

Rhodes
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CALABASH
GRENADA

SAMPLE MENU

STARTERS

SHRIMP RAVIOLI
shellfish bisque, curly kale

CITRUS CURED MARLIN
honey mustard reduction, toasted sesame seeds

POACHED & SEARED CORNISH HEN BREAST
pea & lettuce veloute, crispy bacon

"SPRING ROLL" ^v
split pea, paneer, squash & beet spring roll,
cumin & saffron emulsion

TRIO OF TOMATO ^v
chilled tomato jus, tomato & mascarpone,
tomato & shallot salad

MAIN COURSES

BEEF TENDERLOIN
tarragon butter, caramelised onion tart, ripe plantain,
pak choi, sherry reduction

SLOW ROASTED LAMB SHOULDER
spiced tomato chutney, grilled courgette, roasted squash

PAN ROASTED MAHI MAHI
caper, olive & cashew crust, pinto bean puree,
bodi beans, scorched scallion

TWICE BAKED LOBSTER SOUFFLÉ
lobster ragout, rocket, confit tomato, basil dressing

"BUBBLE & SQUEAK" ^v
crispy poached egg, roasted bell pepper, pumpkin purée

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DESSERTS

TOASTED BANANA BREAD
roasted pears, caramel sauce, ginger ice cream

CHOCOLATE & TINGS
flourless Grenadian chocolate cake, chocolate sorbet,
mango puree, Nutella crumble

PASSION FRUIT PANNA COTTA
cinnamon shortbread

COFFEE & RUM DELICE
mint tea sorbet, biscotti crumb

NUTMEG CUSTARD TART
banana & lime ice cream

All dishes may contain nuts or nut products
Please inform a member of staff if you have food allergies