

Starters

Pan-fried Veal Sweet Breads

Honey Caramelized Celery, Semi Candied Tomatoes
US\$16.50 EC\$44.15

Bouquet of Local Green Salad

Cucumbers, Herb Croutons, Cherry Tomato & Citronette dressing
US\$13.50 EC\$36.45

Crudo of Local Catch

Roasted Seaweed, Tobiko Caviar, Celery Leaves, Tamarind Ginger Soy infusion
US\$15.95 EC\$41.95

Garlic Cockles

Leek Confit and Bitter Ale Butter Sauce Sugar Ridge Bakery Toast Points
US\$17.65 EC\$47.50

Warm Tomato Brushetta

Age Balsamic Reduction, Goat Cheese, Rosemary Bread
US\$14.50 EC\$39.00

Caramelized Onion and Roquefort Cheese Tart

Micro Arugula Salad
US\$22.50 EC\$60.75

Green and White Asparagus Salad

With Rum cured Salmon/lemon Vinaigrette
US\$17.50 EC\$47.25

Charred Ribeye Tartare

Pumpkin seeds/pumpkin Flower/local Tamarind/Black Pepper Cracker
US\$19.50 EC\$52.00

Local Sea Urchin & Crab Bisque

Red pepper rings/ Crème fresh/ cilantro
US\$17.50 EC\$47.20

Crispy Duck Salad

Bean Sprouts, Fresh Cilantro, Swiss chard, and Ginger Hoisin Dressing
US\$15.50 EC\$41.00



Mains

Duet of Local Rabbit

Braised Rabbit Ravioli, Crispy Loin, Shell Beans Ragù, Whole Grain Mustard Sauce

US\$30.00 EC\$81.00

Beef Short Ribs

Cote de Rhone Braised, Garlic Potatoes, Horseradish Cream, medley of Vegetable

US\$40.00 EC\$108.00

Maple Leaf Duck Two Ways

Crispy Breast, Confit Leg with Yucca Crouquets and Sherry Gastrique

US\$38.00 EC\$102.00

All Inclusive Supplement US\$9.65

Beef Wellington

Fillet de Beouf, Comfit Shallots, Pommes Gallette, Shiraz Reduction

US\$47.00 EC\$126.00

All Inclusive Supplements US\$9.65

Pistachio Crusted Grouper

Pistachio Crusted Grouper with/Cockles/Pork Belly/Croquets of Local Yam/ Sweet corn Burre Blanc

US\$33.00 EC\$89.10

Chicken Breast

Chicken Breast Ballontine/Mushroom Duxcelle/ Local spinach/Crispy Potatoes Basket/

Chicken au jus/Pistachio

US\$30.00 EC\$77.50

Pork Tenderloin

Coffee Crusted Pork Tenderloin-Twice Bake Plantain Soufflé, Crispy Fried Plantains,
Sweet Pea Coulis, Cappuccino Air

US\$27.00 EC\$72.90

All prices are subject to 10% Service Charge plus
12.5% ABST for In House Guest
15% ABST for External Guest



Mains

House Made Crab & Spinach Cannelloni

Ricotta cheese, Basil bread crumbs, Sundried tomato pesto
US\$27.00 EC\$72.90

Herb Crusted & Roasted Rack of Lamb

With Rosemary Polenta, local Spinach, Mint Jus
US\$47.00 EC\$126.90
All Inclusive Supplement US\$17.00

Surf & Turf

Grilled Petit Filet of Beef & Broiled Lobster Tail with Sweet potato Dauphinos/ Port Demi-Glace & Lemon US\$41.00 EC110.10
All Inclusive Supplement US\$17.00

West Indies Curry Shrimp

House Made Pepper Parpedelli Pasta, Wilted Spinach and Green Peas
US\$30.50 EC\$81.45
All Inclusive Supplements US\$4.75

Carmichaels Bouillabaise

Scallops, Shrimp, Grouper, Calamari, Saffron Broth, Crostini Bread.
US\$32.00 EC\$86.00

Dry Rubbed Ribeye Steak

Comes with creamy Potatoes and Sautéed Mushrooms, Shallot Demi
US\$41.00 EC\$110.00

Caribbean Spiny Lobster

Butter poach Lobster, Jerk Tofu, Turmeric Broth, Vichy Carrots
Market price

Carmichaels Catch du jour

Salsify/Citrus Salsa/Beetroot Burre Blanc

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Desserts

Crème Brulee Sampler

Featuring/Mint/Salty Caramel & Coconut

US\$14.00 EC\$37.80

Chocolate Sampler

Lava cake/White & Dark Chocolate Gelato/chocolate Mousse

US\$14.50 EC\$39.15

Local jackfruit Panna Cotta

Macadamia nut soil/Lime Jelly

US\$12.00 EC\$32.40

Dessert Sushi Coconut

Pineapple/ Candied Ginger/Wasabi chocolate Ganache/Strawberry

US\$15.00 EC\$37.80

Assorted Cheese Plate

Local honey/local jam/Sugar Ridge Bread/ Champagne Grapes.

US\$14.50 EC\$39.15

Classic apple Tart Tatin

Vanilla Ice Cream/ Apple Crisp

US\$14.50 EC\$39.15

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