



3 Courses | 75 USD

starters

(choose 1)

ISLAND CONCH BEIGNETS

crispy conch fritters, mango pepper jam, citrus herbs

TAMARIND GLAZED WING DINGS

sticky tamarind reduction, charred scallion, lime finish

FALAFEL SALAD

crispy chickpea balls, cucumber, sorrel dressing, fresh herbs

main courses

(choose 1)

COCONUT VEGETABLE CURRY

local root vegetables, coconut curry broth, flatbread or basmati, fried plantain

MEDITERRANEAN POACHED MAHI

oven poached mahi mahi, olive oil, herbs, flatbread or basmati, plantain

SLOW BRAISED LAMB SHANK

tender lamb shank, jus, whipped sweet potato mash & coleslaw

CHARR'D GARDEN PLATE

seasonal vegetables, fresh herbs, balsamic, pomegranate molasses

dessert

(choose 1)

RUM SOAKED BREAD PUDDING

warm bread pudding, english harbour rum sauce

TAMARIND STICKY PUDDING

soft tamarind cake, caramel sauce

LOCAL ICE-CREAMS & SORBETS

all prices are inclusive of 17% abst (vat)
a 10% service charge will be added