

Caribbean Cocktails

(\$19)

- Mango Daiquiri** Our House Speciality with Mount Gay Rum and Mango
- Passion Fruit Daiquiri** Mount Gay Rum and fresh Passion Fruit
- Mango's Kiss** Cranberry Vodka, Peach Schnapps, Coconut Cream and fresh Mango
- Speightstown Delight** Made with Midori Melon liqueur, Fresh Banana and Strawberry
- Sunburst** Tequila, Fresh Mango and a splash of Grenadine
- Cosmopolitan** Vodka and Cointreau shaken with Lime and a splash of Cranberry
- Green Monkey** Made with Midori Melon liqueur, White Rum, Pineapple juice with a touch of soda and garnished with a Lime wheel and Cherries

(\$24)

- Pama Appletini** Pomegranate liqueur, Apple Vodka, Cranberry juice shaken and garnished with an Orange twist
- Pama Bay Breeze** Pomegranate liqueur, Grey goose Vodka, Orange and Cranberry juice shaken and garnished with a Lemon twist
- FlirTini** Made with Grand Marnier, dark Rum, hints of Orange juice and topped up with Champagne
- Mud Sling** Made with Kahlua liqueur, Bailey's Irish cream, Amaretto, Vodka, all blended with a scoop of ice-cream

Virgin Cocktails

(\$16)

- Virgin Daiquiris** Choose from Mango, Passion Fruit, Banana and Strawberry
- Frozen Tropical** Made with Coconut Cream, Fresh Mango and Banana
- Frozen Kiss** Coconut Cream, Fresh Mango and a splash of Cranberry juice
- Virgin Pina Colada** Made with Coconut Cream and Pineapple juice
- Fruit Punch** Made with Banana and a variety of juices

All menu items are subject to availability

All prices are quoted in Barbados Dollars and include all Taxes. A Service Charge of 10% will be added.

After Dinner Drinks

Special Coffees (\$20)

<i>Bajan Coffee</i>	Crisma or Rum
<i>Caffe di Saronno</i>	Amaretto
<i>French Coffee</i>	French Brandy
<i>Hazelnut Cream</i>	Frangelico & Baileys
<i>Irish Coffee</i>	Tullamore Dew Irish Whisky
<i>Jamaican Coffee</i>	Tia Maria
<i>Le Grand Café</i>	Grand Marnier
<i>Spanish Coffee</i>	Kahlua & Brandy

Eau de Vie & Grappas

<i>Poire Williams / Poire Prisonière</i>	\$32
<i>Grappa Castello Banfi</i>	\$26

Cognacs & Armagnacs & Fine Rums

<i>Hennessy V.S</i>	\$17
<i>Remy Martin V.S.O.P</i>	\$26
<i>Courvoisier V.S.O.P</i>	\$26
<i>Calvados Pays D'Auge Pomme Prisonière</i>	\$38
<i>Le Peu / Izambard / Camp Romain</i>	\$32
<i>Armagnac Janneau</i>	\$36
<i>Hennessy Paradis</i>	\$68
<i>Pyrat XO Reserve Rum</i>	\$14
<i>El Dorado 15 year old Rum</i>	\$12
<i>El Dorado 25 year old Special Reserve Rum</i>	\$50

Ports

<i>Taylor Late Bottled Vintage 2000</i>	\$15
<i>Warre's Otima 10 year old Tawny</i>	\$18
<i>Warre's Otima 20 year old Tawny</i>	\$26

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Homemade Desserts

(\$20)

Tropical Carrot Cake The perfect Carrot Cake with a unique blend of Nuts and spices

Gelato Ice Cream These creamy milk gelatos are wonderfully delicious and refreshing

Mango's Crème Brûlé Classic or Imaginative Flavours
It's always Perfect!

