

ROOM SERVICE MENU

STARTERS

TRINI CORN SOUP **VG** | **GF** 68
vegetable stock | corn | root vegetables

SOUP OF THE DAY 65
seasonal preparation

COCONUT CURRY SOUP **DF** 90
crispy rice noodles | shrimp dumpling

CHEF'S GARDEN SALAD **VG** 65
spinach | tomatoes | cucumbers
red onions | croutons

**KALE & CARROT GRILLED
CHICKEN SALAD** 75
kale | romaine | grapes | tomatoes | croutons

CLASSIC CAESAR **V** 75
romaine lettuce | parmesan | croutons
add to your salad

Seared Tofu 35 | Grilled Chicken 35 | Grilled Shrimp 55 | Grilled Salmon 70

PEPPER SHRIMP 95
panko fried shrimp | garlic | ginger
homemade pepper sauce

CRAB AND DUMPLINGS **DF** 130
curry sauce | homemade dumplings

CHICKEN DUMPLINGS 75
wok tossed dumpling | chili soy sauce

SANDWICHES

SALMON BURGER 135
homemade Atlantic salmon patty | pickle ginger aioli | brioche bun

CLASSIC CLUB SANDWICH 105
sliced turkey breast | bacon | fried egg | dijon spread | fries

STEAK SANDWICH 155
mushrooms | onions | cheese | chipotle mayo

CRUNCHY CHICKEN SANDWICH 110
marinated chicken | lettuce | garlic herb mayonnaise | coleslaw | kaiser roll

served with fries or salad
gluten free bread available for all sandwiches

CARIBBEAN BURGER 135
jerk beef patty | island cole slaw | tomatoes | grilled pineapple | chadon beni aioli

ULTIMATE MOZZARELLA BURGER 155
bacon | mozzarella | mushrooms | lettuce | tomatoes | onion compote | brioche bun

WATERFRONT BURGER 125
lettuce | tomatoes | red onions | gherkin

BEYOND MEAT BURGER **VG** 125
plant based burger patty | guacamole | crisp lettuce | tomatoes
caramelized onions

PASTA

SHRIMP AGLIO OLIO **GF** 185
linguine | garlic | olive oil | parsley | chili flakes
cherry tomatoes

GLUTEN-FREE PENNE **VG** | **GF** 135
grilled vegetables | garlic | basil | olive oil

BEEF LASAGNA 145
homemade bolognese | parmesan
mozzarella | fresh herbs

TORTIGLIONI JERK PASTA **V** 125
tortiglioni | bell peppers | parmesan
sundried tomatoes | creamy jerk sauce

LOBSTER RAVIOLI 195
Caribbean lobster stuffed ravioli | sundried tomatoes
cognac lobster bisque | parmigiana-reggiano

add to your pasta
Seared Tofu 35 | Grilled Chicken 35
Grilled Shrimp 55 | Grilled Salmon 70

PASTA ALLA VODKA **V** 135
tortiglioni | grilled vegetables
rose vodka sauce

SPINACH RAVIOLI **V** 125
ricotta | light tomato basil sauce | roasted garlic

 **CHICKEN ALFREDO** 165
fettucine | mushrooms | cream
parmesan | parsley

FROM THE GRILL

ATLANTIC SALMON 195
GRILLED SHRIMP 295

HALPERN'S ANGUS RIB EYE 385

CATCH OF THE DAY 135
served with a choice of one side

 **GRILLED CHICKEN** 180

**NEW ZEALAND
LAMB CHOP** 370

SAUCES

CHIMICHURRI | TAMARIND SAUCE | PAPAYA & APPLE CHUTNEY | GREEN PEPPERCORN SAUCE
LEMON BUTTER | WATERFRONT'S "SIGNATURE" PEPPER | JERK JUS

SIDES

ROASTED GARLIC MASHED POTATOES 55 | STEAMED WHITE RICE 48 | SAUTÉED GARLIC SEASONAL VEGETABLES 55
FRIED PLANTAINS 48 | SAUTÉED MUSHROOMS 55 | FRENCH FRIES 48 | GREEN SALAD 45 | CAJUN WEDGES 55

CHEF SPECIALITIES

LAMB TAGINE 195
braised cumin marinated lamb | mushrooms | carrots
cherry tomatoes | onions | lemongrass basmati rice

JERK PORK LOIN **GF** 185
garlic mashed potatoes | sautéed bok choy | jerk au jus

MISO GLAZED SALMON **GF** 220
miso marinade | green Thai curry | shiitake mushrooms | corn coulis

ORANGE GLAZED STIR FRY TOFU **V** 135
tofu | carrots | snow peas | celery | bell peppers
cauliflower | broccoli | soy sauce | orange juice | basmati rice

EGGPLANT PARMIGIANA **V** | **GF** 135
grilled eggplant | tomato basil sauce | mozzarella
parmesan

JERK RED SNAPPER 220
stewed red beans | sautéed plantains | tamarind sauce

SAUTEED SHRIMP and CORN 165
sautéed tiger prawns | sweet corn | garlic ciabatta

MEDITERRANEAN BALSAMIC CHICKEN **V** 165
balsamic glazed chicken | eggplant
bell peppers | feta cheese

COMFORT DISHES

 **FIRE ROASTED CHICKEN** 180
tomato and onion compote | tamarind sauce
garlic mashed potatoes

**FOUR CHEESE LOBSTER MAC
AND CHEESE** **GF** 125
Caribbean lobster | macaroni | cream sauce
truffle oil | panko breadcrumbs

SEAFOOD COMBO 169
fried pepper shrimp | tempura fried fish
lobster mac and cheese fritter
spicy tartar
seafood bisque

FISH AND CHIPS 125
IPA beer battered tempura fried fish
sriracha tartar sauce | malt vinegar | cajun wedges
Shrimp and Chips 155

LOCAL VEGETABLE CURRY **VG** 125
thoughtfully sourced vegetables | basmati rice
Fish Curry 150 | Chicken Curry 160 | Shrimp Curry 180

 Indicates Halal items **GF** Gluten Free **VG** Vegan **V** Vegetarian **VGR** Vegan on Request **DFRQ** Dairy Free on Request **GFRQ** Gluten Free on Request

We advise that "thoroughly cooked foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness." Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if you have any food allergies or require special food preparation. And we will be happy to accommodate your needs.

Enjoy fresh herbs and vegetables, grown right here in our hydroponic garden.
All prices are subject to a 10% service charge and 12.5% government tax