



The Liming

BEQUIA

Entrée

Bequia caught Lobster Risotto, Plantain Chips and Tarragon
White St Vincent Crab Meat, Celeriac, Apple, Brown St Vincent Crab Meat and Sea Herbs
Pan-fried Ox tongue, Salsa Verde and Oyster Emulsion
Thinly Sliced Vincentian Octopus, Sautéed Potatoes, Capers, Paprika and Lemon
Wild Mushrooms, Creamy Polenta, White Truffle Oil and Parmesan
Bequia caught Kingfish Sashimi, Cucumber, Pickled Red Onion, Apple, Avocado with a Lemon and
Ginger Dressing

Main-Course

Pan-fried Local Grouper, Callaloo, Chickpeas and Mussels in a Creole Tomato sauce
Marinated Jerk Local Chicken Breast, Plantain Purée, Spinach and Kidney Bean Sauce
Prawn Coco Curry, Coconut Rice, Coriander, Cashew Nuts, Mango and Scotch Bonnet Salad
9oz Ribeye Angus Steak, Roasted Onions, Pommies Anna, Caper and Raisin Purée
Lacquered Asian-Spiced Duck Breast, Celeriac, Roasted Carrots and Confit Potato
Parmesan Gnocchi served in a Light Tomato Sauce and Feta Cheese
Local Fresh Catch of the day

Fisherman's Sharing Special

Classic Fish Soup with mixed Local Catches and Bequia Lobster, served with Saffron Potatoes,
Carrots, Fennel, Paprika Mayonnaise and Toasted Bread (Two to Four Persons Sharing)

Desserts

Mango Parfait, Local Fruit Salad, Lemon Grass, Homemade Pistachio and Coconut Sorbet
Local Pineapple Tarte Tatin with Homemade Salted Caramel Ice Cream
Bequia Floating Island, Local Seasonal Fruit, Candied Almonds and Crème Anglaise
Cherry Clafoutis with Homemade Vanilla Ice Cream
Vincentian Rum and Ginger Cake with Caramelised Plantain and Homemade Yoghurt Sorbet
A Selection of Homemade Ice Cream and Sorbets

A 10% Discretionary Service Charge will be added to the final bill.
If you have any allergy requests, please inform your server.

The Art of Doing Nothing

Part of The Liming and ICMI Collection