

# The Cove Restaurant

## Appetizers

<b>ONION SOUP</b>	9.00
caramelised onions   veal stock   gruyere	
<b>GOATS CHEESE TART (V)</b>	12.00
puff pastry   pear   balsamic reduction	
<b>TUNA TARTARE (GF)</b>	16.00
wasabi   ginger   avocado	
<b>THE COVE SIGNATURE SALAD (V) (GF)</b>	16.00
lemon   olives   honey   zucchini	
<b>THE COVE CAESAR SALAD</b>	12.00
romaine lettuce   croutons   parmesan with chicken (14.00) or shrimp (16.00)	
<b>CHAR-GRILLED SQUID (GF)</b>	14.00
lemon   quinoa   pumpkin	
<b>CRAB CAKES</b>	15.00
spices   cucumber   mango aioli	
<b>BUTTERNUT 'ARANCINI' (V)</b>	14.00
fried risotto cakes   lemon crème fraiche   red pepper dressing	
<b>SHRIMP COCKTAIL (S) (GF)</b>	17.00
garlic roasted shrimp   crisp salad   marie rose dressing	
<b>LOBSTER COCKTAIL</b>	18.00
local spiny lobster   crisp salad   marie rose dressing	

All prices are displayed in US\$. 10% service charge & 15% government tax will be added  
(12.5% for hotel residents).

(v) vegetarian    (gf) gluten free    (s) contains shellfish    (n) contains nuts

## Mains

<b>COVE SIGNATURE MAHI_MAHI (GF)</b> en paupiette   pernod   potato   olives   fennel	38.00
<b>BEEF STROGANOFF</b> red onion   cornichon   mushrooms   rice	36.00
<b>LOIN OF LAMB</b> fondant potato   minted peas   thyme jus	42.00
<b>PAN-SEARED SNAPPER</b> crushed potatoes   julienne vegetables   chilli butter	32.00
<b>CORN-FED CHICKEN (GF)</b> leek & mushroom ragout   creamed potato   port reduction	32.00
<b>ROAST DUCK 'A L'ORANGE</b> confit leg   potato purée   orange reduction	36.00
<b>LOBSTER THERMIDOR (S)</b> mushroom   brandy   gruyere   rice	42.00
<b>SPAGHETTI AGLIO E OLIO</b> garlic   chilli   cherry tomatoes   parmesan   extra virgin olive oil	28.00

## Connoisseur's Choice

*Each item on the Connoisseurs' Choice selection has been handpicked for quality and taste, the beef is aged for 28 days, the Lamb for a minimum of 14 days. This creates a tender and succulent cut of meat we are confident you will savour.*

<b>8OZ FILLET STEAK</b> 28 days aged prime cut	55.00
<b>8OZ SIRLOIN STEAK</b> 28 days aged prime cut	54.00
<b>10OZ RIB EYE</b> 28 day aged prime cut	51.00
<b>WELSH RACK OF LAMB</b> 14 days matured French trimmed	52.00
<b>WHOLE GRILLED LOBSTER TAIL</b> garlic   parsley butter	50.00

*All items on the Connoisseur's Choice are an additional supplement of US\$10 if staying on All Inclusive*

### **SAUCES**

béarnaise | peppercorn | red wine jus | chilli & garlic butter

### **SIDES** –PLEASE CHOOSE TWO TO ACCOMPANY YOUR DISH

fries | mashed potato | spinach | green salad |  
buttered local vegetables | wild & steamed rice |

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## Dessert

<b>WHITE CHOCOLATE CRÈME BRULÉE</b> rosemary sable biscuits	<b>9.00</b>
<b>'SCANDINAVIAN' ICED BERRIES</b> hot white chocolate sauce   berry coulis	<b>10.00</b>
<b>HOT CHOCOLATE FONDANT (N) ALLOW 10 MINUTES</b> salted caramel ice cream   praline   grand marnier	<b>11.00</b>
<b>CARAMELISED BANANNA CREPE (N)</b> frangelico   caramel sauce   hazelnut ice cream	<b>11.00</b>
<b>LEMON POSSET 'TRIFLE'</b> langues de chat   spice berry compote	<b>9.00</b>
<b>CHEESE &amp; CRACKERS</b>	<b>12.00</b>
<b>COVE ICE CREAM &amp; SORBET SELECTION</b> please inquire with your waiter for tonight's selection	<b>9.00</b>

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# Bartley's

Bartley's cuisine is a fusion of African, Amerindian, British, Spanish, French, Dutch, East Indian & Chinese influences. These traditions were brought from the many homelands of this region's population.

## STARTERS

Aubergine fritters (v) <i>sweet mango chutney</i>	\$ 8
Sweet potato & beetroot salad (v) (gf) <i>mixed salad, chickpeas, tamarind dressing</i>	\$ 10
Line-caught wahoo ceviche <i>fresh local fish marinated in a citrus drizzle</i>	\$ 12
Grilled King prawns (sf) <i>masala spices, roasted garlic oil</i>	\$ 13
Lobster, watermelon & goat cheese salad (sf) (gf) <i>avocado, citrus dressing, balsamic glaze</i>	\$ 14
Spiced crispy squid (sf) <i>lemon aioli, mixed salad</i>	\$ 11
Tomato, spinach & red onion (v) (gf) <i>ginger and citrus dressing, rocket and baby leaf spinach</i>	\$ 10

**All starters available on "sharing plates" (fasting portions)**

**3 choices per sharing plate for a couple**

**4 choices per sharing plate for larger parties**

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# Bantley's

## SOUP OF THE DAY

\$ 8

## ENTREES

Pan Seared Snapper (gf) \$ 31  
*okra & cou cou, spicy creole tomato sauce*

Strip loin Steak marinated mojo style with citrus, garlic and coriander \$42  
*baked sweet potato wedges with mixed greens*

Locally caught fish corvina wrapped in banana Leaf \$ 35  
*coconut rice, leek, cherry tomato, spinach, lemongrass*

Spinach & red bean macaroni and cheese (v) \$ 19  
*mixed leaf greens*

Jerked chicken breast \$ 29  
*sautéd spinach, coconut & herb rice*

Lamb chops marinated with spicy Caribbean geera \$ 44  
*baked sweet potato wedges with grilled okra*

*(All Main Courses can be served with French Fries or Jerk Fries)*

## DESSERT

Double ginger chocolate mousse \$ 9

Pumpkin lava cake and black pepper custard \$ 12

Passion lime meringue pie \$ 11

Peanut butter cheesecake with grape jelly (n) \$ 10

Mango mojito sorbet (gf) \$ 9

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# PALM RESTAURANT

## DINNER SPECIALS

SUNDAY

INTERNATIONAL BUFFET

MONDAY

A la Carte menu &



TUESDAY

A la Carte menu &



(flavours of Asia)

WEDNESDAY



THURSDAY

A la Carte menu &



(flavours of India)

FRIDAY

A la Carte menu &



SATURDAY

A la Carte menu &

