

DINNER BAMBOO BAR & GRILL

Salads and Starters

Local Butternut Squash Soup (g) (v)	10
sweet potato • coconut milk • curry • scallions	
Crispy Chicken Wings	14
bbq glaze • local chili • herbed ranch	
Hearts of Romaine	17
'caesar' whole grain mustard dressing • aged parmesan • white anchovies	
Mixed Green Salad (g)(v)	16
local greens • caramelized walnuts • boursin cheese • guava vinaigrette	
Prawn and Papaya (g)(v)	21
farm greens • heirloom tomatoes • toasted cashew nuts	
Lobster Salad (g)	26
avocado • grapefruit • tarragon aioli • cucumbers • tomatoes • local greens	

Pizza

The Healthy (v)	16
peppers • zucchini • onions • mushroom • eggplant	
Jerk Chicken	19
roasted peppers • jerk cream sauce • mozzarella	
Crayfish	24
avocado • tomato sauce • capers • lemon	
Sand Crab	21
tomato sauce • mozzarella • tomato • scallions • local greens	
The Farm	19
pulled pork • aged cheddar • bbq sauce • grilled onions	

The Sea

Coconut Shrimp	30
scallion potatoes • grilled asparagus • malibu-pineapple sauce	
Arawak Crusted Mahi Mahi (g)	30
crushed sweet potato • grilled red onions • tamarind broth	
Snapper "a la Plancha"	32
coconut rice • tropical fruit salsa • creole sauce	
Grilled Swordfish (g)	32
coconut rice • steamed vegetables • arugula	
sun-dried tomato vinaigrette	
Local Lobster Tail (g)	34
herb salad • local-grown peppers • citrus vinaigrette	

The Land

Island Glazed Baby Backs	27
sweet potato fries • farmed greens	
Viceroy's "In-N-Out Style" Double Cheeseburger	22
jerk thousand island dressing • lettuce • tomato • onion • pickle	
Jerk Chicken	26
fried plantain • coconut rice • baby carrots	
Grilled 18 oz. Rib-Eye	52
harbour beans • boursin whipped potatoes • grilled onions • asparagus	
BBQ 10 oz. Kurobuta Pork	32
roasted corn • black beans • cilantro • sweet potato wedges	
Lamb Loin, Coconut Rice	32
fried plantain • curry sauce • mango-mint chutney	

(g) Can be prepared Gluten-Free
(v) Vegetarian

*for your convenience a 15% service charge and 2 % environmental fee will be added to your bill