



The Liming

BEQUIA

Entrée

- Butternut, Pumpkin and Feta Tart - \$10 USD - \$28 XCD
Homemade Corn Beef with Green Papaya and Mam Cham Dressing - \$12 USD - \$34 XCD
Pork Ribs Braised in Young Coconut Juice and Mustard Leaves - \$12 USD - \$34 XCD
Seared Scallops with Iberico Ham and Parsley Foam and Garden Salad Leaves - \$16 USD - \$44 XCD
Caesar Salad Choux Croquettes, Spinach Puree, Anchovy and Parmesan - \$11 USD - \$30 XCD

Main-Course

- Open Ravioli, Porcini Mushrooms, Shaved Parmesan, Basil Cream - \$17 USD - \$45 XCD
Fish Glazed with Lime Leaf, Pak Choi and Cinnamon Oil - \$ Market Price
Vincentian Whole Snapper:
Cooked in Turmeric, Spring Onions, Chilli and Banana Blossom - \$19 USD - \$52 XCD
Green Tea Smoked Duck Breast, Scallions, Coriander and Light Soy Sauce - \$29 USD - \$80 XCD
Slow - Roasted Pork Belly with Apple Sauce, Garlic Puree and Port Jus - \$21 USD - \$58 XCD
Pan Fried Barracuda, Chorizo, Butter Beans Stew, Runner Beans and Confit Onion - \$18 USD - \$50 XCD
Half Steamed Lobster with Garlic, Ginger and Basil Sauce - \$38 USD - \$102 XCD

Desserts

- Coconut Panna Cotta, Exotic Fruit Salad, Toasted Granola and Passion Fruit Sorbet - \$10 USD - \$28 XCD
Mango Kulfi with Mango Puree and Fresh Coconut - \$11 USD - \$30 XCD
Chocolate Mousse Cake with Strawberry Sorbet - \$14 USD - \$38 XCD
Melting Ginger Pudding, Caramel Custard Ice Cream - \$12 USD - \$34 XCD
Exotic Fruit Salad with Champagne Sorbet \$11 USD - \$30 XCD

Side Dishes

- Triple Cooked Chips - \$6 USD - \$16 XCD
Steamed Vegetables - \$10 USD - \$28 XCD
Jasmine Rice - \$8 USD - \$22 XCD

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