



DINNER MENU

OUR ESTATE TO PLATE MENU INCORPORATES SEASONAL, LOCAL, AND HOMEGROWN INGREDIENTS FROM OUR 28 ACRE PROPERTY AND LOCAL COMMUNITIES

STARTER

Bruschetta

Crisp toasted coconut bakes topped with seasonal toppings from the garden. Finished with a drizzle of local olive oil and fresh herbs.

\$7

Fresh Soup of the Day

Silky, nutmeg-spiced soup topped with coconut cream.

\$6

Cool Cucumber Salad

Crisp local cucumbers tossed with fresh mint, citrus, and a splash of vinegar, topped with pickled red onions and a pinch of sea salt.

\$6

MAIN

All mains are served with a rotating selection of our chef's daily house-made sides, inspired by what's fresh and in season.

Coconut & Lemongrass Fish

Fresh local fish gently poached in coconut milk, lemongrass, and estate herbs.

\$23

Creole Shrimp

Shrimp simmered in a rich tomato-based sauce with bold Grenadian seasoning.

\$28

Mango Curry Chicken

Slow-cooked chicken glazed in sweet mango and island spices.

\$20

Spiced Pork Chops

Bone-in pork chop marinated in our house spice blend, grilled and finished with herb butter or BBQ sauce.

\$22

Caribbean Bowl

Inspired by Ital (Rastafarian cuisine): a nourishing bowl of rice, legumes, roasted vegetables, local greens, and pepper sauce.

\$18

DESSERT

Cheesecake

A creamy, house-made cheesecake on a spiced biscuit crust, finished with a drizzle of seasonal fruit coulis or local honey.

\$15

Homemade Ice Cream

Crafted on-site using fresh cream and island flavors.

Choose from rotating seasonal options like nutmeg, mango, or cocoa nib

\$8 per scoop

Bakers Special

A rotating dessert feature from our in-house baker. Ask your server what's fresh today!

\$12

Prices are in US dollars and do not include VAT. A 10% service charge will be added to your bill.

gf = gluten free, v = vegetarian,  = vegan