Alexander's Restaurant

Express LUNCH MENU

MONDAY, DECEMBER 21, 2026

APPETIZER

Cream of Pumpkin Soup
or
Sorrel BBQ Chicken Wings
with spicy wonton chips and sorrel bbq sauce

ENTREES

Scotch Bonnet Pepper crusted Lamb Chop
Mango peppercorn gravy, truffle parmesan potato wedges, buttered cauliflower & broccoli

Pan-seared Teriyaki Snapper Fillet
Steamed scallion infused jasmine rice, stir-fried root vegetables and miso cucumber salsa

Slice of Honey Baked Ham

DESSERT

Red Velvet Cake
with coffee sauce
or
Jamaican Fruit Cake

US $40.00

Price Subject to Government Tax & 10% Service Charge

Alexander's Restaurant

Express LUNCH MENU

TUESDAY, DECEMBER 22, 2026

APPETIZER

Jamaican Red Peas Soup
or
Duo of Avocado, Cream Cheese & Walnuts
and
Curry Chicken Tarts with Mango Chipotle Chutney

ENTREES

Coconut Crust Red Snapper Fillet
served with buttermilk sweet plantain mash and glazed carrot & string bean

Ginger-Honey Cure Chicken Breast
Cure with ginger, honey, jack daniel and local spices for (24 hrs), pan seared and served with vegetable sofrito, coconut rice and jerk butter sauce

Slice of Honey Baked Ham

DESSERT

Mango Crème Brulee
or
Jamaican Fruit Cake

US $40.00

Price Subject to Government Tax & 10% Service Charge

Alexander's Restaurant

Express LUNCH MENU

WEDNESDAY, DECEMBER 23, 2026

APPETIZER

Jamaican Red Peas Soup
or
Soup of the Day

ENTREES

Spicy Parmesan Crusted Pork Chop
served with onion & bacon jam, callaloo mash potato and glazed vegetables

Allspice Grilled Lobster Kebab
served with coconut red curry sauce, sweet potato mash and summer vegetables

Slice of Honey Baked Ham

DESSERT

Coffee Cheesecake
or
Jamaica Fruit Cake

US $44.00

Price Subject to Government Tax & 10% Service Charge

Alexander's Restaurant

Express LUNCH MENU

THURSDAY, DECEMBER 24, 2026

APPETIZER

Island Fried Calamari Salad
with tropical fruit chutney
or
Soup of the Day

ENTREES

Jerk Lobster Salad Wrap with Cilantro Pineapple Slaw
Tender lobster meat tossed with red onion, garlic, lime juice, peppers and fresh herbs mixed in lime sour cream emulsion lased with pineapple slaw seved with fresh garden greens and balsamic dressing

Oxtail stuffed Chicken Breast
braised oxtail stuffed in chicken breast with rice & peas, fried ripe plantain and finished with oxtail wine sauce

Slice of Honey Baked Ham

DESSERT

Black Forest Cake
or
Jamaican Fruit Cake

US $42.00

Price Subject to Government Tax & 10% Service Charge