

## Snacks

Edamame: sea salt	\$10
Vegetable Spring Rolls: sweet chilli dipping sauce	\$18
Caribbean Conch Fritters: lime, cocktail sauce	\$24
Salmon Maki Roll: avocado, pickled ginger, wasabi	\$30

## Soup Bowls and Broths

Soup of the Day	\$18
Hearty Chicken Soup: seasonal vegetables, fregola pasta	\$24
Beef Noodle Soup: Asian spiced broth, rice noodle, braised beef short rib, Asian herbs	\$30

## Salads and Additions

Caesar Salad: romaine lettuce, crispy prosciutto, croutons, anchovy, parmesan	\$24
Greek Salad: cucumber, cherry tomatoes, olives, feta cheese, green peppers, red onion, oregano	\$24
Shrimp Cobb Salad: lettuce, avocado, soft-boiled eggs, gorgonzola cheese, bacon bits	\$30
Additions: tiger prawns (2 pieces), chicken breast, fish of the day	\$22

## Sandwiches and Burgers

Classic Club: shaved turkey, smoked bacon, egg, tomato, lettuce	\$32
Blackened Fish Burger: cabbage slaw, pickles, spicy mayonnaise, sweet potato fries	\$34
Parrot Cay Burger: Angus beef, tomato relish, gruyere cheese, pickles	\$38

## Pizza

Margherita: tomato, mozzarella, basil	\$28
Pepperoni: jalapeno, chili flake	\$30
Shrimp: zucchini, sweet peppers, basil pesto	\$34

## Pasta (gluten free options available)

Vegetable Lasagne: vegetable ragu, tomato, béchamel sauce	\$32
Penne Pesto: chicken ragu, green beans, basil pesto	\$36
Spaghetti Bolognese: tomato sauce, parmesan cheese	\$38

## **Noodles and Rice**

Pineapple Fried Rice: long beans, organic egg, spring onion, chili	\$32
Pad Thai: wok fried rice noodles, prawns, egg, tofu, peanuts, spicy tamarind sauce	\$38
Butter Chicken Masala: spiced cucumber salad, basmati rice	\$36

## **Simply Grilled Main Plates (your choice of 1 side dish)**

Fish of The Day: crumbed or grilled, salsa verde	\$42
Pan Roasted Organic Chicken: aji verde sauce	\$45
Wagyu Beef Striploin (8oz): café de paris butter	\$68
Whole fish of the Day: capers and brown butter	Market Price

## **Sides**

Mixed Mesclun Leaves	\$8
Rocket Leaves: shaved parmesan cheese	\$10
Steamed Seasonal Greens: lemon, extra virgin olive oil	\$12
Grilled Seasonal Vegetables: basil pesto	\$12
Potato Puree: cream, butter	\$10
French Fries	\$10
Sweet Potato Fries	\$12
Steamed Rice: white or brown	\$6

## **Desserts**

Selection of Artisan Cheeses: fresh and dried fruits, caraway crackers and date bread	\$22
Tropical Fruit Plate: freshly cut seasonal selection	\$16
Homemade Ice Cream and Sorbet (per scoop)	\$6
Chocolate Lava Cake: seasonal berries, vanilla bean ice cream	\$18
Mango and Passionfruit Cheesecake: banana, macadamia	\$18

Please contact Room Service on ext 3065. Kindly be advised that a 10 per cent service charge, 12 per cent government tax and a \$10 tray fee will be added to your cheque.