



LAGOON
Café

M E N U

APPETIZERS

Fritto Misto D G SF	26
<i>Calamari, shrimp, garlic aioli</i>	
Roasted Eggplant V	19
<i>Spiced labneh, tomato tartare, lavash</i>	
Canouan Caesar Salad D G V	20
<i>Mint infused watermelon, aged balsamic vinegar, parmesan, crouton</i>	
<i>add on :</i>	
<i>Prawn 9 Chicken Breast 7</i>	
Quinoa Bowl VE	19
<i>Crispy garbanzo beans, tabbouleh, cucumber, pepper, oregano-lemon vinaigrette</i>	
Pickled Beet Salad V	17
<i>Caramelized apple, arugula, gorgonzola cheese, pink goddess dressing</i>	

LOCAL FLAVOURS

Taste our native local dishes influenced by our Islander	
Fish Tacos D G	23
<i>Local catch, pickled cabbage, salsa macha</i>	
Coconut Shrimp D G SF	21
<i>Sweet & sour chili dip</i>	
Creole Corn & Lump Crab Chowder D G	21
<i>Curry aioli, goat cheese crostini</i>	

PIZZA

Sourdough Based	
Tomato & Fresh Mozzarella	28
California Garden D G V	27
<i>Marinated vegetable, salsa verde</i>	
Lagoon Signature D G	32
<i>Pepperoni, Italian sausage, goat cheese, kalamata olives, basil pesto, balsamic</i>	

D - Dairy | N - Nuts | SF - Shellfish | V - Vegetarian | VE - Vegan

Our menu utilizes free-range chicken and local fish, responsibly sourced from sustainable farms and waters.

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 and 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

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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
Caffè Latte	8
Cappuccino	8
Hot Chocolate	8
Ice Americano	8
Ice Latte	8
Affogato al Caffè	15

ORGANIC TEA

All our teas are sustainably sourced from eco-friendly farms. 7

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

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