

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

Souree Fruit Dressing, Goat Cheese, Caramelized Cashew Nuts

DAY BOAT CEVICHE (GF) – US 18

Red Snapper, Coconut, Lime, Chili, Lemongrass

TAMARIND & GINGER GLAZED WINGS – US 16

Celery Sticks, Plantain Chips, West Indian Dipping Sauce

CLASSIC GREEK SALAD (VEG/GF) – US 17

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

Jungle Burgers

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, Créole Mustard Aioli, Sweet Potato Fries

CREOLE FRIED CHICKEN SANDWICH – US 18

Lucian Fruit Slaw, Mango Chutney

CERTIFIED ANGUS BEEF SIRLOIN BURGER – US 23

Certified Angus Beef, Pickled Jalapenos, Fried Plantain, Home BBQ Sauce

GOURMET BURGER – US 28

Certified Angus Beef, Bacon, Roquefort, Avocado, Tropical Slaw

*ALL BURGERS ARE SERVED WITH GRILLED WHOLE WHEAT BUN
AND PLANTAIN CHIPS OR FRENCH FRIES.*

Something Sweet

EMERALD ESTATE ORGANIC CHOCOLATE BROWNIE (N) – US 14

Caramelized Cashews, Tropical Fruit Compote

EMERALD CITRUS TART – US 14

Toasted Meringue, Sweet Basil Pûrée, Roasted Coconut

TROPICAL DELIGHT – US 12

Seasonal Fruit Salad with Refreshing Mojito Syrup

VEG = VEGETARIAN | V = VEGAN | GF = GLUTEN FREE | N = NUTS
All prices are subject to 10% service charge and 10% VAT.