



## BREAKFAST MENU

	\$US	\$EC
<b>ENGLISH BREAKFAST</b> - <i>Two eggs any style, sausage, bacon, mushroom tomatoes, baked beans and toast</i>	<b>\$21</b>	55ec
<b>ANTIGUAN BREAKFAST</b> - <i>Sausage, boiled egg, fried dumpling, salad, salt fish, spinach, johnny cakes and baked beans.</i>	<b>\$21</b>	55ec
<b>TAMARIND OMELETTE</b> - <i>Includes: onions, peppers, cheese</i>	<b>\$12</b>	32ec
<i>Add Veggies: tomatoes, mushroom, spinach</i>	<b>\$5</b>	13ec
<i>Add Proteins: ham, bacon</i>	<b>\$7</b>	18ec
<b>EGGS BENEDICT</b> - <i>Poached eggs, ham, english muffin and hollandaise sauce</i>	<b>\$15</b>	39ec
<b>EGGS FLORENTINE</b> - <i>Poached eggs, english muffin, hollandaise sauce, smoked salmon and Spinach</i>	<b>\$15</b>	39ec
<b>AMERICAN STYLE PANCAKE</b> - <i>Plain or blueberry, syrup topping</i>	<b>\$15</b>	39ec
<b>SPECIAL FRENCH TOAST</b> - <i>Brioche "perdue" toast, caramel and fruits</i>	<b>\$15</b>	39ec
<b>VIENNOISERIE PASTRY</b> - <i>Croissant or chocolate croissant or Raisin bread</i>	<b>\$5</b>	13ec
<b>FRESH FRUIT PLATE</b> - <i>Selection of seasonal fruits</i>	<b>\$15</b>	39ec
<b>CEREAL</b> - <i>Served with artisanal yogurt</i>	<b>\$10</b>	26ec
<b>SIDES</b>		
<b>BREAKFAST POTATOES</b>	<b>\$8</b>	21ec
<b>RATATOUILLE</b>	<b>\$8</b>	21ec
<b>SAUTEED MUSHROOMS</b>	<b>\$8</b>	21ec

*For special requests please ask for the Chef.  
Please inform your server for any dietary or allergic conditions  
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## LUNCH MENU

### STARTERS

	\$US	\$EC
<b>Cold soup of the day</b> - <i>Depending on product seasonality</i>	\$18	47ec
<b>Exotic tuna tartar</b> - <i>Fresh tuna, mango, avocado, soya and sesame seasoning</i>	\$22	57ec
<b>Vegan semolina</b> - <i>Broccoli, cauliflower, tofu, currants, mint and avocado, pinenuts</i>	\$18	47ec
<b>Lobster spring roll</b> - <i>Lobster, soya bean, mint and avocado, local sweet chili sauce</i>	\$22	57ec

### SALADS MAIN

<b>Lobster</b> - <i>Lobster, mix lettuce, grapefruit, tomato cherry, passion fruit vinaigrette</i>	\$30	78ec
<b>Mediterranean</b> - <i>Roasted sweet pepper, tomatoes, fresh tuna, corn, olive, fetta</i>	\$25	65ec
<b>Caesar</b> - <i>Romain salad, crouton, parmesan, tomatoes, special Caesar dressing</i>	\$18	47ec

### MAIN COURSE

<b>Homemade tacos</b> - <i>Corn tortilla, beef or fish or tofu, pico de gallo, chipotle dressing</i>	\$40	104ec
<b>Angus beef flank</b> - <i>Served with mash potatoes, shallot sauce</i>	\$42	109ec
<b>Catch of the day</b> - <i>Depending on arrivals</i>	\$40	104ec
<b>Tuna medallion</b> - <i>Caribbean ratatouille and sweet pepper coulis</i>	\$40	104ec
<b>Lamb chops</b> - <i>Grilled lamb chop served with sweet mash potatoes and reduction juice</i>	\$45	117ec

