

Famille : SPARIDAE



GREAT HOUSE
Resturant & Bar



TASTE *and* SHARE

LOADED CONCH FRITTERS (5) with Jamacia rum calypso sauce - 15

KAMALAME KOREAN STYLE LOBSTER CROQUETTES (5). Served in a lobster shell with lemon aioli dipping sauce on the side - 18

CONCH & GINGER STUFFED CRISPY WONTONS (5). Served with yellow mayo dipping sauce - 18

GOAT CHEESE BALLS (5) with black pepper and spicy Andros honey - 15

STARTERS

BAHAMIAN CONCH CHOWDER made in the Andros tradition with fresh conch, tomatoes, thyme, carrot, onion, celery and wild garlic. Served with warm Bahamian johnny cake - 18

CHEF TOMIKO'S LOBSTER BISQUE served in a coconut shell with a splash of cognac & flame grilled garlic baguette - 24

GARLIC BUTTER SHRIMP. One pound of fresh jumbo shrimp served in hot garlic butter with flame grilled baguette - 30

BEEF CARPACCIO with CAPERS. Blackened rare beef tenderloin - shaved thinly and dressed with virgin olive oil, sea salt, capers and spicy mayo then topped with arugula and shaved parmesan cheese. Served with grilled lemon on the side - 28

FLAME ROASTED BEET AND CITRUS SALAD. Red and yellow flamed roasted beets, thinly cut and served with orange and grapefruit slices - topped with organic arugula, pink sea salt, lemon juice and extra virgin olive oil - 24

TUNA TATAKI (Thinly sliced seared Ahi Tuna) with avocado, ponzu sauce & organic cherry tomatoes - 26

GRILLED CAESAR SALAD with whole Romaine Lettuce, creamy Caesar dressing, applewood smoked bacon and anchovies the side. Served with Garlic bread - 24

MAINS

COCONUT GREEN VEGETABLE CURRY. Made with fresh vegetables for the farm, fresh coconut milk and green curry with kaffir lime leaves, lemon and coriander. Served with your choice of jasmine white rice or brown rice - 32

GRILLED HOG SNAPPER on a new season green pea and avocado salad with your choice of basmati rice or traditional "peas and rice"- 38

OVEN ROASTED SEA BASS with a white miso glaze served on a bed of sweet potato mash with Asian broccolini and carrots sautéed with ginger, garlic and sesame - 46

KAMALAME SURF & TURF. Half a Caribbean Lobster tail marinated in lemon, olive oil and fresh herbs then flame grilled with 4 oz of grilled prime beef tenderloin cooked to your liking. Served with smashed crispy potatoes, grilled asparagus with pesto and hollandaise sauce on the side - 54

8 OZ PRIME BEEF TENDERLOIN, grilled to your liking and served with caramelised onions, hasselback potatoes with green beans and applewood smoked bacon and a red wine jus on the side - 48

ASIAN BBQ SPARE RIBS - slow roasted for four hours with soy & Hoisin and served with kaffir lime scented coconut rice, new season sugar snap peas and candied Kamalame cherry tomatoes - 38

TRADITIONAL BAHAMIAN YELLOW CURRY CHICKEN made with bone in organic chicken, onion, garlic and coconut milk. Served on your choice of traditional "Peas and Rice" or white basmati rice - 32

HOMEMADE RICOTTA CHEESE STUFFED RAVIOLI pillows in sage brown butter. Topped with shaved parmesan cheese and served with a small salad on the side – 32