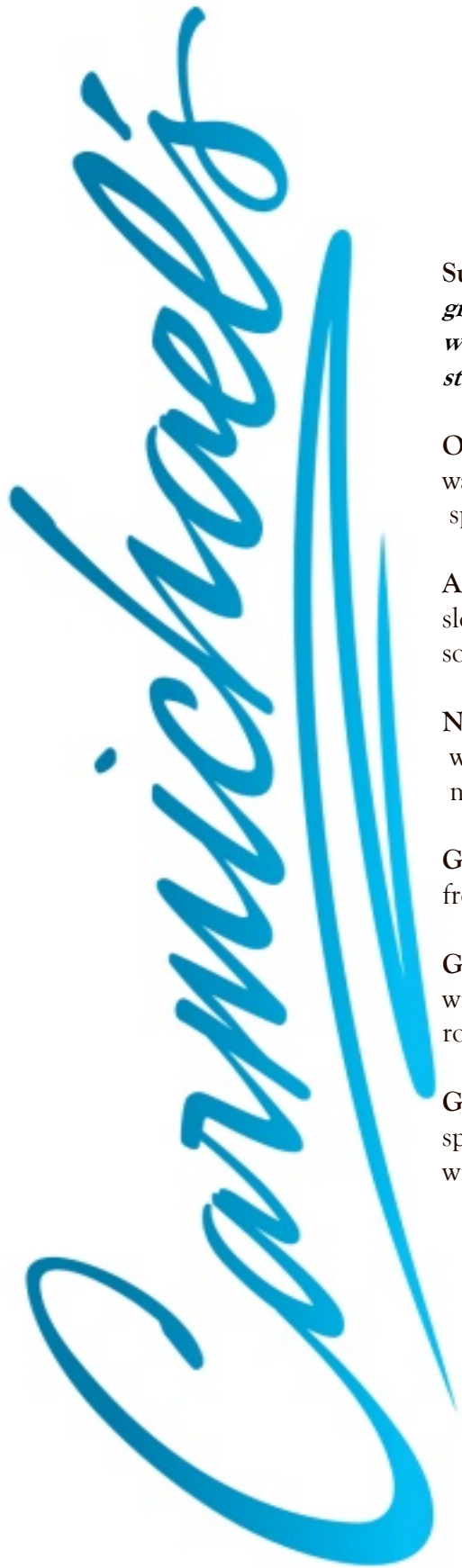


Mains

Organic Antiguan Sweet Potato Curry (Vegan) jerk roasted walnuts, basmati rice and corn tortilla	US\$27.00
Penne Arrabbiata (Vegetarian) tomatoes, chili pepper & olives	US\$13.40
Spinach & Goat Cheese Cannelloni sundried tomato pesto sauce, crumbled feta & herb crumbs	US\$17.70
Seafood Alfredo with scallops, bay shrimps, fresh catch, linguini pasta & fresh herbs	US\$28.00
Carmichaels Bouillabaise scallops, shrimp, snapper, calamari, saffron broth & crostini bread.	US\$32.00
Pan-fried Fillet of Salmon herb crushed potatoes & cherry tomato dressing	US\$25.00
Cajun Seasoned Mahi Fillet confit tomato, creole sauce, roasted peppers & garlic potatoes	US\$23.80
Thai Curry Shrimp rustic plantain mash, sautéed carrots & wilted spinach	US\$24.10

All Inclusive Supplements US\$40.00 per person
All Prices are subject to 10% Service Charge plus
12.5% ABST for In House Guest
15% ABST for External Guest



Mains

Surf & Turf <i>grilled petit filet of beef & grilled shrimp with sweet potato dauphinois port demi-flace, steamed vegetables</i>	US\$41.00
Oven Roasted Chicken Breast warm new potato salad, sautéed artichokes, spinach & gravy	US\$21.40
Assiette of Pork slow cooked pork belly, sweet potato, sous vide pork, raisin jam & apple puree	US\$30.00
New Zealand Rack of Lamb with parmesan mash, buttered greens & mint sauce	US\$42.10
Grilled Strip Loin Steak french fries, spinach & pink peppercorn sauce	US\$32.00
Gorgonzola Glazed Prime Angus Beef Fillet with steak potatoes, creamy carrot puree, roasted garlic mustard	US\$40.00
Grilled Ribeye Steak spring onion mash, sautéed mushrooms, wilted greens & garlic Butter	US\$36.00

All Inclusive Supplements US\$40.00 per person
All Prices are subject to 10% Service Charge plus
12.5% ABST for In House Guest
15% ABST for External Guest