

The Terrace Restaurant

The Inn at English Harbour

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Starters:

Lobster Bisque and Crostini Aioli
US \$14.00

Four Seasons Style of Salmon
Marinated, Grilled, Smoked, Pate'
US \$21.00

Tenderloin Sashimi with Radish Flower and
Japanese Dressing
US \$19.00

Exclusive Roulade of Parma Ham, Parmesan
and Dried Fruits
US \$17.00

Gratinee Crepe filled with Seafood
and Mushrooms
US \$15.00

Fettucine with Scallops, Leeks &
Cherry Tomatoes
US \$18.00

ABST 10.5% and Service Charge 10% are included

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Main Course:

Chicken Breast Marinated in Beaujolais, with
Crispy Ham and Mushroom jus
US \$32.00

Grilled Snapper Fillets with Fresh Asparagus
and Roquefort sauce
US \$33.00

Wok Fried Slices of Pork Tenderloin, Asian Vegetables
and Basmati Curried Rice
US \$31.00

Tiger Shrimps in Chablis Cream
& Spinach Risotto
US \$38.00

Grilled Duck Breast with Plum Sauce
and Marinated Pears
US \$40.00

Sirloin Entrecote with Potato Cookies and Mustard Sauce
US \$38.00

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Signature Menu:

Starter:

Orange Marinated Lobster Medallions
& Grilled Zucchini Salad
Us\$18

Basil Marinated Beef Carpaccio Served With A
Truffle Oil Scented Bouquet Of Mixed Leaves
Us\$18

Main:

Grilled Fillet Of Us Beef Tenderloin On Baked Portobello
& Cauliflower Shaving, Horseradish Potato Gratin,
Béarnaise Sauce
Us\$46

Baked Lobster Tail With Crushed Sweet Potato
And Scallions, Broccoli Florets & Vanilla Cream Sauce.
Us\$42

Roast Rack Of Lamb With A Rosemary Scented
Potato Roesti, Mini Ratatouille & Confit Garlic Jus.
Us\$42

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Dessert Menu:

US\$12

Banana Crème Brulee

Tiramisu

Caramelized Fruit

Cassata

Greek Chocolate Fondant

Fruit Plate

Selection Of Ice-Creams And Sorbets

Cheese And Biscuits

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