

Starters

Mahi-Mahi Ceviche Lime & Orange – Cilantro – Papaya – Crispy Shallots	14
Organic Kale Salad Raisins – Marcona Almonds – Avocado – Pecorino Cheese	10
Chicken Satay Spring Onions – Salted Peanut Sauce	12
Crispy Pork Salad Young Spinach – Roasted Cashew Nuts – Sweet Chili Dressing	12
Blackened Shrimp Salad Mango – Avocado – Arugula Salad	17
Noodles & Rice	
Crispy Honey Chicken Glass Noodles – Shitake Mushrooms – Sesame Broth	18
Pad Thai Chicken – Shrimp – Peanuts – Coriander – Lime – Spicy Sambal	24
Thai Red Prawn Curry Grilled Pineapple – Cherry Tomatoes – Jasmine Rice	28
Local Fare	
South Caicos Seafood Pot Conch – Snapper – Grouper – Shrimp – Mussels – Jerk Crostini	29
Foil Grilled Whole Snapper Wilted Garlic Kale – Sweet Potatoes	35



The Grill (each grill item includes 2 side	e dishes)	
Half Young Chicken		26
Pork Schnitzel		28
Angus Beef New York Strip Steak		32
Filo Crusted Sole		29
Turks & Caicos Red Snapper		32
Rosemary Olive Oil Grilled Tiger Prawns		28
Grill Side Dishes		
Green Asparagus & Parmesan Mediterranean Sautéed Vegetables Thyme Roasted Fingerling Potatoes	Mashed Potatoes Peas & Rice Sautéed Garlic Spinac	h

Desserts

Homemade Cheesecake	9
Valrhona Chocolate Mousse Fresh Berries – Whipped Cream	9
Key Lime Pie Coconut Cream	8
French Vanilla Beignets Nutella Dip – Berry Compote – Vanilla Ice Cream	12
Ice Cream or Sorbet Vanilla or Chocolate Ice Cream – Raspberry or Mango Sorbet	9