

Dragonfly

Starters

Chef's Selected Local Soup US\$8/EC\$21

Served with Creole bread

Dragonfly Garden Salad (V) (DF) US\$12/EC\$34

With orange vinaigrette and crisp

***Mahi-Mahi Coconut Ceviche (GF)** US\$14/EC\$39

Marinated fillet of mahi-mahi with lime juice, coconut milk and peppers served with plantain chips

***Sautéed Local Lambi (Conch) (SF)** US\$16/EC\$43

Prepared with garlic butter or in a Creole sauce and served with Creole bread

Goat's Cheese and Onion Tart (V) US\$13/EC\$36

On puff pastry with organic leaves and herb oil

***Saltfish Accras** US\$10/EC\$29

Classic salt fish fritters with St Lucian hot sauce

Main Courses

Dragonfly Signature 'Surf and Turf' Mixed Grill US\$50/EC\$135

USDA prime 5oz sirloin steak, sautéed marinated shrimp and jerk pork medallion

Served with Chef's rice selection and garden vegetables

Chef's Selected Fish of the Night (DF) US\$29/EC\$78

Pan-seared or grilled and served fried plantain, rice and fresh vegetables and your choice of tomato salsa, lemon butter or Creole sauce

Jerk Pork US\$28/EC\$75

Medallions of pork loin, marinated in island spices, ground provision gratin, garden vegetables and rich jerk jus

Caribbean Braised Beef Short-ribs US\$31/EC\$84

Slow cooked island spiced short-ribs in red wine sauce with herb mashed potatoes and local vegetables

Shrimp Curry (SF) US\$31/EC\$84

A medium spiced West Indian style curry served with steamed basmati rice, local chutney and roti bread

Vegetable Skewers (V) (DF) US\$21/EC\$57

A selection of local vegetables, marinated and grilled, served with Chef's rice selection and pumpkin purée

(GF) GLUTEN-FREE (H) HOT & SPICY (V) VEGETARIAN (DF) DIABETIC FRIENDLY (N) CONTAINS NUTS (SF) CONTAINS SHELLFISH

*DENOTES A STARTER THAT IS ALSO AVAILABLE AS A MAIN COURSE

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS OR ALLERGIES WHEN YOU PLACE YOUR ORDER.

ALL PRICES ARE IN US/EC DOLLARS AND INCLUDE 10% VAT. A 10% SERVICE CHARGE WILL ALSO BE ADDED TO THE BASE PRICE AND REFLECTED ON YOUR FINAL BILL. ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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Desserts US\$8/EC\$22

Key lime cheese cake

Chocolate sauce, Cointreau infused pineapple compote and brandy snap

Banana & pineapple crumble tart

Malibu coulis, crisp cinnamon and coconut crumble coconut ice cream

Flourless chocolate cake (gf)

Coffee ice cream, salted butter scotch sauce

St Lucian pemie cake

Served with banana ice cream, tropical fruit coulis

Selection of Speciality Coffee

Cappuccino – The original Frothy Coffee

Latte – Tall and Milky

Espresso – Single Shot

Americano – Single Shot with Hot Water

Affogato – Single Shot with a ball of Vanilla Ice Cream

Calypso Coffee – Aged St Lucian Rum

Irish Coffee – Irish Whiskey

French Coffee – French Brandy

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