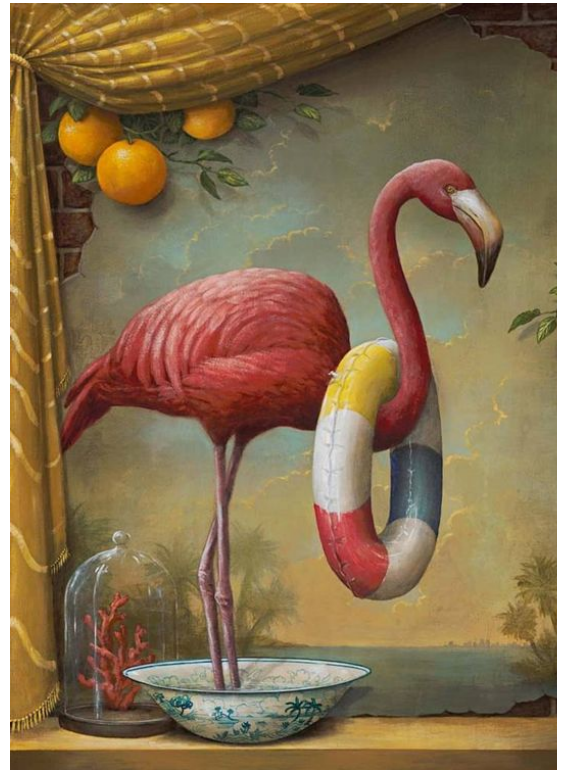




#1 Resort in Bermuda,  
The Bahamas and Turks and  
Caicos for three years in a row  
and #28 Hotel in the World



#1 Resort in the Atlantic  
& Caribbean Island to years in a  
row and #28 Hotel in the World



**LUNCH** at the  
GREAT HOUSE

## SMALL PLATES

**TROPICAL CONCH SALAD.** TENDER PIECES OF DICED, FRESHLY HARVESTED CONCH with MANGO AND MINT IN A REFRESHING ISLAND HERB & CITRUS VINAIGRETTE on a BED OF GREENS - 22

**POPCORN CONCH.** FRESH CONCH BEATEN THIN, DIPPED IN HERBED BREADCRUMBS, FLASH FRIED & TOSSED IN A SPICY SRIRACHA MAYO - 24

**SHRIMP SUMMER ROLLS.** VIETNAMESE RICE WRAPS STUFFED with POACHED SHRIMP, ORGANIC GREENS, MINT, NUTS AND TOPPED with CRISPY NOODLES.  
Served with a sweet red chili sauce – 18

**AVOCADO & CHICKPEA SUMMER ROLLS.** VIETNAMESE RICE WRAPS STUFFED with AVOCADO, CHICKPEAS, JULIENNE CARROTS, MUNG BEAN NOODLES, ORGANIC GREENS, MINT & NUTS.  
Served with a nuom choc sauce – 18

**HOMEMADE MOZZARELLA,** with GRILLED ORANGE, MARMALADE AND FLAME GRILLED BAGUETTE - 28

**HOMEMADE HUMMUS** with CARAMELIZED ONIONS, CRISPY CHICK PEAS, PARSLEY, PAPRIKA, VIRGIN OLIVE OIL & FLAME GRILLED FLATBREAD OR CRUDITÉS - 22

**LETTUCE WRAPS.** ROASTED ROOT VEGETABLES, HOISIN & NUTS SERVED with BUTTER LETTUCE WRAPS – 18

**GRILLED SHRIMP SKEWERS (4)** FLAME GRILLED ATLANTIC SHRIMP DRESSED with ARUGUA PESTO - 26

## SIDES - 8

SLICED AVOCADO

FRENCH, CURLY or SWEET POTATO FRIES

TRADITIONAL "PEAS AND RICE"

BAHAMIAN POTATO SALAD

CREAMY COLESLAW

## LARGE PLATES

**LOBSTER CLUB with WASABI MAYO,** CRISPY BACON, LETTUCE & TOMATO ON TOASTED WHOLEWHEAT BROWN BREAD with SEA SALTED SWEET POTATO FRIES - 24

**SESAME CRUSTED SEARED AHI TUNA** with PICKLED GINGER, WASABI AND SOY – 24

**SEAFOOD STUFFED AVOCADO** TENDER PIECES OF LOBSTER, CONCH, SHRIMP & SNAPPER IN A LIGHT CITRUS MAYO PILED HIGH IN AN AVOCADO. Served with a micro green salad and a citrus vinaigrette - 24

**BLACKENED MAHI MAHI** SIMPLY DRESSED with LEMON AND OLIVE OIL AND TOPPED WITH A TROPICAL SALSA. SERVED WITH AN ARUGULA & ASPARAGUS SALAD TOPPED with SHAVED PARMESAN and a creamy light citrus dressing on the side - 28

**SALAD NIÇOISE.** SEARED AHI TUNA, CHERRY TOMATOES, GREEN BEANS, POTATO, SOFT BOILED EGG ON A BED OF ORGANIC GREENS, BALSAMIC DRESSING ON THE SIDE - 26

**LOADED TARRAGON, BLUE CHEESE & AGED PORT BURGER.** SIRLOIN BEEF with BLUE CHEESE, AGED PORT & TARRAGON GRILLED TO YOUR LIKING SERVED with CARAMELIZED ONIONS, CRISP ROMAINE LETTUCE, PLUM TOMATO, BACON AVOCADO & SPICY MAYO ON A SESAME SEED BUN. Served with curly fries & your choice of cheese - 24

**CARIBBEAN FRIED CHICKEN.** TENDER PIECES OF CHICKEN MARINATED IN COCONUT MILK, DRENCHED IN FLOUR AND OUR SECRET BLEND OF HERBS & SPICES & THEN FRIED GOLDEN BROWN. Served with Kamalame's famous orange and tomato chutney, potato salad or fries and coleslaw - 28