



Alexander's Restaurant

Menu

STARTERS

Oxtail Napoleon:

Pulled Oxtail | Dasheen Rosti | Roasted Pumpkin Cream | Scotch Bonnet Foam \$15
Recommended Wine: Yellow Tail Merlot, Australia: \$29

Alexander Seafood Cocktail:

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

Curried Tiger Shrimp:

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

Roasted Duck Bruschetta:

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

The Alexander:

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

Soup Trio:

Cream of Pumpkin | Crayfish Bisque | Roasted Carrot with Sweet Potato \$10

Menu

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 :

Steamed Snapper | 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

Baked Vegetable Cannoli:

Quinoa | Spicy Tomatoes \$24

Recommended Wine: Chapoutier Belleruche Cotes du Rhone, France: US\$36

Roasted Vegetable & Tofu Timbale:

Crispy Onion Straws | Coconut Curry Sauce (gluten-free/vegan): \$24

Recommended Wine: Charles Smith Kung Fu Girl Riesling, Washington State \$36

THE COURTLEIGH HOTEL & SUITES

ALL PRICES ARE IN US\$, 10% SERVICE CHARGE AND 15% GOVERNMENT TAX IS ADDITIONAL
RECOMMENDED WINES ARE PRICED PER BOTTLE