



# The Liming

BEQUIA

## Entrée

Orange Cured Tuna, Tartare, Bloody Mary, Lime Yoghurt, Avocado \$15 USD \$40 XCD

Summer Vegetable Gazpacho Soup, Crouton, Crème Fraiche \$10 USD \$27 XCD

Belly of Pork, Soy Cured Egg Yolk, Maple, Apple, Ginger, Mirin \$13 USD \$35 XCD

Snapper, Petit Ratatouille, Bell Pepper Puree, Basil, Black Olive \$14 USD \$37 XCD

## Main-Course

Roast Pumpkin, Goats Cheese, Spiced Pumpkin, Nuts & Seeds \$20 USD \$53 XCD

BBQ Spiny Lobster, Jerk Butter, Lobster Mayonnaise, Garden Salad, Lemon  
Vinaigrette (Half \$25 USD \$67 XCD) Whole \$50 USD \$133 XCD

Duck Breast, Spiced Cabbage, Charred Spring Onion, Madeira \$27 USD \$72 XCD

Barracuda, Sweet Potato, Yam Puree, Potato Crisp, Fish Velouté \$24 USD \$64 XCD

## Desserts

Chocolate Ganache, Caramelised Pineapple, Rum & Raisin Puree, Pineapple Ice Cream  
\$15 USD \$40 XCD

Pavlova, White Chocolate Mousse, Mango, Coconut Ice Cream \$14 USD \$37 XCD

Gingerbread, Pear Compote, Walnut, Pear & Ginger Ice Cream \$14 USD \$37 XCD

## Side Dishes

£8 USD \$21 XCD Per Side Dish

Triple Cooked Chips

Buttered Vegetables

Garden Salad

Herb New Potatoes

.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*