

Karaoke & Cocktails MENU

Appetizer

Roasted Red Pepper & Coconut Soup (V | DF | GF)

Smooth roasted red peppers blended with coconut milk, island spices, and aromatic herbs.

Caribbean Fish Cakes

Golden-fried local fish cakes served with a light herb dipping sauce and fresh garnish.

Exotic Greens with Local Fruits (V | DF | GF)

Mixed greens tossed with seasonal local fruits, toasted seeds, and a citrus vinaigrette.

Charred Pumpkin & Chickpea Salad (V | DF)

Smoked pumpkin, crispy chickpeas, and baby spinach with a tahini-lemon dressing.

Main Course

Stuffed Eggplant (V) - EC\$180

Roasted eggplant filled with quinoa, chickpeas, and spinach, finished with herbs and light seasoning.

Herb-Roasted Turkey Roulade - EC\$195

Tender turkey roulade oven-roasted with fresh herbs and served with a thyme-infused jus.

Pan-Seared Mahi Mahi - EC\$205

Fresh mahi mahi pan-seared and finished with lemon caper butter, served with seasonal vegetables.

Slow-Braised Spinach-Stuffed Leg of Lamb - EC\$230

Braised leg of lamb stuffed with spinach, slow-cooked in red wine and aromatics, served with a rich natural jus.

Sides (Served with Main Courses)

- Garlic Mashed Potatoes
- Coconut Peas & Rice
- Honey-Roasted Root Vegetables

Dessert

Strawberry Cheesecake

Creamy baked cheesecake finished with a smooth strawberry glaze.

Red Velvet Cake

Moist red velvet sponge layered and served with vanilla cream.

Chocolate Cake

Rich chocolate cake filled with white chocolate cream and finished with warm chocolate sauce.

Prices are stated in EC dollars and are inclusive of a 4-course dinner,
a bottle of wine per table, 10% Service Charge and 10% VAT
(V): Vegan | (GF): Gluten free | (DF): Dairy Free