

## MENU

The Gauguin

## LITE BITES & SALADS

Soup of the Day Freshly Prepared, Please ask your server

Classic Nacho Platter Corn Tortillas, Beef Chilli, Cheese, Jalapenos, Olives, Salsa, Sour Cream, Guacamole (Also available as a Vegetarian Option with Chilli Beans)

> Jerked Chicken Breast Plantain Salad, Soured Cream

Breaded, Fried Tilapia Goujonettes Pineapple and Jalapeño Aioli Sauce with Tropical Fruits

Vegetable and Cream Cheese "Cooked Crust" With "Chana" Salad

Island Caesar Local Romaine, Croutons, Parmesan, Tossed in Caesar Dressing with or without Anchovies

Fruit Platter with Pickled Ginger Dressing

Gauguin "Cobb" Salad Local Greens, Tomatoes, Crisp Bacon, Chicken Breast, Boiled Egg, Avocado Relish, Blue Cheese, Special Cobb Dressing

The consumption of raw or undercooked foods may cause illness. Menu items may be prepared in areas where peanuts and similar allergens are present.

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## ENTRÉES

All served with stir fry or coleslaw and a choice of rice of the day or french fries

"Tapas Trio" of the day, for two with Grilled Flat Bread See your server for today's selections

> Open Faced Burger of the Day 100% Beef Patty, see your server

Slow Cooked Chipotle Chicken with Watermelon and Cilantro

West Indian "Roti" of the Day, Banana Chutney

Warm Herb Foccacia Topped with Pulled Chicken, Lemon, Cilantro and Yoghurt Salad

> Wadadli Beer Battered Fish of the Day Mango, Herb and Citrus Tartare Sauce

> Catch of the Day Accompanied by Tomato Pickle Relish

Sweet Chili and Vegetable Stir Fry

Green Curry with Coconut and Vegetables

## DESSERTS

Selection of Ice Creams and Sorbet

Panna Cotta Style Minted Chocolate Mousse

Antigua Bread Pudding, Rum Sauce

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