



Emancipation Day

MENU


soup

Pepper Pot Soup  
Coconut Cream. Diced Vegetables. Dasheen Bud
or
Mannish Water
Spinners. Roast Goat Meat. Diced Vegetables



salad

Pickled Cucumber  
Lime Juice. Scotch Bonnet Pepper. Julienne Onion







entrée
(choice of 1)

Escoveitched Snapper or Steamed Snapper
Whole Snapper. Festival. Bammy (Fried or Steamed)
Grilled Butter Lobster Tail 
Scalloped Potatoes. Sautéed Green Beans
Curried Mutton
Spinners. Jasmine Rice. Fried Plantain. Steamed Vegetables
Braised Oxtail 
Broad Bean. Rice and Peas. Garlic Broccoli
Jerked Chicken Quarter 
Roasted Sweet Potato. Butter Glaze Carrot. Jerk Sauce
Vegetable Run-Down  
Coconut Cream. Red Peas. Scotch Bonnet Polenta

dessert
(choice of 1)

Ginger Cake
Vanilla Icing Glaze
Rum & Raisin Coconut Cheesecake 
Sweet Potato Pudding
Coconut Custard
Banana Fritter with Jackfruit Ice Cream 

J\$7,800
per person
+ 10% GCT & 10%
service charge

 = Vegetarian  = Vegan  = Gluten Free  = No Added Sugar
 = Contains Nuts  = Dairy Free

Please advise Maitre d' of any food allergies. All fish may contain bones
Beverages at an additional cost

