

Entrée

Chilled Homegrown Tomato Gazpacho
Trinidadian Scallops Ceviche, Tomato Vinaigrette, Pickled Carrots and Sea Herbs
Classic Bequia Fishcake with Saffron Aioli and Salad
Chicken Club Sandwich

Salads

Roast Butternut Squash, Baby Gem, Pumpkin Seeds, Local Goat Cheese, Rocket and Orange Segment

Crispy Duck Leg, Green Mango, Papaya, Carrots, Coriander, Peanuts, Soya and Lime dressing Bequia Cobb Salad, Baby Gem, Local Chicken, Plantain, Tomato, Cheddar, Olives, Avocado and House Dressing

Main-Course

Whole Local Baby Chicken marinated in Lemon and Garlic, Salad leaves and Potatoes
9oz Ribeye Angus Steak, Sautéed Potatoes and Salad
Parmesan Gnocchi in a Light Tomato Sauce and Feta Cheese
Bequia Supreme Beef Burger with Lettuce, Plantain, Bacon, Cheese and Spiced Mayonnaise
Local Catch of the day

Desserts

Mango Parfait, Local Fruit Salad, Lemon Grass, Homemade Pistachio and Coconut Sorbet 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