



BARBADOS MENU

SOUP

Pumpkin Soup: A flavorful puree pumpkin soup

OR

Crab Soup: A delicious soup made with fresh crab meat, vegetables, spices, and coconut milk

SALADS

Parsley Red Onion Pickled Tomato and Cucumber sauce, Brown Sugar flavored Sweet and Sour Beets, Rum-Soaked Raisin infused Bajan Coleslaw Sides, Green salad, avocado mango, Lettuce, Pasta salad, Beef salad.

PASTA STATION

Assorted pastas

SAUCES

Bolognaise/ Arrabbiata sauce/ Alfredo

FROM THE BARBADOS FIRE GRILLS AND CARVING STATION

Pepper Beef Skewers –Grilled Marinated beef cubes.

Grilled Chicken with Bajan Seasoning – Thyme, marjoram, garlic, and hot peppers

Roasted turkey with cranberry sauce/ Grilled prawns

Oistins-Style Grilled Fish with Dill Scotch bonnet tartar Sauce

MAINS

Sorrel Ginger Glazed Baked Chicken Pieces

Red Wine Rosemary infused Beef Stew

Sweet Potato Wedges – Charred with nutmeg and cinnamon butter.

Curried Goat: Succulent goat meat cooked in a rich curry sauce with potatoes

Coconut bay leaf local green peas and rice, Caramelized Pineapple Sweet Potato Pie.

Grilled Plantains – Caramelized with rum glaze, Barbadian Three Cheese Macaroni Pie

INDIAN

Dal tadka/Naans/Tawa Vegetable/fish curry/Steamed rice/Papadum/Achar/Chutney

KENYAN

Mukimo/Tossed mchicha/White Ugali/Kondoo tumbukiza

HEALTH CORNER

Brown ugali/ Boiled chicken

DESSERT

A selection of sweets from the dessert corner including: **Bajan Sweet Bread** (A bread loaded with coconut, cherries and raisins)**Cassava Pone** (A dense cake made with grated cassava, coconut and spices)**Light fruit cake** (A twist between our Bajan black cake and pound cake)**Conkie Meringue Tart** (Our traditional conkie with a tart twist)**Bajan Sugar Cake** (A coconut treat with ginger), Cream caramel, Apple pie, Lemon meringue, Chocolate fudge cake, Croquembouche, Passio mousse, Dragon fruit mousse, Bread and butter pudding, And fresh tropical fruits carving station

HOT BEVERAGE

Tea/Coffee