### DESSERT

<b>Antigua classic bread pudding</b> - <i>Artisanal rum raisin ice-cream, rum glaze</i>	\$15	39ec
<b>Chocolate fondant</b> - <i>Served with artisanal vanilla ice cream and whipped cream</i>	\$16	42ec
<b>Vanilla panna cotta</b> - <i>Topped with berry coulis</i>	\$16	42ec
<b>Pineapple carpaccio</b> - <i>Marinated with citrus syrup topped with passion fruit sorbet</i>	\$16	42ec
<b>Assorted ice-cream &amp; sorbet</b> - <i>per scoop</i>	\$5	13ec

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## DINNER MENU

### STARTERS

	\$US	\$EC
<b>Lobster bisque</b> - <i>Local lobster velouté served with gourmet toast</i>	\$20	52ec
<b>Eggplant mille-feuille</b> - <i>Smoked eggplant caviar and eggplant chips</i>	\$18	47ec
<b>Crab timbale</b> - <i>Crab meat, passion fruit mayonnaise, guacamole and pico de gallo</i>	\$22	57ec
<b>Marinated salmon</b> - <i>Served with blinis and dill cream</i>	\$22	57ec
<b>Beef carpaccio</b> - <i>Angus beef, arugula, pinenuts, parmesan, shallots and balsamic</i>	\$20	52ec

### MAIN COURSE

<b>Prime Angus beef</b> - <i>Prime Angus beef tournedos with rosti potatoes, reduction juice</i>	\$40	104ec
<b>Seafood fettuccine</b> - <i>Lobster, shrimp, mussel, clams and curry creamy sauce</i>	\$42	109ec
<b>Catch of the day</b> - <i>Depending on arrivals</i>	\$40	104ec
<b>Tuna medallion</b> - <i>Caribbean ratatouille and sweet pepper coulis</i>	\$40	104ec
<b>Duck magret</b> - <i>Served with mango chutney, sweet mash potatoes and fried plantain</i>	\$45	117ec

### DESSERT

<b>Antigua classic bread pudding</b> - <i>Artisanal rum raisin ice-cream, rum glaze</i>	\$15	39ec
<b>Chocolate fondant</b> - <i>Served with artisanal vanilla ice cream and whipped cream</i>	\$16	42ec
<b>Vanilla panna cotta</b> - <i>Topped with berry coulis</i>	\$16	42ec
<b>Pineapple carpaccio</b> - <i>Marinated with citrus syrup topped with passion fruit sorbet</i>	\$16	42ec
<b>Cinnamon apple tarte</b> - <i>Puff pastry apple tarte topped with whipped cream</i>	\$15	39ec

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## KIDS MENU

1 meal + 1 soda or water + 1 dessert

20 us - 52 ec

Tamarind Angus beef burger and fries

Vegetarian or pepperoni pizza

Tender chicken and fries

Fish and chips

Tomato spaghetti

Chocolate cake

Ice cream or sorbet

Fruit cup

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## POOL & BEACH MENU

	\$US	\$EC
<b>Tamarind Angus beef burger</b> - <i>bacon, onion chutney, berry ketchup, Swiss cheese</i>	<b>\$26</b>	68ec
<b>Homemade tacos</b> - <i>Corn tortilla, beef or fish or tofu (2 tortillas)</i>	<b>\$25</b>	65ec
<b>Mozzarella in carozza &amp; pesto</b> - <i>Mozzarella deep fried serve with pesto sauce</i>	<b>\$18</b>	47ec
<b>Vegetables tempura</b> - <i>Broccoli, cauliflower, zucchini</i>	<b>\$16</b>	42ec
<b>Lobster roll</b> - <i>Homemade brioche stuff with lobster, chipotle mayo, corn, celery, chives</i>	<b>\$30</b>	78ec
<b>Ultimate wings platter</b> - <i>8 pieces served with 3 sauces</i>	<b>\$20</b>	52ec
<b>Salt fish accras</b> - <i>served with sweet chili sauce</i>	<b>\$18</b>	47ec
<b>Jerk pulled pork sandwich</b> - <i>slow cooked pork brisket, baguette</i>	<b>\$20</b>	52ec
<b>Guacamole and tostada</b> - <i>Fresh avocado with tomatoes, red onion and cilantro</i>	<b>\$15</b>	39ec

