



Light And Refreshing

EMERALD ESTATE GAZPACHO (V/GF) – USD 12

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

CRUNCHY BABY LEAVES (VEG/GF) – USD 14

Souree Fruit Dressing, Goat Cheese, Caramelized Cashew Nuts

DAY BOAT CEVICHE (GF) – USD 18

Red Snapper, Coconut, Lime, Chili, Lemongrass

TAMARIND & GINGER GLAZED WINGS – USD 16

Celery Sticks, Plantain Chips, West Indian Dipping Sauce

CLASSIC GREEK SALAD (VEG/GF) – USD 17

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

Jungle Burgers

JUNGLE VEGAN BURGER (V) – USD 16

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

BARBEQUED LOCAL DORADO FISH BURGER – USD 19

Seasoning Pepper, Red Onions, Créole Mustard Aioli, Sweet Potato Fries

CREOLE FRIED CHICKEN SANDWICH – USD 18

Lucian Fruit Slaw, Mango Chutney

CERTIFIED ANGUS BEEF SIRLOIN BURGER – USD 23

Grass Fed Angus Beef, Pickled Jalapenos, Fried Plantain, Home BBQ Sauce

GOURMET BURGER – USD 28

Wagyu Beef, Bacon, Roquefort, Avocado, Tropical Slaw

Something Sweet

TROPICAL DELIGHT – USD 12

Selection of Sliced Local and Tropical Fruits

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

*All burgers are served with grilled whole wheat bun
and plantain chips or french fries.*

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