

## STARTERS

**ISLAND BOUILLABAISSE** 83  
Local catch, clams, scallops & rouille with pernod

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**TUNA NICOISE SALAD**  75  
Edamame, asparagus, spinach, pimento, soft boiled egg, black olive crumbs, honey mustard dressing

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**SEARED SCALLOPS** 75  
Saffron mayo with green pea puree & marinated artichoke

**BEEF CARPACCIO** 78  
Lotus root chip, beetroot & shaved parmesan

## MAINS

**CHICKEN & APRICOT TAGINE** 110  
Garlic herb rice, pita bread & toasted pine nuts

**SURF & TURF SHASHLIK** 145  
Lamb & shrimp skewers with bell peppers, shallots & lime juice

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**HOMEMADE SEAFOOD RAVIOLI**  110  
Sweetcorn puree & salsa verde

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**VEAL LOIN** 145  
Savoy cabbage, lentils, chorizo, pumpkin silk & cranberry chutney

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**ROASTED SALMON**  130  
Creamy leek, truffle potato mash, zucchini, quinoa & carrot fondant

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**LAGOON**  
*Café*

HEALTHY OPTIONS 

VEGETARIAN 

*All prices are in Eastern Caribbean Dollar (EC\$) and are subject to 16% government taxes & 10% service charge. 2.70 EC\$ = 1.00 US\$*

## DESSERTS

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**LAGOON BAKLAVA** 52  
Prune, pistachio, apricots & thyme ice cream

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**BANANA CHOCOLATE** 56  
Chocolate banana mousse, chocolate,  
toffee & vanilla ice cream

**APPLE PARFAIT** 52  
Anise caramel, beetroot textures, peanut  
butter & goat cheese ice cream

**SELECTION OF HOMEMADE  
ICE CREAMS & SORBETS** 40  
Fruits & cookies



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