### SIDES

<b>Home made french fries</b>	<b>\$15</b>	39ec
<b>Ratatouille</b>	<b>\$15</b>	39ec
<b>Mixed salad</b>	<b>\$15</b>	39ec

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### WILD TAMARIND COCKTAILS

<b>BUTTERFLY</b> - Botanist gin, raspberry liquor, lemon juice, champagne	<b>\$17</b>	44ec
<b>TROPIC ROASTED</b> - Silver Cuervo tequila, roasted pineapple, lime juice, ginger ale	<b>\$13</b>	34ec
<b>PASSION FRUIT RUM</b> - English Harbour 5years, passion fruit puree, lime juice, nutmeg	<b>\$13</b>	34ec
<b>TEMPTATION MARTINI</b> - Stoll Vodka, fresh tamarind syrup, mango, lime, prosecco	<b>\$15</b>	39ec
<b>MORNING GLORY</b> - Mount Gay rum, mango, muddled ginger, bitter, lime juice	<b>\$13</b>	34ec
<b>THE FIX</b> - Jack Daniel, honey, lime	<b>\$13</b>	34ec
<b>G.Y.P.G</b> - Campari, gin Tanqueray, muddle pomegranate, triple sec, apple juice	<b>\$15</b>	39ec
<b>TROPICAL DESIRE</b> - Longueteau rum, infused orange and pineapple, muddle mint, pomegranate juice, orange bitters	<b>\$15</b>	39ec

### WILD TAMARIND MOCKTAILS

<b>BLUEBERRY RUSH</b> - Fresh blueberry, lime juice, coconut cream	<b>\$8</b>	21ec
<b>TAMARIND HILLS</b> - Tamarind juice, lime, club soda, mint leaf	<b>\$8</b>	21ec
<b>GREEN GARDEN</b> - Cucumber, lime, club soda, mint, ginger beer	<b>\$8</b>	21ec
<b>THE SPECIAL</b> - strawberry puree, blueberry, almond milk, banana	<b>\$10</b>	26ec

### WINE BY THE GLASS

#### ROSE

<b>TI BALTH ANTIGUA</b> - PAYS D'OC FRANCE	<b>\$10</b>	26ec
<b>CALAENTA MERLOT ROSATA</b> - ITALY	<b>\$10</b>	26ec
<b>GRIS BLANC BY GERARD BERTRAND</b> - PAYS D'OC FRANCE	<b>\$10</b>	26ec
<b>MEDITERANEE FIGUIERE</b> - PROVENCE VDP MED FRANCE	<b>\$12</b>	31ec

#### WHITE

<b>GAZELLA</b> - VINHO VERDE PORTUGAL	<b>\$10</b>	26ec
<b>LES PARCELLES</b> - SAUVIGNON, LOIRE VALLEY FRANCE	<b>\$10</b>	26ec
<b>EXTRA BLANC BY GERARD BERTRAND</b> - GRANACHE IGP PAYS D'OC FRANCE	<b>\$10</b>	26ec
<b>ARDECHE LOUIS LATOUR</b> - CHARDONNAY FRANCE	<b>\$12</b>	31ec

#### RED

<b>ARGENTO RESERVA</b> - MALBEC ARGENTINA	<b>\$10</b>	26ec
<b>DOUDET NAUDIN</b> - PINOT NOIR FRANCE	<b>\$10</b>	26ec
<b>CHATEAU HAUT BARAILLOT</b> - BORDEAUX SUPERIEUR FRANCE	<b>\$12</b>	31ec

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