



LAGOON
Café

M E N U

APPETIZERS

Fritto Misto **D|G|SF** 26
Calamari, shrimp, garlic aioli

Roasted Eggplant **V** 19
Spiced labneh, tomato tartare, lavash

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*

Taste our native local dishes influenced by our Islanders

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

Coconut Shrimp **D|G|SF** 21
Sweet & sour chili dip

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

Tomato & Fresh Mozzarella 28

California Garden **D|G|V** 27
Marinated vegetable, arugula

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

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

LOCAL FLAVOURS

PIZZA

SANDWICH & BURGER

All served with French fries

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

Crispy Chicken Sandwich 29
D|G
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 & Potato Wedges 68
10 oz. rib eye, hand-cut potato wedges, green peppercorn sauce

Half Chicken a la Plancha 38
Potato gratin, mini Greek salad, diavolo sauce

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

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

Pasta al Nero di Sepia 36
Squid ink tagliatelle, clam, shrimp, 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	7
Americano	7
Latte	8
Cappuccino	8
Hot Chocolate	8
Ice Americano	8
Ice Latte	8
Affogato al Caffè	12

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