

indigo
ON THE BEACH



DINNER MENU

STARTERS

LOBSTER TOSTADAS

Crisp tostadas topped with tender lobster, smooth guacamole and sour cream, finished with fresh lime

\$22 🐟 🌱

SALTFISH FRITTERS

Green onion, peppers served with Scotch bonnet mayo.

\$18 🐟 🌱

ROAST BEETROOT & GOAT'S CHEESE

Sweet roasted beetroot paired with creamy goat's cheese, balsamic and toasted walnuts

\$22 🌱 🥜 🌱

BURRATA

Creamy burrata with jalapeño gazpacho and toasted hazelnuts

\$22 🌱 🥜

ANTIGUAN SALAD

A farm to fork salad showcasing the very best of seasonal island produce.

* Ask server for details

\$20 🌱

SEARED SCALLOPS

Pan-seared scallops with sweetcorn and crispy bacon.

\$24 🐟 🌱 🐷

PULLED CHICKEN & PARMA HAM SALAD

Pulled chicken with crispy Parma ham, arugula, chilli and local mango.

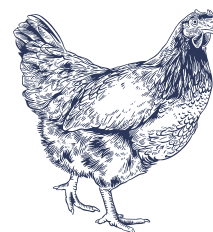
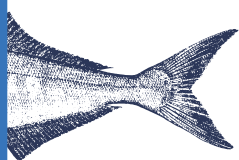
\$22 🐷

CHEF'S SOUP

Seasonal soup, with island flavours.

Ask server for more details.

\$18



MAIN COURSES

SPICY JERK CHICKEN

Marinated chicken breast, Antiguan style rice 'n' peas, mango salsa.

\$45 🌱 🌱

RUMP OF LAMB

Island spiced couscous, charred vegetables and yoghurt.

\$50 🌱

GRILLED SNAPPER

Grilled snapper with romesco sauce, saffron potato, Tenderstem broccoli, tomato and basil.

\$45 🐟 🌱



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LOCALLY CAUGHT ROCK LOBSTER

Local rock lobster, simply grilled with garlic butter and two sides of your choice

Whole 65 | Half 35

★ Supplement half \$20 | whole \$35 for guests on both the all-inclusive and half-board plans.

LOIN OF PORK

Local rum and cream sauce, pencil asparagus and candied pineapple.

\$45 🌱 🐷

PEPPER STEAK ANTIGUAN STYLE

Pan-seared beef, capsicum, onions, chillies, served with pepper sauce.

\$40 🌱

BLACKENED MAHI MAHI

Cauliflower and raisin rice, smashed avocado and lime.

\$45 🐟 🌱



GLUTEN FREE



NUTS



PORK



DAIRY FREE



FISH / SHELLFISH

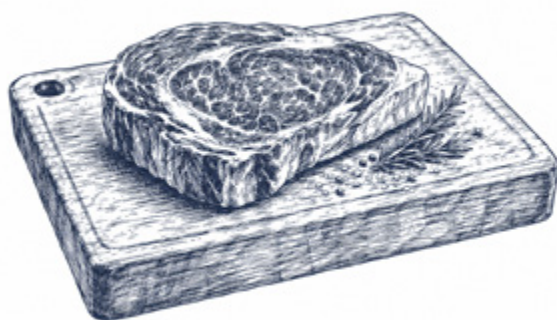


VEGETARIAN



SUSTAINABLY SOURCED

Please inform one of our servers, should you have any food allergies or intolerance.
Prices are in US Dollars and subject to a 10% Service Charge and 17% Government Tax.



THE BUTCHER'S BLOCK

All steaks are European native breed, served with roast tomato and your choice of two sides and one sauce.

8 OZ RIBEYE
\$55 🌿

8 OZ SIRLOIN
\$55 🌿

8 OZ TENDERLOIN
\$65 (Supplement \$30) 🌿

SHARING TENDERLOIN (FOR TWO)
\$120 (Supplement \$55) 🌿

SIDES & SAUCES

French Fries | sweet potato fries | salt 'n' pepper fries | Antiguan rice 'n' peas | \$12 🌿

Island-spiced vegetable couscous | buttered green beans | jerk spiced vegetables | \$12

SAUCES - Chimichurri | red wine jus | peppercorn | cowboy butter | blue cheese | Béarnaise GF | \$8 🌿

DESSERTS

RASPBERRY INFUSION

Raspberry crumble with mixed berry sorbet.
\$19

CHOCOLATE ASSIETTE

Guanaja chocolate tart, chocolate pot and
chocolate gelato.
\$20

ANTIGUAN MANGO PAVLOVA

Antiguan mango pavlova with passion fruit
Chantilly and passion fruit sorbet.
\$18 🌿

HOMEMADE ICE CREAM & SORBET

Ask your server for today's flavors.
\$5 per scoop

★ Supplement price for guests on both the all-inclusive and half-board plans



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