

The Cove Restaurant

Appetizers

ONION SOUP	9.00
caramelised onions veal stock gruyere	
GOATS CHEESE TART (V)	12.00
puff pastry pear balsamic reduction	
TUNA TARTARE (GF)	16.00
wasabi ginger avocado	
THE COVE SIGNATURE SALAD (V) (GF)	16.00
lemon olives honey zucchini	
THE COVE CAESAR SALAD	12.00
romaine lettuce croutons parmesan with chicken (14.00) or shrimp (16.00)	
CHAR-GRILLED SQUID (GF)	14.00
lemon quinoa pumpkin	
CRAB CAKES	15.00
spices cucumber mango aioli	
BUTTERNUT 'ARANCINI' (V)	14.00
fried risotto cakes lemon crème fraiche red pepper dressing	
SHRIMP COCKTAIL (S) (GF)	17.00
garlic roasted shrimp crisp salad marie rose dressing	
LOBSTER COCKTAIL	18.00
local spiny lobster crisp salad marie rose dressing	

All prices are displayed in US\$. 10% service charge & 15% government tax will be added
(12.5% for hotel residents).

(v) vegetarian (gf) gluten free (s) contains shellfish (n) contains nuts

Mains

COVE SIGNATURE MAHI_MAHI (GF)	38.00
en paupiette pernod potato olives fennel	
BEEF STROGANOFF	36.00
red onion cornichon mushrooms rice	
LOIN OF LAMB	42.00
fondant potato minted peas thyme jus	
PAN-SEARED SNAPPER	32.00
crushed potatoes julienne vegetables chilli butter	
CORN-FED CHICKEN (GF)	32.00
leek & mushroom ragout creamed potato port reduction	
ROAST DUCK 'A L'ORANGE	36.00
confit leg potato purée orange reduction	
LOBSTER THERMIDOR (S)	42.00
mushroom brandy gruyere rice	
SPAGHETTI AGLIO E OLIO	28.00
garlic chilli cherry tomatoes parmesan extra virgin olive oil	

Connoisseur's Choice

Each item on the Connoisseurs' Choice selection has been handpicked for quality and taste, the beef is aged for 28 days, the Lamb for a minimum of 14 days. This creates a tender and succulent cut of meat we are confident you will savour.

8OZ FILLET STEAK	55.00
28 days aged prime cut	
8OZ SIRLOIN STEAK	54.00
28 days aged prime cut	
10OZ RIB EYE	51.00
28 day aged prime cut	
WELSH RACK OF LAMB	52.00
14 days matured French trimmed	
WHOLE GRILLED LOBSTER TAIL	50.00
garlic parsley butter	

All items on the Connoisseur's Choice are an additional supplement of US\$10 if staying on All Inclusive

SAUCES

béarnaise | peppercorn | red wine jus | chilli & garlic butter

SIDES –PLEASE CHOOSE TWO TO ACCOMPANY YOUR DISH
fries | mashed potato | spinach | green salad |
buttered local vegetables | wild & steamed rice |

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Dessert

WHITE CHOCOLATE CRÈME BRULÉE	9.00
rosemary sable biscuits	
'SCANDINAVIAN' ICED BERRIES	10.00
hot white chocolate sauce berry coulis	
HOT CHOCOLATE FONDANT (N) ALLOW 10 MINUTES	11.00
salted caramel ice cream praline grand marnier	
CARAMELISED BANANNA CREPE (N)	11.00
frangelico caramel sauce hazelnut ice cream	
LEMON POSSET 'TRIFLE'	9.00
langues de chat spice berry compote	
CHEESE & CRACKERS	12.00
COVE ICE CREAM & SORBET SELECTION	9.00
please inquire with your waiter for tonight's selection	

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Bartley's

Bartley's cuisine is a fusion of African, Amerindian, British, Spanish, French, Dutch, East Indian & Chinese influences. These traditions were brought from the many homelands of this region's population.

STARTERS

Aubergine fritters (v) <i>sweet mango chutney</i>	\$ 8
Sweet potato & beetroot salad (v) (gf) <i>mixed salad, chickpeas, tamarind dressing</i>	\$ 10
Line-caught wahoo ceviche <i>fresh local fish marinated in a citrus drizzle</i>	\$ 12
Grilled King prawns (sf) <i>masala spices, roasted garlic oil</i>	\$ 13
Lobster, watermelon & goat cheese salad (sf) (gf) <i>avocado, citrus dressing, balsamic glaze</i>	\$ 14
Spiced crispy squid (sf) <i>lemon aioli, mixed salad</i>	\$ 11
Tomato, spinach & red onion (v) (gf) <i>ginger and citrus dressing, rocket and baby leaf spinach</i>	\$ 10

All starters available on "sharing plates" (tasting portions)

3 choices per sharing plate for a couple

4 choices per sharing plate for larger parties

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Bartley's

SOUP OF THE DAY

\$ 8

ENTREES

Pan Seared Snapper (gf) <i>okra & cou cou, spicy creole tomato sauce</i>	\$ 31
Strip loin Steak marinated mojo style with citrus, garlic and coriander <i>baked sweet potato wedges with mixed greens</i>	\$42
Locally caught fish corvina wrapped in banana Leaf <i>coconut rice, leek, cherry tomato, spinach, lemongrass</i>	\$ 35
Spinach & red bean macaroni and cheese (v) <i>mixed leaf greens</i>	\$ 19
Jerked chicken breast <i>sautéed spinach, coconut & herb rice</i>	\$ 29
Lamb chops marinated with spicy Caribbean geera <i>baked sweet potato wedges with grilled okra</i>	\$ 44

(All Main Courses can be served with French Fries or Jerk Fries)

DESSERT

Double ginger chocolate mousse	\$ 9
Pumpkin lava cake and black pepper custard	\$ 12
Passion lime meringue pie	\$ 11
Peanut butter cheesecake with grape jelly (n)	\$ 10
Mango mojito sorbet (gf)	\$ 9

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PALM RESTAURANT

DINNER SPECIALS

SUNDAY

INTERNATIONAL BUFFET

MONDAY

A la Carte menu &



TUESDAY

A la Carte menu &



WEDNESDAY



THURSDAY

A la Carte menu &



FRIDAY

A la Carte menu &



SATURDAY

A la Carte menu &

