

The Verandah Restaurant

Thursday, Friday & Sunday

Food Concept – Jamaican

- Condiments on the table – Pepper Grinder & Salt Shaker
- Freshly Baked Breads – served by waiters
- Note – every entrée to be served with fried sweet plantain / festival etc.

Appetizers

- Curry Coconut Shrimp & local Seafood with garlic crostini
- Stuffed Chocho with chicken, bell peppers, onion and roasted corn baked in a light tomato sauce with mozzarella cheese

Soups

- Soup of the Night – please ask your server about tonight's Jamaican inspired soup

Salad

- Mixed Garden Greens with fried sweet potatoes, oranges, red onion and crumbled feta, citrus vinaigrette

Entrées

- Spiced Rotisserie Pork with apple ginger sauce and Red Stripe glaze
- Wood-oven Braised Chicken Breast with cumin and local herbs in a hearty black bean sauce
- Grilled Catch of the Day with Escovitch vegetables and lemon butter sauce
- Coconut Ital Vegetable Stew with green banana, pumpkin and local beans & legumes
- Sides
 - Vegetable Fritters
 - Mashed Yam and Potatoes
 - Brown Pumpkin Rice
 - Wood-Oven Roast Vegetables
 - Sauté Greens

Desserts

- A tasting of traditional local 'Sweeties' – coconut cream pie, pineapple upside down cake & sweet potato pudding
- Banana Rum Flambé with tonight's ice cream
- A Scoop of Refreshing Exotic Sorbet