc

∞

CRUSTED LAMB CHOP

Roasted Homemade Two- Potato Rosemary Wedges, Caramelized Vegetables,
Red Wine Mushroom Sauce

∞

WEST INDIAN CURRY CHICKEN

Marinated Chicken Breast, Lemongrass Scented Rice

∞

VEGETABLE CUTLET

Soya Chunk Cutlets, Roasted Sweet Corn, Chick Peas & Cauliflower Puree

DESSERTS

PISTACHIO CHEESE CAKE

Chocolate Rice Crispy Wafer, Chardonnay Crème Anglaise

∞

RED VELVET BAILEYS LOG

Red Velvet Sponge, Baileys Mousse, Berry Compote

∞

TROPICAL FRUIT COCKTAIL

Served with Choice of Sorbet or Ice Cream

∞

SELECTION OF ICE-CREAM

Special of the Day

Three (3) Course Dinner for BDS \$99.00 per person and is Inclusive of One (1) Bottle of Wine per Couple