






GRENADIAN GRILL

MENU

APPETIZERS

	USD
Tuna Tostado 	26.00
Crispy Corn Tortillas, Sashimi Grade Tuna, Guacamole, Hot Pepper Dressing, Cucumber, Red Onion, Pickled Watermelon, with Black Sesame Seeds	
Grilled Halloumi  	20.00
Served with Roasted Bell Pepper, Courgette, Red Onion and Eggplant Drizzled with Harissa Oil and a Tahini Dressing	
Smoked Forman's Salmon 	26.00
Served with Avocado, Pickled Cucumber and Caper Dressing, Homemade Rye Bread	
Crispy Calamari	15.00
Citrus and Chadon Beni Dip	
Beef Tataki	26.00
Ponzu Dressing, Green Onion, Bok Choy and Garlic Crisps	
Pumpkin and Belmont Estate Goat Cheese Agnolotti	18.00
Toasted Pumpkin Seeds, Panko Crumbs, Parmesan Cheese and Brown Butter	
Silversands Salad 	19.00
Mixed Leaves, Rocket, Beet, Roasted Pumpkin, Mixed Seeds, Ponzu Goji Berries, Pomegranate, Shaved Coconut, Roasted Bell Peppers Served with a Tumeric, Ginger and Honey Dressing	



Vegan



Gluten- Free



Contains Nuts





Dairy- Free

Please inform a team member if you have food allergies.
All prices are subject to a 15% Tax and 10% Service Charge.

MAIN COURSE

FISH AND MEAT

Grilled Catch of the Day  42.00
Served with Roasted Vegetables, Grilled Potato with Tomato and Basil Salsa


Wood-Fired Octopus  38.00
Served with Grilled Sweet Potato, Mixed Leaves, Avocado, Papaya, Green Chilli Chutney

Wood Fired Beef Tenderloin 42.00
Served with Potato Pave, Mushrooms and Asparagus

Grilled Shrimp Skewers 42.00
Jerk Seasoned Shrimps, Served with Mango Salsa and Polenta Chips

BURGER AND SANDWICH

The Grenadian Grill Burger 26.00
175g Seasoned Wagyu Ground Beef, Sesame Seed Brioche Bun, Cheese, Bacon, Lettuce, Tomato, Onion Rings with House Dressing Served with a Portion of French Fries

Turkish Yogurt Flatbread  15.00
Served with Roasted Eggplant, Tomato, Red Onion, Zucchini, Avocado, Edamame, Toasted Spiced Cashew Nuts, Crumbled Feta and Hummus

PASTA

Carbonara 33.00
Spaghetti Cooked with Pancetta and Eggs, Parmesan Cheese

Pomodoro 33.00
Spaghetti Cooked with Fresh Tomato and Basil Sauce, Parmesan Cheese



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VEGETARIAN

Braised Portobello Mushroom



Served with Coconut and Tumeric Quinoa

36.00

SIDES

French Fries

8.00

Grilled Sweet Potatoes

9.00

Caesar Salad

10.00

Jerk Plantain

8.00

Side Salad

8.00

Seasonal Vegetables

8.00

DESSERTS

Banana Crumble

16.00

Bananas Cooked in Butter, Flamed with Dark Rum, Dulce de Leche Sauce, Topped with Cinnamon, Served with Banana Ice-cream

16.00

Tiramisu

16.00

Layers of Spiced Biscuit Soaked in Grenadian White Rum and Flavoured with Coconut Mascarpone Cheese and Pineapple

Grenadian Chocolate Plate

16.00

70% Chocolate Ganache, Nelcia's Flourless Chocolate Brownie, Chocolate Macaroon, Salted Caramel Ice-Cream

Lemon Tart

16.00

Lemon Tart with Raspberry Sorbet

Sticky Toffee Pudding

16.00

Served with Vanilla Ice-Cream