

A TOUCH OF

R H  D E S

S T A R T E R S

	US\$	EC\$
TOMATO CONSOMME ^v pressed tomato, air dried tomato, goat's cheese tortellini	13.00	34.75
SEARED & TEMPURA SHRIMP roasted sweet corn & tomato salsa, sweet corn foam	20.00	53.50
DUCK CREPES squash puree, pickled plum, duck jus	20.00	53.50
TUNA TARTARE avocado puree, organic mixed leaves, sesame	20.00	53.50
CONFIT OF MAHI MAHI pickled vegetables, red wine & garlic dressing	20.00	53.50

A TOUCH OF

R H  D E S

M A I N C O U R S E S

	US\$	EC\$
RISOTTO ^v butternut squash, turmeric, coconut, local herbs	28.00	74.75
LOBSTER STIR-FRY with rice noodles	42.00	112.15
GRILLED DORADO fondant potato, herbs, roasted bell peppers, saffron & tomato broth	37.50	100.20
PAN ROASTED SNAPPER linguine, tomato fondue, fresh kale	40.00	106.80
BEEF TENDERLOIN Caribbean pepperpot, polenta, tempura of kale	50.00	133.50
TRIO OF PORK pork fillet, pork belly, chorizo, sweet potato puree	36.00	96.20

All dishes may contain nuts or nut products
Please inform a member of staff if you have food allergies
All prices include 10% service & 15% VAT
All prices are in US\$ with approx. EC\$ equivalent

Rhodes
a t
CALABASH
GRENADA

CHEF'S DAILY SPECIALS
SAMPLE

STARTERS

	US\$	EC\$
SOUP ^v cream of split pea with plantain chips	12.00	32.05
SMOKED SALMON warm potato & chive salad, capers, lemon oil	17.00	45.40
SALAD ^v tomato, mozzarella, sweet pepper dressing	12.00	32.05

MAIN COURSES

SAUTÉED BARRACUDA pesto potato, tarragon sauce, glazed plantain	33.00	88.15
PAN ROASTED DUCK BREAST bitter orange sauce, sesame cabbage, roasted potato	35.00	93.50
GRILLED LOBSTER leek & tomato risotto, crispy kale	48.00	128.20
ROASTED VEGETABLE CURRY ^v banana fritter, poppadums	29.00	77.50