

'Silk route' - spice trade in Caribbean from the regions of Thailand, Indonesia, China, Japan and India

starters

"SATE" – Treasure of Asia 48

Chicken, beef, seafood – peanut sauce

Five Spiced Duck Salad 75

Slice of roasted duck, mixed lettuce – oriental sauce



Crispy Onion Bhaji 54

Mango textures, chilli, ginger & mustard seeds

Tandoori Prawn 70

Tandoori marinade, mint chutney, tomato sambal

Crispy 'Larb Gai' Spring Roll 45

Thai ground chicken, roasted rice, basil spring roll, sweet chilli dressing


'Tom Yum Goong' 56

Traditional hot & spicy prawn soup, mushroom and Thai herbs



mains

**All highlighted dishes are served with steamed rice*

Steamed Local Catch*	115
<i>Braised kale leaves – ginger soy sauce</i>	
Red of Duck Curry	98
<i>Lychee, pineapple, tomatoes & eggplant</i>	
Butter Chicken Masala	95
<i>Jeera rice – naan bread</i>	
Teppanyaki Beef Striploin	145
<i>Teriyaki sauce</i>	
Yellow Lentil Daal 	65
<i>Peas pulao – poppadum</i>	

desserts

Coconut Panna Cotta	58
<i>Lemon honey marinated fresh mango, Grenadines pineapple sorbet</i>	
Fried Banana	48
<i>Caramelized sugar, grated cheese, chocolate sauce & vanilla ice cream</i>	
Caribbean Exotic Sliced Fruits	52
Green Tea White Chocolate	52
<i>Coconut, vanilla, yuzu sorbet</i>	
Selection of Homemade Ice-Cream & Sorbet	40
<i>Coconut, banana, passion fruit, lime</i>	