



Alexander's Restaurant

THE
COURTLEIGH

HOTEL & SUITES

www.courtleigh.com

MENU

Highlighted items are our Chef's Exclusive Specials

STARTERS

Soup of the day \$7

Jamaican Yam Risotto | Shaved Parmesan | Sweet Potato Straws | Truffle Oil \$14

Recommended Wine: Torresella Pinot Grigio, Italy: \$21

Escoveitch Smoked Marlin Roulade | Pineapple Coulis | Mango Salsa \$14

Recommended Wine: Mondavi Private Selection Chardonnay, California: \$37

Local Kale Salad | Roasted Beets | Carrots | Red Onion | Cranberries | Feta | Tamarind Sorbet \$13

Recommended Wine: Pasqua 11 minutes, Italy: \$36

Pulled Oxtail | Dasheen Napoleon | Roasted Pumpkin Cream | Scotch Bonnet Foam \$15

Recommended Wine: Yellow Tail Merlot, Australian: \$29

MAIN COURSE

Open-Faced Seafood Lasagna | Black Pepper Pasta | Ackee Velouté | Roasted Bell Pepper & Corn Relish \$35

Recommended Wine: Kim Crawford Sauvignon Blanc, Marlborough, New Zealand: \$49

Coconut Poached Sea Bass | Callaloo Ravioli | Roasted Chickpeas | Curried Jackfruit \$75

Recommended Wine: Santa Margherita Pinot Grigio, Italy: \$41

Thyme-Rubbed Beef Tenderloin | Zucchini Pancake | Potato Puree | Red Label Wine Mushroom Ragout \$45

Recommended Wine: Heavyweight Cabernet Sauvignon, California: \$39

Jerk Maple Leaf Farms Duck Breast | Smoked Sweet Potato Croquettes | Braised Red Cabbage | Orange Red

Wine Sauce \$38

Recommended Wine: Santa Margherita Prosecco, Italy: \$45

Smoked Bacon Wrapped Pork Tenderloin | Grilled Vegetables | Roasted Garlic Cream | Corn Fritters \$30

Recommended Wine: Charles Smith Velvet Devil Merlot, Washington State: \$35

Eggplant Lasagne | Layers of Seasonal Vegetables | Fried Eggplant | Basil Pesto \$24

Recommended Wine: Chapoutier Belleruche Côtes du Rhône, France: \$36

- Kindly advise your server of any food allergies -

ALL PRICES ARE IN US\$: 10% SERVICE CHARGE AND 15% GOVERNMENT TAX IS ADDITIONAL

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