(\$22)

Pecan Pie A tantalizing treat for the Nut lover! Served warm with a scoop of Vanilla ice-cream

Fresh Fruit Sorbet These sorbets are smooth & delightfully refreshing served in our own homemade Brandy Snap basket

(\$24)

Chocolate Mousse Cake This layered Chocolate Mousse Cake is sinfully delicious!

Passion Fruit Cheesecake Beautifully light and tangy on a graham-cracker crust

Dessert Special Made Fresh Daily! **See Menu Board**

Expressos

(decaf also available)

Coffee and Teas / Decaf Coffee	\$10 / \$12
Expresso / Ristretto / Macchiato	\$12
Cappucino / Viennois	\$14
Café Latte	\$14
Café in Paradis	\$38

An expresso or freshly brewed coffee married with a small tulip glass of Hennessy's Paradis, a blend of over 250 flavours of cognac dating back 200 years.

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Appetizers

(\$24)

Lobster Bisque

A smooth creamy bisque made from fresh lobster and herbs

(\$36)

Lightly Blackened Shrimp

Lightly blackened with our own special sauce for dipping

(\$48)

Millefeuille of Smoked Marlin & Salmon

Smoked Marlin and Smoked Salmon layered between filo pastry disks served with organic mixed greens and finished with drizzles of tomato, red onion and caper salsa

(\$30)

French Chicken Liver Paté

Our deliciously smooth & creamy homemade paté is complimented with Henderson's famous red onion marmalade, organic mixed greens and toasted baguette, Chef's recommendation: "Taste with a small glass of Muscato d'Asti Nivole 2003.

(\$42)

Baby Back Ribs

A taster portion of our famous Bar-B-Q Ribs. Served with organic mixed greens

(\$36)

Goat's Cheese & Vegetables

Grilled Filo parcels are stuffed with marinated grilled vegetables and Goat's Cheese. Served with a tangy red wine & tarragon sauce.

(\$18)

Soup of the Day

Creative and Imaginative.
Always vegetarian

Appetizer Special

Always fresh, imaginative and tempting.
See Menu Board



Chef de Cuisine

Henderson E Yarde

Restaurant Supervisor

Susan Broomes

General Manager

Pierre Spenard

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Entrees

Caribbean Lobster

Small 6 oz - \$92

Medium 9 oz - \$147

(\$175)

Surf and Turf

Simply Outstanding! Grilled in a white wine, lemon and garlic butter sauce

(Please allow extra time for the lobster to be cooked slowly)

Our grilled half pound lobster and our choice US Filet Mignon

(\$76)

Herb & Garlic Shrimp

Giant Tiger Prawns are out of their shell and sautéed in a fresh herb, garlic and white wine reduction

(\$65)

Ocean Crepes

A thin french crepe stuffed with delicious Shrimp and Fish, finished with a light and creamy Dill sauce

(\$54)

Tropical Blackened Fish

Our daily catch prepared with blackening spices and served with a fresh tropical Fruit salsa

(\$110)

Fillet Mignon

The absolute best Steak you will ever try. This choice US Filet Mignon is complimented with a Red Wine, Herb and Mushroom Peppercorn cream sauce

(\$84)

Oh la la Duck

This citrus and herb marinated Duck Breast is oven roasted and cooked pink to perfection, finished with drizzles of creamy cognac green-peppercorn sauce

(\$84)

Baby Back Ribs

Served in our own tangy Bar-B-Q sauce, these incredibly juicy and tender US Baby Back pork ribs “with the meat dripping off” are fabulous!

(\$62)

Lemon Grass Chicken

This grilled breast of chicken is marinated in lemon grass, herbs & spices then complimented with a coconut curry sauce, served on the side

(\$52)

Garden Crepes

A thin french crepe stuffed with an array of sautéed vegetables and fresh herbs then finished with a light creamy dill sauce

The Flavour of Pastas

These creative pasta dishes are made fresh daily. **See Menu Board**

Nightly Special

These sensational daily specials tempt the palate with delicate flavours which compliment each other perfectly. **See Menu Board**

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