EAST MEETS WEST
Caribbean Asian Fusion Cuisine

Appetizers
Wok Seared Oxtail Spring roll
Slithers of oxtail wok seared with local Pak-choy and vegetables deep fried and served with a tamarind glaze $39

Lucian Style Stew Pork Dumpling
Home style stew pork wrapped in wonton skin the steamed & served with Five Spiced Plum Sauce $30

Local Ackee & salted fish wonton
Sautéed ackee & salt fish, local spices nestled in wonton sk in Deep Fried, served with Sweet Chili Barbecue Glaze $35

Bay Gardens Mango Fresh Roll
Fresh mango wrapped in cone shaped thin rice paper with vegetables, mint leaves, carrots, vermicelli. Complemented by sweet and sour peanut sauce $29

Soup
Thai spiny Lobster Bisque
Mild soup with lobster meat simmered in a home made coconut milk, Thai red curry fresh lime juice topped with fresh chopped cilantro $39

Thai yellow split peas & salted Pig Tail
Yellow split peas simmered with salted pig tail finished enhanced in chili coconut milk $27

Spicy Tom Yum Prawns
with Vermicelli Noodles and Vegetable Broth $33

Salads
Local Green papaya Salad
Julienne green papaya and carrot salad with sweet and sour dressing seasoned with garlic, chili, topped with shrimp and roast peanut $38

Grilled Conch Mango Salad
Marinated slithers of conch with thai spices, a touch of curry served with fresh ripe mango and complimented by a garlic sesame dressing $40

Prices inclusive of 10% service Charge & 10% Vat
**Entree**

Local Jerk Duck Pad Thai
Jerk marinated Local duck cooked to perfection served atop of pad Thai Noodle tossed in plum sauce, coriander and Hoisin sauce - **$73**

Thai Style Red Curry Goat
Cutlets of Local Goat marinated with lemon grass, red curry paste, local spices then simmered with coconut milk, served with aromatic vegetables and basmati rice - **$70**

Sweet & Sour King Fish
Fillets of local king fish dusted in Asian spices, golden fried and tossed in a home made BBQ sauce served with aromatic vegetables Thai bran noodles or basmati rice - **$61**

Spiny Lobster Tandoori in shell
Fresh Spiny Lobster cubed and marinated in local Tandoori spices, Baked in half shell and served with your choice aromatic basmati rice or pad Thai noodle - **$150**

Thai Local Basil Beef (Pad Graw Prow)
Slithers of fresh beef fillets marinated with Asian spiced, wok seared with local basil, peppers, garlic, galangal, soy sauce, oyster sauce & fish sauce served on a bed of basmati rice topped with fresh cilantro - **$65**

Rasta Vegetarian Pad Thai
Thai Bran noodle wok seared with local vegetables, bell peppers, garlic, cilantro, green onion, basil topped with toasted peanut - **$42**

**Dessert**

Pumpkin and custard Pudding - **$28**
Sweet Rolled sesame Cr® pe with coconut Ice Cream in a ginger twill - **$30**
Banana Leaf sticky rice (khoa tom Mud) - **$24**

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