



Caribbean Jazz

to begin

Island seafood cake
with pickled jalapeno and lime infused mango salsa

Or

Jerk chicken salad
fresh coconut, raisins, radish, roasted almonds and pineapple
vinaigrette

main course

Caribbean spiced grilled lamb chops
With sweet potato mash and fried plantain, blue mountain coffee
sauce

Or

Pan-fried Tilapia fillet
with grilled asparagus and Jamaican rice, ginger beer butter sauce

Dessert

Appleton rum spiked chocolate crème brulee
with exotic fruits

Freshly brewed coffee or selection of teas

Two courses \$24.95

Three courses \$29.95