



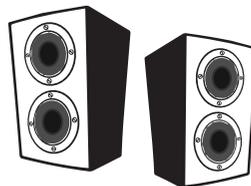
Bar Menu

Available between 12-3 pm (Last orders 2.45 pm)
6 – 10 pm (Last orders 9.45 pm)



Snacks & Starters

- Squash & coconut arancini, rocket pesto - \$20
- Lobster fritters, tartare sauce - \$30
- Crispy jerk wings, coriander - \$33
- Callaloo soup, coconut cream, salt fish fritters - \$30
- Lionfish carpaccio, toasted coconut, diced pineapple, mustard leaves - \$45
- Jerk chicken taco, mango chutney, red onion slaw - \$45
- Tuna tartare taco, sesame, soy, red onion slaw - \$45
- Fries - \$15



Chef Special

- Lobster linguini, bisque reduction, basil - \$90
- Mahi-mahi, braised lentils, spiced coconut emulsion - \$70
- Grilled lobster tail, garlic butter, salad, fries - \$110
- Lionfish, polenta crisps, ratatouille - \$ 70
- Poached lobster tail, coconut gratin, spinach, bisque - \$110
- 10oz USDA Rib eye, calaloo mash, local veg, peppercorn sauce - \$120

Salads

- Garden salad, local leaves, balsamic vinaigrette - \$30
- Pickled carrot, quinoa, radish & spiced pine nuts - \$35
- Seared tuna, local veg, soft egg, citrus dressing - \$45



Burgers & Fries

- Basil's ¼ pounder w/ cheese - \$50
- Lettuce, tomato, gherkin, Basil's special sauce
- Grilled chicken breast - \$50
- Red onion slaw, tomato, red jerk sauce
- Caribbean lobster roll - \$65
- marie rose, celery, pink peppercorns

Stone Baked Flatbreads

- Margherita - \$40 Pepperoni - \$40
- Roasted squash, bacon, onion, rocket - \$50
- Parma ham, sun dried tomato, rocket - \$50
- Grilled Rib eye, baby spinach, mozzarella - \$60

Desserts

- Banana loaf, vanilla ice cream, sunset flambe' - \$30
- Panacotta, passion fruit gel, coconut crisp - \$30
- Vincy chocolate tart, coconut ice cream - \$30
- Selection of home made ice creams & sorbets - \$8 per scoop

Kid's Corner - \$40

- Ages 10 & under
- Burger & fries
- Chicken fingers & fries
- Ham & cheese pizza
- Tomato linguini
- Free scoop of ice cream

