IN-ROOM DINING

DAYTIME MENU | 11 AM - 6 PM

STARTERS

GOLDEN COCONUT SHRIMP C — 28
Spicy Lime Remoulade

FRIED CHICKEN WINGS — 18
Available Floured, Naked or SOS
Choice of sauce: Asian BBQ (SE, SY), Sweet Chili, Buffalo, Mango Jerk, Blue Cheese (D)

PLANTAIN TACO E — 24
Corn or flour tortilla, sweet plantains, red onion, corn & black bean salsa, jalapeño, chipotle mayo

LOBSTER COAST TACO C, G — 30
Corn or flour tortilla, lettuce, avocado, red onion, jalapeño, lemon sambal

PULLED PORK TACO G, E — 28
Corn or flour tortilla, purple cabbage, cucumber, onion, spicy mayo

SALADS

PRAWN & AVOCADO D, C — 30
Baby rocket, potato croutons, cucumber, radish, citrus vinaigrette

ROASTED BEET & MANGO D — 26
Baby rocket, whipped feta, avocado, mint, balsamic vinaigrette, honey-roasted sunflower seeds

CHARRED CAESAR D, G, N, E — 22
Romaine lettuce, garlic croutons, soft-boiled egg, pine nuts, anchovies, parmigiano, caesar dressing

SIMPLY NATURAL — 20
Local greens, avocado, corn, tomatoes, carrot, cucumber, radish, pumpkin seeds, lemon-honey vinaigrette
Choice of protein: jerk chicken or shrimp (C)

FIRE GRILL

REEF LOBSTER TAIL D, C — 60
Seasonal lemon-herb butter

CATCH-OF-THE-DAY — 35
Coconut creole sauce

12 OZ NY STRIP — 50
Red wine onion & mushroom jus, herbs sauce

HALF CHICKEN D — 32
Jerk honey butter, white BBQ sauce

SIGNATURE BURGER D, G, E, SY, SE — 32
Johnny cake or brioche bun, sautéed onions, mushroom, bacon, swiss, cheddar, guacamole, BBQ, chipotle mayo
Choice of patty: angus beef or impossible

ASIAN-INSPIRED

EDEMAME SY, SE — 15
Shichimi-togarashi, lime, soy

DRAGON ROLL G, E, C, SY — 40
Shrimp tempura, crab, avocado, tempura flakes, unagi , spicy mayo

ANGUILLITA ROLL D, E, SY, SE — 35
BBQ snapper, spicy tuna, cream cheese, avocado, citrus ponzu, soy glaze, sesame, wasabi, ginger aioli

CRISPY SAKE ROLL D, G, E, F, SY — 38
Salmon, avocado, cream cheese, truffle aioli, sweet soy, crispy shallots

CHEF SWEETS' WORLD FAMOUS PAD THAI
Stir-fried rice noodles, vegetables, traditional sauce, peanuts, fried egg (P, E, F, SY)
Lobster (C) 50 | Shrimp (C) 35 | Chicken 33 | Veggie 26

GOURMET PIZZAS

BBQ CHICKEN G, D — 28
Hickory smoked BBQ sauce, pineapple, mozzarella, blue cheese

SEAFOOD D, G, F, C — 38
Lobster, shrimp, mahi, white sauce, basil pesto, mozzarella, garlic butter

MARGHERITA D, G — 26
Red sauce, mozzarella, basil pesto, tomato concasse

PEPPERONI D, G — 28
Red sauce, mozzarella

SIDES

PASSION FRUIT COLE SLAW — 6

RICE N PEAS — 8

FRIED PLANTAINS — 8

SEASONAL GRILLED VEGETABLES — 8

STREET CORN-OFF-THE-COB — 8

SIDE SALAD — 8

JOHNNY CAKES — 8

CLASSIC OR SWEET POTATO FRIES — 8
Truffle-parmesan fries (D) | 14

SWEET FINALE

TROPICAL FRUIT COCKTAIL — 18
Soursop essence

D - DAIRY | G - GLUTEN | N - NUT | P - PEANUT | E - EGGS | F - FISH | C - CRUSTACEAN
M - MOLLUSKS | SY - SOY | SE - SESAME | MU - MUSTARD | CE - CELERY | SU - SULFITES | L - LUPIN

Please inform us of any allergies or dietary requirements. All prices are in USD and subject to 18% service charge.

TO ORDER, PLEASE DIAL 5455 FROM YOUR IN-ROOM PHONE