

JALOUSIE GRILL

STARTERS

CAJUN SPICE FRIED CORN RIBS (V, G, D)	14
lime chili butter	
MEXICAN STREET STYLE FRIED CORN RIBS	16
garlic aioli cilantro parmesan chili powder (V, G, E, D)	
MADUROS (G, D)	19
caramelized ripe plantain queso fresco crispy bacon parsley	
SMOKED FISH DIP (E, S, D)	24
pickled spicy peppers plantain chips	
LOCAL FISH CEVICHE (S)	20
choice of peruvian (mild) amarillo (medium)	

SALADS

APPLE (V, D, M, N, V)	20
fennel blue cheese mixed greens toasted almonds apple cider vinaigrette	
CRAB & AVOCADO (S, E, D, M, N)	28
mixed greens pickled snow peas spiced cashews charred corn relish orange vinaigrette	
LOCAL MIXED GREENS (V, D, M, N)	20
almonds goat cheese balsamic vinaigrette	
CHARCOAL GRILLED VEGETABLE (V)	22
chimichurri marinated vegetables heirloom tomato feta cheese buttermilk-herb dressing	
GRILLED PINEAPPLE (V, VG, VN)	18
little gem lettuce red onion bell pepper cucumber honey dressing	

ADD: chicken skewers(GF) 10
ADD: steak skewers (GF) 12
ADD: shrimp skewers (GF, S) 12

CRAB

CRAB BURGER (G, S, E, D, M)	40
butter poached crab rocket tarragon mayonnaise brioche bun fries	
CRAB NACHOS (G, S, D)	50
grilled crab avocado sour cream olives jalapeño tomato corn chips spring onion smoked paprika cheese	
CRAB CEVICHE (G, S, SY)	55
red onion coriander cucumber tomato yuzu-citrus dressing plantain chips	
CRAB BRIOCHE ROLL (S, E, D, M)	58
baby gem lettuce japanese mayonnaise toasted butter roll apple hand cut chips	

SMOKED MEAT & FISH

10oz HANGING TENDER (M)	45
MOJO PULLED PORK (M)	30
CHILI LIME PORK RIBS	35
HALF JERK CHICKEN (M)	35
BLACK PEPPER & BROWN SUGAR SALMON (S)	45
U7 HEAD ON JUMBO SHRIMP (S)	35
BANANA LEAF WRAPPED MAHI MAHI (S)	45

LUNCH (AI/LDM (1 Starter, 1 Entrée & 1 Dessert per person)
DINNER (AI/MAF/LDM (1 Starter, 1 Entrée & 1 Dessert per person)
*Indicates a Supplement Charge for the AI/MAF/LDM meal plan.

(V) Vegetarian, (VG) Vegan, (G) Contains Gluten, (D) Contains Dairy, (E) Contains Egg, (SY) Contains Soya
(S) Contains Seafood, (N) Contains Nuts, (VN) Vinegar, (C) Contains Celery, (M) Contains Mustard

All items subject to market availability

All prices are quoted in united states dollars.

Prices are subject to 10% service charge and 10% VAT.

Please inform us of any food allergies, intolerances or sensitivities before you place your order.

Please note we do our very best to observe all allergy contraindication but cannot guarantee no cross contamination.

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BURGERS & SANDWICHES

MOJO PORK SANDWICH (G, E, D, M) coleslaw jalapeño cilantro garlic aioli	24
JERK CHICKEN SANDWICH (G, E, D, M, VN) plantain mixed greens honey aioli carrot slaw	28
IMPOSSIBLE BURGER (V, VG, G, E, D) grilled mushrooms banana ketchup heirloom tomato iceberg lettuce red onion	29
HALF POUND BURGER (G, E, D) chipotle bacon jam aged white cheddar garlic aioli heirloom tomato iceberg lettuce	29

all burgers and sandwiches are served with fries or salad and can be served on gluten free bread on request

DESSERTS

PECAN NUT PIE (V, G, E, D, N)	13
CITRUS PIE (V, G, E, D, N)	13
ROASTED PINEAPPLE (V, N) caramel ice cream	13
CHOCOLATE FUDGE CAKE (V, G, E, D, N)	13
CHOCOLATE CHIP COOKIE SANDWICH marshmallow ice cream between soft plain cookies (G, E, D)	13
CREATE YOUR OWN ICE CREAM SUNDAE vanilla strawberry chocolate (V, G, E, D)	13

choice of 4 toppings and sauces
fruit gummies | m&m's | white chocolate | rainbow sprinkles
chocolate sprinkles | cherries (V)

chantilly cream | chocolate sauce | digestive biscuit
chocolate chip cookies | hershey chocolate bar

ADDITIONAL TOPPINGS AND SAUCES 1

SIDES

PINEAPPLE COLESLAW (V, E, D)	10
WHITE CHEDDAR MACARONI & CHEESE (V, G, D)	12
FRENCH FRIES (V, VG, G)	10
SWEET POTATO & RIPE PLANTAIN MOFONGO (V, VG, D)	10

SOMMELIER SELECTION

DAOU CHARDONNAY paso robles, california 2018	15
* LANGLET BRUT, GROUND RESERVE champagne, france	24
* CARTE NOIRE, COTES DE PROVENCE cotes de provence, france	18

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