

# LUNCH MENU

## 2 Course \$59 | 3 Course \$79

## **STARTERS**

## Soup of the Day

Ask your Server for today's special

## **Vegetable Spring Rolls**

Crispy pastry, sautéed vegetables, sweet and sour dipping sauce

#### Stuffed Tortellini

Ricotta, mozzarella and parmesan pasta, sun-dried tomato tapenade, herb oil

## MAINS

## Green Thai Chicken Curry @

Coconut milk, basil leaves, garlic, green bell pepper, lemon grass, ginger and lime, steamed jasmine rice

## Linguine Marinara 80

Home-made tomato sauce, bell pepper, onions, mozzarella, herb crumb, chili flakes, fried basil

#### Calabash Burger

Grilled 6oz organic all beef burger, Mt. Gay barbeque reduction, caramelized onions, toasted chive brioche bun, lettuce, tomato, blue cheese mayo

## Bajan Bowl

Cinnamon sugar roasted sweet potato, barbequed pulled pork, fried plantain, avocado, pickled cucumber

## **DESSERTS**

#### Mango Crème Brûlée

served with fresh berries

#### Salted Caramel Cheesecake

with toasted marshmallows

## **Apple Tarte Tatin**

with mint cream and toffee sauce

## Ice Cream - Two Scoops

vanilla, chocolate, strawberry or rum & raisin

Vegan/Vegetarian

Spicy

Gluten Free

Please advise your server of any allergies. Prices in Barbados dollars and inclusive of 10% VAT.

Subject to 10% service charge and 2.5% PDL.