

Bonté

Our chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable and organic ingredients in all our cuisine.

STARTERS

Hot Honey Chili Chicken Wings 24

Whipped Italian Ricotta 22

Blistered Tomato, Tapenade, Extra Virgin Olive Oil, Sourdough Baguette [V] [G] [D]

Beetroot Dip 22

Sumac, Organic Baby Vegetables, Marinated Olives [V] [VG]

Conch Chowder 25

Sweet Potato, Tomato, Fresh Island Herbs [S]

SALADS

Farmer's 18

Local Mixed Greens, Shaved Vegetables, Homemade Balsamic Vinaigrette [V] [VG] [M] [VN]

Watermelon 19

Goat Feta, Mint, Strawberry, Cucumber, Extra Virgin Olive Oil [V] [D] [M] [VN]

Red Chicory 19

Pink Lady Apples, Orange Vinaigrette, Cucumber, Fennel, Toasted Walnuts [V] [VG] [M] [N] [VN]

Mosaic of Heirloom Tomato 18

Basil Oil, Garlic Scented Crostini [V] [VG] [G] [E] [D] [M]

Little Gem 18

Caesar Dressing, Parmesan, Herb Breadcrumbs [V] [G] [E] [D] [M]

+ Chicken 7 + Fish 7 + Shrimp 8

PIZZA

Marinara 21

Fresh Mozzarella, Basil, Tomato [V] [G] [D]

Pepperoni 25

Tomato Sauce, Oregano [G] [D]

Local Tuna 24

Tuna Confit, Seasoning Pepper, Red Onion [G] [D]

Diavola 25

Mozzarella, Garlic, Jalapeño, Salami [G] [D]

Pomodoro 22

Cherry Tomatoes, Olives, Capers, Eggplant, Arugula [V] [D] [G]

TACOS

Chicken Fajita 26

Sauteed Onion & Pepper, Roasted Tomato Salsa, Avocado [G]

Seared Local Mahi Mahi 28

Avocado & Jalapeño Salsa, Pico de Gallo [G] [S]

Braised Duroc Pork Shoulder 25

Charred Pineapple & Roasted Pepper Salsa [G]

Tempura Tofu 23

Roasted Bell Pepper & Charred Onion Relish, Lime, Cilantro [V] [VG] [G]

BURGERS & SANDWICHES

Sugar Beach Plant Burger 25

Butter Lettuce, Avocado, Heirloom Tomato, Plant Based Cheese, Onion Jam, Secret Sauce [V] [VG] [G] [E]

Duroc Pork Belly "BLT" 28

Sourdough, Heirloom Tomato, Shredded Iceberg, Garlic Aioli [G] [E] [D]

Bonté Burger 32

8oz Black Angus Burger, BBQ Sauce, Smoked Bacon, Vermont Cheddar, Sweet Pepper Relish, Brioche [G] [E] [D] [M]

Buffalo Cauliflower Sandwich 23

Blue Cheese Cole Slaw, Brioche [V] [G] [E] [D]

Local Vegetable Roti 26

Coconut Curry Sauce, Green Salad, Sweet Potato Chips [V] [VG] [G]

All tacos served with Tortilla Chips & Salsa. Tacos can be made with GF corn tortillas.

All burgers and sandwiches served with fries or salad and can be made with gluten free bread on request

ENTRÉES

Fish and Chips 38

Piton Beer Battered Mahi Mahi, Hand Cut Chips, West Indies Hot Sauce Aioli, Citrus Salad [C] [G] [E] [S] [D]

Roasted Red Snapper 45

Artichoke Barigole, Capers, Lemon-Herb Butter Sauce [D] [VN]

Free Range Chicken Schnitzel 45

Warm Mustard-Potato Salad, Marinated Cucumber, Heirloom Tomato [G] [E] [D] [M] [VN]

Homemade Radiatore Pasta 38

Pancetta, Black Pepper & Parmesan Butter Sauce, Wild Arugula [G] [D]

SIDES

Shaved Vegetable Salad 13

[V] [VG] [M] [VN]

Yukon Gold Potato Purée 13

[V] [D]

Crispy French Fries 13

Parsley [V] [VG] [G]

Grilled Market Vegetables 13

Extra Virgin Olive Oil, Sea Salt [V] [VG]

(V) Vegetarian, (VG) Vegan, (G) Contains Gluten, (D) Contains Dairy, (E) Contains Egg, (S) Contains Seafood, (N) Contains Nuts, (VN) Vinegar, (C) Contains Celery, (M) Contains Mustard
AI/LDM (1 Starter, 1 Entrée and 1 Dessert per person). All items subject to market availability. Prices are subject to 10% service charge and 10% VAT. All prices are quoted in United States Dollars.

We kindly request abstaining from smoking. Please inform us of any food allergies, intolerances or sensitivities before you place your order.