

Jalousie Grill Menu

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

Sushi

Sashimi

Mahi Mahi , Jalapeño, Cilantro	22
Yellowfin Tuna , Cherry Tomatoes, Avocado	22

Maki

Wagyu Beef , Crab, Asparagus, Garlic Aioli	29
Mahi Mahi , Avocado, Cucumber, Citrus Ponzu (GF)	26

Salads

Farmer's , Local Mixed Greens, Shaved Vegetables, Homemade Balsamic Vinaigrette (V, VG, GF)	16
Apple , Blue Cheese, Dates, Toasted Almonds, Apple Cider Vinaigrette (V, GF)	18
Iceberg , Blue Cheese, Egg, Cherry Tomatoes, Crispy Bacon, Buttermilk and Herb Dressing	18
Grilled Romaine , Black Pepper & Parmesan Dressing, Herb Breadcrumbs (V)	16
Local Tomato , Shaved Red Onion, Feta, Arugula (V, VG, GF)	16

Entrées

Fish Display

Mahi Mahi	45
Kingfish	45
Snapper	45
Yellowfin	45
Pot Fish	45
Wahoo	45
Fresh Water Crayfish	45

Choice of one Marinade: St. Lucian Green Seasoning (GF), Garlic & Herb (GF), Lemon Pepper (GF)
Basil & Chili (GF), Roasted Garlic Teriyaki, Blackened (GF), Simply Grilled with Sea Salt & Black Pepper (GF)

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

(AI/LDM) (1 Appetizer, 1 Main Course & 1 Dessert per person)

All items subject to market availability

* Indicates a Supplement Charge for the AI/LDM meal plan. 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 any food allergies, intolerances or sensitivities before you place your order

From the Grill

Creole Marinated Flanken Cut Short Ribs (GF)	35
Chili & Lime Rubbed Pork Ribs (GF)	35
½ Jerk Local Chicken (GF)	45
* Dry Aged New York Strip (280gr/0.6lb) (GF)	65
<i>AI/LDM Supplement Charge 15</i>	
Pork Porterhouse (GF)	40
* Lamb Chops (GF)	60
<i>AI/LDM Supplement Charge 10</i>	

Vegetarian

Grilled Tofu (V, VG, GF)	20
Shawarma Spiced Impossible Patties (V, VG, GF)	40
Vegetable Kabobs, Garlic & Herb Marinade (V, VG, GF)	18
Grilled Watermelon, Feta (V, GF)	20

Sides

Potato Salad, Egg, Whole Grain Mustard, Herbs (V, GF)	9
Pasta Salad, Cherry Tomatoes, Capers, Olives (V, GF)	9
Island Coleslaw, Carrot, Raisins, St. Lucian Honey (V, GF)	10
Roasted Local Sweet Potato, Maple Butter (V, GF)	12
Charred Eggplant, Sesame Aioli (V, VG)	10
Simple Green Salad, Local Citrus (V, VG, GF)	10
Crispy French Fries, Parsley (V, VG, GF)	9
Grilled Asparagus, Toasted Almond Romanesco (V, VG, GF)	12

Desserts

Pecan Nut Pie (V)	13
Key Lime Pie (V)	13
Roasted Pineapple, Caramel Ice Cream (V, GF)	13
Rum and Chocolate Fudge Cake (V)	13
Ice Cream Sundae, Pistachio Ice Cream, Vanilla Ice Cream Strawberry Ice Cream	13
Oreo Cookie Crumble, M&M, Corn Flakes, Chocolate Sauce, Chantilly Cream (V)	
Ice Cream Sandwich Cookies, Marshmallow Ice Cream Stuffed Soft Plain Cookies (V)	13

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