IN-ROOM DINING

NIGHTTIME MENU | 6 - 10 PM

STARTERS

ANGUILLIAN CONCH CHOWDER D, M — 35
Potatoes, Carrots, Celery, Island Herbs & Seasonings, Cuban Tostones, Conch Salad

FARM TO TABLE SALAD D, G — 30
Shaved Brussels Sprout & Kale, Roasted Broccoli, Goat Cheese Croquette, Dried Cranberries, Pine Nuts, Tomatoes, Truffle-Honey Mustard Vinaigrette

PRAWN & PAPAYA SALAD E, C — 30
Tamarind Pepper Chutney, Scotch Bonnet Aioli, Chayote & Moringa Slaw

WEST INDIAN COD FRITTERS D, G — 28
Corn or flour tortilla, lettuce, avocado, red onion, jalapeño, lemon sambal

PLANT BASED

EDEMAME SY, SE — 20
Shichimi-togarashi, lime, soy

MANGO CHILI NODDLES D — 25
Soba noodles, mango, cucumber, avocado, herbs, ginger-lime 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)

SUSHI ROLLS

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

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

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

ASIAN-INSPIRED

CHICKEN GYOZA G, SY, SE — 25
Ginger, scallion, sesame, soy-chili dipping sauce

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

MAINS

CARIBBEAN ANGEL HAIR FRUTTI DI MARE G, D, F, C, M — 56
Lobster tail, mussels, mahi, shrimp, roasted tomato, garlic, leeks, oregano, white wine cream sauce

PUMPKIN & COCONUT CASARECCE G — 40
Roasted local pumpkin purée, coconut cream, sweet peppers, baby vegetables, pumpkin seeds

BIGEYE RED SNAPPER F — 55
Coconut curry velouté, basil emulsion, chili oil, green papaya & citrus slaw, pumpkin pilaf, long beans

CONFIT CHICKEN BREAST D — 50
Fowl jus, crispy cajun chicken skin, baby carrots, bacon mirepoix, parmesan polenta (d)

MALLIOUHANA STEAK COLLECTION — 80 / 75
RIBEYE (14 oz) / **FILET MIGNON** (8 oz)
Choice of crust: Malliouhana Style (D) **5**
Island Jerk (D) **5** | Lobster Thermidor (D, C) **25**
Choice of sauce: Dark rum & tamarind jus | Au poivre (D) | Chimichurri | Bordelaise (SY)

SIDES

SAUTÉED MUSHROOMS — 8

RICE N PEAS — 10

AU POTATO GRATIN — 15

STEAK FRIES — 12

GRILLED VEGETABLES — 14

SWEET FINALE

CHOCOLATE SUSHI D, G, N — 20
Yuzu & passion fruit compote, milk chocolate, crispy rice

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