

## TASTE OF THE WEST INDIES BUFFET

TUESDAYS: 7:00 PM – 10:00 PM

BDS \$310 (INCLUSIVE OF GOVERNMENT TAXES)+ 10% SERVICE CHARGE

CUISINE FROM BARBADOS, GRENADA, ST.LUCIA, TRINIDAD, DOMINICA, ARUBA AND JAMAICA

### WELCOME DRINK

Freshly cut young coconuts

### APPETIZERS & SALADS

Pickled Pork Coconut  
Coleslaw Pumpkin and  
Raisin Salad Rocket and  
Mango Salad  
Curried Sweet Potato Salad  
Eggplant Choka  
Tomato and Cucumber Salad Jerk  
Chicken and Pineapple Salad  
Creole Okra Salad

### SEAFOOD BAR

Seared Tuna  
Rum Scented Pineapple Salsa  
Pickled Conch Dominican  
Mahi-Mahi Ceviche Poached  
Lobster  
Poached Prawn  
Malibu Coconut Rum Bouillon Poached Lobster Tail  
Steamed Clams and Mussels  
Cocktail River Baby Shrimp

### LIVE STATION

Roti Station (Beef, Shrimp, Chicken, Vegetables) Pappadums

### ROAST STATION

Whole Roasted Spiced Rub Suckling Pig  
Jamaican Style Jerk Chicken  
Baked Snapper, Tomato and Onion Relish  
Pan Seared Blackened Spiced Local Catch  
Jerk Lamb Rack  
Caribbean Spiced Roasted Lamb Leg  
Orange and Local Molasses Glazed Leg of Ham

Please note, the buffet is not limited to the items listed and some changes may occur as our chefs strive to bring you the very best of their creations. Occasionally, this may mean some items listed may be temporarily unavailable.



### STOCK POT

Aruban Fish Stew  
Trinidadian "Pelau"  
St Lucian Stewed Salt Fish with Dumplings  
Spicy Plantains and Breadfruit  
Oxtail Stew Cinnamon  
Roasted Pumpkin Local  
Steamed Vegetables  
Arroz con Gandules (Rice with Pigeon Peas)  
Traditional Pepper Pot Cauliflower Cheese  
Grandma's Macaroni Pie  
Caribbean Chicken and Beans  
Jamaican Pepper Beef  
Cou-Cou Cinnamon Sweet  
Potato Pie Bajan Chicken  
Curry Grenadian Vegetable  
Curry

### SNACKS CORNER

Chili Chicken Wings  
Pineapple Shrimp  
Coconut Shrimp  
Jamaican Patties  
Pumpkin Fritters  
Bajan Fish Cakes  
Sweet Potato Chips  
Bread Fruit Chips  
Breaded Flying Fish

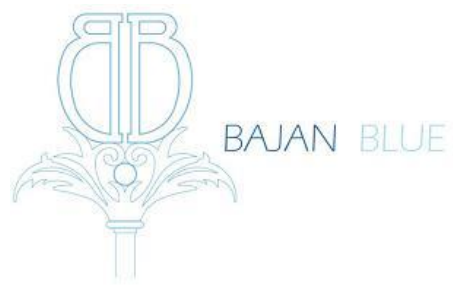
### BBQ HUT

Lamb chop, Chicken, New York Steak,  
Selection of Local Catch  
Ripped Potato  
Baked Potato  
Corn on the Cob  
Grilled Seasonal Vegetables

### DESSERTS

Rum Pot  
Coconut Tart  
Bajan Rum Cake  
Pineapple Upside Down Cake  
Guava Cheesecake  
Sweet Potato Pudding  
Passion Fruit Tartlet  
Mini Carrot Cake  
Chocolate Mud Cake  
Key Lime Meringue Pie  
Coconut and Pineapple Panna Cotta  
Mango Mousse  
Fresh Fruit Trifle  
Currant Slice  
Tamarind Balls

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## DESSERTS CONT.

Sweet Coconut Bread  
Apple Puff  
Jam Puff  
Sugar Cake  
Peanut Brittle  
Fruit & Nut Fudge  
Assortment of Cookies  
Ice Cream and Sorbet  
Rice Pudding  
Banana/Pineapple Flambé  
Bread and Butter Pudding

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