

breakfast menu

served daily from 7:30 AM to 10:30 AM

daily pastry 18

homemade granola served choice of yogurt or milk 18

seasonal fruit salad 19

yogurt 13

eggs 26

two free range egg cooked to your liking
poached | scrambled | boiled | fried
w/choice of one of crispy bacon | sausages | ham

omelette 33

w/ your choice of any 3 of
ham | cheese | onions | peppers | tomatoes
eggs / omelettes are served with choice of white | whole wheat toast

smoked salmon bagel 33
lemon | chives | cream cheese

south point pancakes 25
w/ maple syrup or jam and seasonal fruit choice

beverages

coffee 16
espresso | americano | cappuccino | latte | french press | iced
coffee

tea | hot chocolate 10

a selection of teas to choose from

juices 15

apple | orange | pineapple | cranberry | tomato

all prices are in ec \$ (exchange usd1 = xcd 2.6) and are inclusive of
15% abst (vat) a 10% service charge will be added

sushi

small plates

miso soup (ve) 22

edamame in sea salt (ve) 29

seaweed salad w/ ginger dressing (ve) 34

seared sesame tuna served with seaweed salad 54

gyoza chicken dumplings 36

all shrimp tempura w/ zucchini (4 pieces) 54

cucumber wrapped salmon, miso vinaigrette and pickled radish 54

tataki of fresh black angus beef or yellow fin tuna -seared 54
rare and topped with sliced jalapeño and ponzu sauce

sashimi & nigiri

nigiri 28

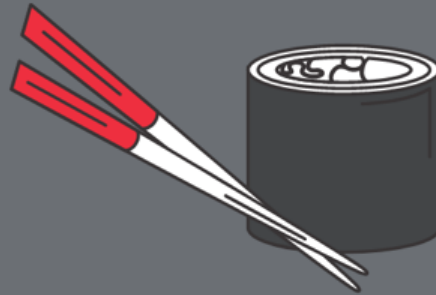
2 pieces | choice of tuna | salmon | yellow tail | eel | shrimp

sashimi 36

4 pieces | choice of tuna | salmon | yellow tail | eel | shrimp

new style sashimi, spring onions, ginger, sesame 58
and lemon sauce (choice of salmon or tuna)

hamachi w/ jalapeño and yuzu 5





sushi

deep fried

crispy california roll 58
w/ cucumber, avocado, crabstick, teriyaki and oriental sauce

shrimp makimono w/ shrimp tempura, cream cheese & asparagus
69

combination platters & iso rolls
chef's platter | 14 pcs 112
echo tuna roll, shrimp roll, nigiri and cucumber wrapped salmon

MAIA platter | 24 pcs 196
tuna roll, double salmon roll, shrimp tempura roll, sashimi and nigiri

spicy tuna 52

echo tuna roll w/ cucumber, avocado and caviar sauce 56

spicy salmon roll 56

double salmon roll w/ cream cheese, ginger,
spring onion and salmon 59

dragon roll w/ eel, cucumber, avocado, eel sauce 56

spider roll w/ tempura crab, avocado, cream cheese,
cucumber, spicy mayo 56

dynamite roll w/ crab meat, togarashi, cucumber, avocado,
spring onion, oriental sauce 62

vegetarian roll w/ cucumber, carrot, red pepper, avocado,
asparagus 39

shrimp tempura roll w/ shrimp tempura, mayo, avocado
teriyaki sauce 56

crispy shrimp w/ shrimp tempura, avocado, oriental red tobiko 58

spicy lobster w/ lobster, avocado, spicy mayo 69



Specials - to share

soup of the day 39

south point Baltimore crab cake 67
seasoned and toasted chunks of crab served w/ mustard aioli & mango chutney

blackened shrimp salad 54
romaine, baby spinach, and roasted veggies sprinkled w/ a chili cilantro dressing

caesar salad 39
topped with homemade crostini and shaved grana Padano
w/ chicken +10 or w/ shrimp +13

grilled homemade Angus beef burger 78
swiss cheese caramelized onion, whisky-glaze, "bar -b-sauce" w/ truffle oil, and grana Padano drizzled hand-cut fries

roasted chicken breast 67
w/ basmati rice and grilled veggies

pan seared atlantic salmon 98
w/ basmati rice, sauteed spinach w/ a miso sauce

black angus tenderloin 135
w/ roasted new potatoes, brussels sprout, grilled vegetables w/ a peppercorn sauce

assorted cheese platter 60
brie, mature cheddar, grana padano, chutney, honey, crackers & grapes

MAIA hand-cut fries plain or w/ truffle oil & grana padano 15 | 21

basmati rice 13

prices are in EC\$, includes 15% ABST(VAT) | 10% service charge will be added