



Alexander's Restaurant

THE
COURTLEIGH

HOTEL & SUITES
www.courtleigh.com

MENU

STARTERS

Pulled Oxtails | Dasheen Napoleon | Roasted Pumpkin Cream | Scotch Bonnet Foam \$15
Recommended Wine: Yellow Tail Merlot, Australian: \$29

Alexander Seafood Cocktail | Tender Spiny Lobster | Avocado Mousse
| Tiger Prawns | Jamaican Rum- Infused Marie Rose Sauce \$16 (gluten-free)
Recommended Wine: Mondavi Private Selection Chardonnay, California: \$37

Curried Tiger Shrimp | Caramelized Onions & Grilled Pineapple
| Cauliflower Puree \$14 (gluten-free)
Recommended Wine: Kim Crawford Sauvignon Blanc,
Marlborough, New Zealand: \$49

Roasted Duck Brushchetta | French Baguette | Tomato-Tamarind Chutney \$14
Recommended Wine: Meimi Pinot Noir, Napa Valley: \$47

Organic Baby Greens | Bleu Cheese Crumble | Spicy Popcorn | Dried Cranberries | Candied Bacon |
Lime Dressing \$13 (gluten-free)
Recommended Wine: Meimi Pinot Noir, Napa Valley :\$47

ENTREE

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

Recommended wine: Kim Crawford Sauvignon Blanc, Marlborough, New Zealand :49

Steak au Poivre | Beef Tenderloin | Smoked Potato Puree | Grilled Broccoli & Cauliflower |
Appleton Cream \$45
Recommended Wine: Heavyweight Cabernet Sauvignon, California : \$39

Grilled Chicken Supreme | Polenta Corn Cake | Carrot Puree
| Onion Marmalade | Appleton Rum Demi-Glace \$30
Recommended Wine: Charles Smith Eve Chardonnay, Washington State: \$39

Steamed Pak Choy Wrapped Snapper with Jamaican Crayfish Mousse | Pickled Vegetables
| Tomato Curry-Lemongrass Vinaigrette \$38
Recommended Wine: Kim Crawford Sauvignon Blanc, Marlborough, New Zealand: \$49

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 Cotes du Rhone, France: \$36

Roasted Vegetable & Tofu Timbale | Crispy Onion Straws
| Coconut Curry Sauce \$24 (gluten-free/vegan)
Recommended Wine: Charles Smith Kung Fu Girl Riesling, Washington State \$36

Kindly advise your server of any food allergies -

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