

# SILVERSANDS

GRENADA

## IN ROOM DINNING

---

	USD
<b><u>LIGHT</u></b>	
Marinated Olives, Hummus, Tomato and Feta Salad	15.00
Served with Toasted Sourdough Bread	
Miso Soup	12.00
Tofu, Wakame, Green Onion, Dashi	
Vegetable Soup fo the Day	12.00
Sticky Pork Ribs	18.00
Sweet Soy and Mirin Gloaze	
Shrimp Cocktail	18.00
Classic Marie Rose Sauce	
<b><u>SALADS</u></b>	
Caesar	18.00
Traditional Caesar Salad with Toasted Croutons	
Add Chicken	24.00
Add Fish	26.00
Add Shrimp	34.00
Tuna Poke Bowl	34.00
Tuna Fermented Chilli and Ponzu Dressing with Romaine Lettuce, Zucchini Noodles, Green Onion, Pickled Ginger, Puffed Rice, Avocado, Marinated Goji Berries, Crispy Garlic and Onion	
Silversands Salad	19.00
Mixed Leaf, Rocket, Beet, Roasted Pumpkn, Mixed Seeds, Ponzo Goji Berries, Pomgranate, Shaved Coconut, Roasted Bell Peppers	
Served with a Tumeric, Ginger and Honey Dressing	

All prices are subject to a 15% Tax and 10% Service Charge

## SANDWICHES AND BURGERS

<b>Lemongrass and Sesame Chicken Wrap</b>	<b>19.00</b>
Sugar Snap Peas, Mixed Leaves, Green Onion Served with a Fermented Chilli Dressing and Mixed Leaf Salad	
<b>The Grenadian Grill Burger</b>	<b>25.00</b>
175g Seasoned Wagyu Ground Beef, Sesame Seed Brioche Bun, Cheese, Bacon, Lettuce, Tomato, Onion Rings with House Dressing and Served with French Fries	
<b>Grenadian Grill Vegan Burger</b>	<b>18.00</b>
A Black Bean, Cilantro, Red Onion, Flax Seeds, Sunflower Seeds, Rolled Oats. Tamarind, Cumin and Spelt Burger Served on Gluten Free Bun with Tomato Chutney	

## LARGE PLATES

<b>Margherita Pizza</b>	<b>20.00</b>
Thin Base, Tomamto Passata, Mozzarella, Basil	
<b>Grilled Catch of the Day</b>	<b>34.00</b>
Served with Roasted Vegetables, Grilled Potato, Tomato Basil Salsa	
<b>Steamed Mahi</b>	<b>34.00</b>
Ginger and Soy Dressing, Bok Choy, Dashi Broth and Rice Noodles with Mixed Leaves and Micro Greens	
<b>Beef Tenderloin</b>	<b>60.00</b>
Grilled Saute Potato, Button Mushrooms, Asparagus, Bearnaise Sauce	
<b>Braised Potobello Mushroom</b>	<b>30.00</b>
Served with Coconut and Tumeric Quinoa	

## SIDES

French Fries	8.00
Sweet Potato Fries	8.00
Green Salad	12.00
Avocado, Sweet Pepper, Mixed Leaves, Green Onion, Toasted Seeds, Micro Greens and Chive Vinaigrette	
Steamed Vegetables	8.00

## DESSERT

Cheese Platter	24.00
Selection of 3 International Cheeses, Green Papaya Chutney, Grapes, Celery, Oat and Bran Crackers	
Vanilla Crème Brulee	16.00
Served with Shortbread Biscuit	
Chocolate Brownie	16.00
Served with Caramel Ice-Cream	
Fruit Platter	22.00
Selection of Local and Imported Fruits	