

SUNSET GRILL

APPETIZER

TUNA CARPACCIO

Yellow-fin tuna Carpaccio with arugula, dried black olives, capers and lemon dressing
\$ 17

TIRE OF FISH TARTAR

Reef fish, salmon, yellow-fin tuna with capers, tomato, avocado, lemon and olive oil
\$ 20

SEAFOOD SALAD

Potato, olives, capers, seafood, radicchio, lemon wedges with orange, honey dressing
\$ 22

LAGOON PRAWN WITH BROCCOLI

Grilled prawns, broccoli, olives with capers and honey dressing
\$ 20

BEEF CARPACCIO WITH ARUGULA AND PARMIGIANINO

Wagyu beef Carpaccio with arugula lettuce and parmigiana truffle oil dressing
\$ 18

BRUSCHETTA WITH RICOTTA PROSCIUTTO AND ARUGULA (P)

Garlic focaccia bread on ricotta and prosciutto with a balsamic reduction
\$ 18

TOMATO MOZZARELLA (V)

Fresh tomato sliced with buffalo mozzarella, arugula, basil pesto and balsamic glazed
\$ 16

GREEK SALAD (V)

Baby romaine lettuce, cucumber, cherry tomato, olives, feta cheese, with marjoram dressing
\$ 16

Vegetarian (V) Pork (P)

All prices subject to 10% service charge 12% T-GST (tourism goods services tax)

SUNSET GRILL

SOUP

Zucca & Zenzero (V)

Roasted pumpkin soup with crispy parmesan cheese and toasted pesto bread
\$ 16

Classic Bouillabaisse (AL)

Prawn, calamari, clam, fennel, fresh herbs with saffron broth, aioli and rouille
\$ 20

Roasted Crab Soup

Crab meat roasted with tomato and fennel
\$ 20

SIDE DISHES

Garlic bread / steamed basmati rice / steamed or grilled vegetable
\$ 7 each portion

MAIN COURSES

Grilled Seared Salmon Filet

Served with mashed potato, grilled asparagus and creamy cilantro lime sauce
\$ 32

Pan Seared Grouper Filet

Cherry tomato, basil, red pepper, white wine, garlic, olive oil with garlic bread
\$ 22

Baked Reef Fish Filet

Reef Fish, cilantro and garlic, chili sauce, lime wedges with garlic fried rice
\$ 22

Grilled Wahoo Steak (AL)

Served with fresh spinach risotto, lemon zest, and lemon butter sauce
\$ 24

(V) - Vegetarian (AL) - Alcohol

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SUNSET GRILL

FROM THE OCEAN

Grilled Seafood Platter

(tuna, reef fish, prawn, calamari, mussels, scallop)

Serve with green pea mashed, baked potato and lemon butter sauce

\$ 60

Grilled Tiger Prawn

Tiger prawn, garlic, lime, cilantro, olive oil and garlic bread

\$ 32

Curried Spicy Crab (SP)

Curried flavored crab with local spice and garlic bread

\$ 34

Lobster Own Your Choice of Cooking

(Poached, Grilled, Thermidor / minimum order 500gm / each 100gm \$10)

Served with mashed potato or steamed vegetables and garlic aioli with lemon wedges

FROM THE FARM

Grilled Lamb Rack

Served with mashed potato, grilled veggies and shallot demi

\$ 32

Grilled pepper Beef Steak

Served with creamy mashed potato and green pepper corn sauce

\$ 28

Grilled T- Bones Steak

Served with Roasted vegetables, baked potato and mushroom jus

\$ 35

Spatchcocks with Prosciutto (P)

Baby chicken wrapped with parma prosciutto, herb butter and wild mushroom jus

\$ 28

(SP) - Chili (P) - Pork

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Grilled Pork Chops (AL) (P)

Grilled pineapple, sauerkraut, fennel, potatoes and calvados glace jus

\$ 28

Pan Grilled Duck breast

Grilled potatoes, veggie fricassee and orange reduction

\$ 28

TASTE OF ITALIAN

Spinach Tortellini Alfredo (V) (AL)

Spinach tortellini with white wine cream sauce and parmesan cheese

\$ 26

Tagliatelle with Lobster Sauce (AL)

Sautéed lobster meat with white wine parsley and cherry tomato

\$ 28

Marinara Fettuccini (SP) (AL)

Seafood mix with white wine tomato sauce and parsley

\$ 26

Linguini with Mushroom Carbonara

Made by coating pasta in a rich, creamy sauce of eggs, cheese

\$ 20

Wild Mushroom Risotto (V) (AL)

Arborio rice cooked in rich mushroom stock flavored mix with fresh mushroom truffle oil

\$ 24

Spaghetti Bolognese

Ground beef, tomato sauce with parmesan cheese

\$ 20

(V) - Vegetarian (SP) - Chili (AL) - Alcohol (P) - Pork

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DESSERTS

Berry and White Chocolate Trifle

White chocolate with irish cream and fresh berries

\$ 18

Braked Cheese Cake

with mix berry ice cream toasted coconut on top

\$ 18

Coconut Crème Brûlée

Combine cream, coconut milk, heavy cream with caramel sugar

\$ 16

Chocolate Brownie

Chocolate fudge brownie cake with pistachio ice cream

\$ 18

Honey-Rum Grilled Bananas

Grilled fresh banana with coconut rum sauce and fruit & nut ice cream

\$ 14

Tiramisu (AL)

Coffee layered with a whipped cream mascarpone cheese flavored and rum

\$ 18

Smokey Grilled Chocolate Pudding

Creamy and decadent homemade pudding is smoked with vanilla ice cream

\$ 18

Seasonal Freshly Cut Fruits

Fresh local cut fruits are ready to be enjoyed and preservative additive free

\$ 13

(AL) - Contain Alcohol

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