



Rainforest Hideaway

To Start...

Thai Spiced Coconut and Pumpkin Soup

Rainforest Caesar Salad with Bacon

Chicken Samosa - with Homemade Goat Ricotta, Parma Ham & Chicken, Christophine Gratin & Tomato Coconut Sauce

Lump Crab Cake & Scallops - Banana Chutney (\$8 Supplement)

Tuna Tartar with Ponzu Sauce & Pickled Ginger Dressing

Main Courses...

Choose One Sauce and Two Sides with your Main Course



Grilled Black Angus Ribeye Steak

(10 oz) (\$10 Supplement)

Local Marinated Grilled Pork

Tenderloin

BBQ Baby Back Ribs

Grilled Jerk Marinated Chicken Breast

SAUCES: BBQ, Mild Jerk Reduction or Green Peppercorn

The
Land

Grilled Marinated Shrimps

Local Style Steamed Grouper

Seared Sesame Ginger

Marinated Tuna

Coconut Crusted Lionfish

SAUCES: Local Fruit Salsa, Turmeric Vanilla Veloute or Ginger

The
Sea

Chef Asa's Vegetarian Special

SIDE ORDERS:

St. Lucian Rice Pilaf

Jamaican Ackee with Saltfish

Potato Gratin

The
Garden

Local Dumplings in Coconut Curry
Sautéed Vegetables with Garlic Herbs

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To End...

White Chocolate Crème Brûlée

Lime & Raspberry Compote

Rich Velvet Chocolate Tart &

Ice Cream

Cashew Croquant Cheese

Cake

Tea & Vanilla Infused

Pineapple

Rum Sautéed Bananas

With Banana Cake and Rum & Raisin Ice Cream

Life Is
Sweet

SLHTA – Dine-Around Programme

A 3-Course Dinner

(Selected from our normal menu)

**Plus a Pre-Dinner Cocktail or Glass of House Wine
for an all-inclusive price of US\$55.00**

!.....Saving 20% over our normal menu prices.....!

Additional Drinks and any Food Supplements - will be charged separately
in EC dollars and are subject to a 10% service charge and 10% VAT

US dollars offered in cash are converted at EC\$2.50: US\$1.00

Our restaurant is smoke free, smoking available in the bar

Please alert your server to any allergies you may have before ordering



TRAVELERS' CHOICE®