

petizer

CHICKEN WINGS tarragon ranch & buffalo dipping sauces

COCONUT SHRIMP

panko & coconut-breaded prawns, sweet chili dipping sauce

ASIAN CHOPPED SALAD (v) mixed cabbage, shredded carrot, green onion, sliced orange, wonton crisps, slivered almonds, soy-ginger dressing

Entree choose two

CHICKEN SKEWERS lemongrass glaze, veggies, rice

HAWAIIAN RIBS cabbage-papaya slaw, rice

MUSHROOM CURRY (V) masala, coconut milk, mushroom medley, rice

Dessert

BEIGNETS (v) powdered sugar, blackberry glaze, blackberry whipped cream

\$89

Add Ons

MAI TAI MILK PUNCH \$18 Appleton Estate 12 Year, Smith & Cross Navy Strength, orgeat, Pierre Ferrand Dry Curacao, lime (drink with dinner)

PLANTATION CUT & DRY \$17 Rum infused with Barbados-grown coconuts served either neat or on the rocks