

Light And Refreshing

Emerald Estate Gazpacho (V/GF) – US 12

Tomato, Creole Pepper, Cucumber, Onion, Garlic, Olive Oil

Crunchy Baby Leaves (VEG/GF) – US 14

Goat Cheese, Caramelized Cashew Nuts Souree Fruit Dressing

Day Boat Ceviche (GF) – US 18

Fish Fillet, Coconut, Lime, Chili, Lemongrass

Classic Greek Salad (VEG/GF) – US 17

Feta Cheese, Plum Tomatoes, Cucumber, Kalamata Olives, Oregano

Crispy Curry Chicken Drumsticks – US 17

Farm Crudit , Hot and Sour Dip

Jungle Burgers

Angus Beef Burger – US 23

Pickled Jalapenos, Plantain Maduro, Home BBQ Sauce

Gourmet Burger – US 28

Angus Beef, Crispy Bacon, Aged Cheddar, Tomato-Ginger Jam

Jungle Vegan Burger (V) – US 16

Chickpea & Mushroom Patty, Smoked Eggplant, Tomato, Johnny Cake Bun

Barbequed Local Dorado Fish Burger – US 19

Seasoning Pepper, Red Onions, Cr ole Mustard Aioli

Grilled Chicken Sandwich – US 18

Rum Grilled Pineapple, Cornichon Pickles, Organic Mix Greens

ALL BURGERS ARE SERVED WITH GRILLED WHOLE WHEAT BUN, CHOICE OF SWEET POTATO FRIES, PLANTAIN CHIPS OR FRENCH FRIES.

Something Sweet

Seasonal Fruit Salad (V/GF) – US 12

With Refreshing Mojito Syrup

Jungle Cookies – US 11

White And Dark Chocolate Chip

VEG = VEGETARIAN | V = VEGAN | GF = GLUTEN FREE | N = NUTS

All prices are subject to 10% service charge and 10% VAT