



LAGOON
Café

M E N U

APPETIZERS

Fritto Misto D|G|SF 26
Calamari, shrimp, soft shell crab, garlic aioli

Roasted Eggplant V 19
Spiced labneh, tomato tartare, lavash

Tacos al Pastor D|G 16
Potato tortilla, mushroom, pineapple

Canouan Caesar Salad D|G|V 20
Mint infused watermelon, aged balsamic vinegar, parmesan, crouton
add on :
Prawn 9 | Chicken Breast 7

Quinoa Bowl VE 19
Crispy garbanzo beans, tabbouleh, cucumber, pepper, oregano-lemon vinaigrette

Pickled Beet Salad V 17
Caramelized apple, arugula, gorgonzola cheese, pink goddess dressing

LOCAL FLAVOURS

Taste our native local dishes influenced by our Islander

Fish Tacos D|G 23
Local catch, pickled cabbage, salsa macha

Coconut Shrimp D|G|SF 21
Breadfruit salad, sweet & sour chili dip

Tostones D|G 19
Plantain, beef salpicon, spicy sour cream

Creole Corn & Lump Crab Chowder D|G 21
Curry aioli, goat cheese crostini

PIZZA

Sourdough Based

Tomato & Fresh Mozzarella 28

California Garden D|G|V 27
Marinated vegetable, salsa verde

Lagoon Signature D|G 32
Pepperoni, Italian sausage, goat cheese, kalamata olives, basil pesto, balsamic

D - Dairy | N - Nuts | SF - Shell ish | V - Vegetarian | VE - Vegan
Prices are quoted in USD, subject to 16% government tax and 12% service charge.



SANDWICH & BURGER

All served with seasoned French fries

Our Truly Vegan Patty G|VE 28
Lentil, beet, cannellini bean, broccoli, cauliflower, mushroom

Crispy Chicken Sandwich D|G 29
Brioche bun, pickles, tomato, local hot sauce

Smash Burger D|G 31
Brioche bun, two patties, American cheese, tomato marmalade, red onion, chipotle mayonnaise

MAIN COURSE

Steak Frites 68
10 oz. striploin, hand-cut potato wedges, green peppercorn sauce

Half Chicken a la Plancha 38
Sweet potato gratin, stuffed pepper, diavolo sauce

Fish of the Day 41
Squash, leek, zucchini salad, Caribbean jerk seasoning, nori, seaweed-coconut milk

Pumpkin Gnocchi 29
Maple glazed walnuts, leek-brie cream sauce

Pasta al Nero di Sepia 36
Squid ink tagliatelle, clam, black mussel, scallop, zesty lemon-tomato sauce

Spicy Vegetarian Curry 34
Ginger, lemongrass, garlic, lime, jasmine rice

DESSERT

Chocolate Lava Cake D|G 18
Vanilla ice cream, raspberry coulis

Lemon Pie Tart D|G 18
Pineapple salsa, strawberry coulis

Coconut Panna Cotta 18
Blueberry sauce

Homemade Ice Cream and Sorbet Selections (3 scoops) D 18



BEVERAGES

COFFEE CORNER

All our coffees are sustainably sourced from eco-friendly farms.
Served with whole milk, 2% milk, soy milk, oat milk or almond milk.

Espresso	6
Americano	6
Latte	7
Cappuccino	7
Hot Chocolate	7
Ice Americano	7
Ice Latte	7
Affogato al Caffè	7

ORGANIC TEA

All our teas are sustainably sourced from eco-friendly farms. 6

English Breakfast Tea	Oolong
Lavender	Chamomile
Earl Grey	Peppermint
Long-life Green	Vanilla Rooibos