

JALOUSIE GRILL

SNACKS

ALMOND & RED PEPPER HUMMUS Grilled Pita Bread (V, N, DF)	22
SMOKED FISH DIP Pickled Pepper Plantain Chips (GF)	25
CRISPY CHICKEN WINGS Green Onion Smoked Paprika Garlic Aioli (GF)	25
PADRÓN PEPPERS Peanut & Lemongrass Pesto Curry Salt (N, GF, DF)	35

SALADS

KALE CAESAR Aged Parmesan Grilled Sourdough Croutons (E)	25
SUPER GREEN & GRAINS Courgette Avocado Pistachio Sunflower & Pumpkin Seeds Mint (N, GF)	35
FALAFEL Heirloom Tomato Pickled Red Onion Fire Roasted Pepper Lettuce Chili (V, DF)	35

WOODFIRE & CHARCOAL MEATS

We Cook Over a Mix of Oak & Cherrywood, Mixed with Local Coals

SPICED JERK CHICKEN Pineapple & Chili Salsa Cabbage Slaw (GF, DF)	49
KAN KAN PORK CHOP Pear Bok Choy Katsu Aioli (E, GF)	70
BEEF STEAK "USDA PRIME NEW YORK STRIP" Baby Gem Lettuce Caesar Dressing Herb Crumbs (E)	65
TANDOORI MASALA KINGFISH Mooli Yogurt Fresh Mint Coriander Charred Lime (GF)	50
ANGRY YARD BIRD Spicy Tandoori Chicken Thighs Yogurt Raita (GF)	50
BANANA LEAF MAHI MAHI Green Beans Shaved Fennel Café de Paris Butter (GF)	49
KOREAN STYLE BABY BACK RIBS Sesame Seeds Green Onion (GF, DF)	45
JALOUSIE GRILL HALF POUND BURGER Chipotle Bacon Jam, Cheddar, Garlic Aioli, Tomato, Iceberg (E, DF)	31
IMPOSSIBLE BURGER Secret Sauce Iceberg Tomato Pickles Red Onion American Cheese (V, E)	30

WOODFIRE & CHARCOAL VEGETABLES

HERITAGE CARROTS Cumin & Chili Spiced Tofu Crema Green Onion Harissa (V, GF, DF)	28
SPROUTING BROCCOLI St. Lucian Coffee & Smoked Chili Dip Almonds Chili Oil (V, N, GF)	28
CAULIFLOWER Yogurt Pistachio Pomegranate Toasted Almond Flakes Curry Sauce (V, N, GF)	38
CHAAT MASALA POTATOES Red Onion Fresh Coriander Chutney Sweet Tamarind Dressing (GF)	36
MEXICAN CORN RIBS Lime Jalapeño Cumin Mayonnaise Green Onion Cotija Cheese (V, E, GF)	18
FRENCH FRIES (GF, DF)	12
DIRTY FRIES Cheese Sauce Barbequed Bacon Bits Dirty Spiced Mayonnaise (E)	18

Meal plans include 1 Starter, 1 Entrée & 1 Dessert per person

(V) Vegetarian, (VG) Vegan, (E) Contains Egg, (N) Contains Nuts, (GF) Gluten Free, (DF) Dairy Free

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.

JALOUSIE GRILL

DESSERTS

PECAN NUT PIE (V, E, N)	13
CITRUS PIE (V, E, N)	13
ROASTED PINEAPPLE Caramel Ice Cream (V, N, GF)	13
CHOCOLATE FUDGE CAKE (V, E, N)	13
CHOCOLATE CHIP COOKIE SANDWICH Marshmallow Ice Cream between Soft Plain Cookies (E)	13
CREATE YOUR OWN ICE CREAM SUNDAE Vanilla Strawberry Chocolate (V, E)	13

Choice of 4 Toppings & Sauces

Fruit Gummies | M&M's | White Chocolate | Rainbow Sprinkles | Chocolate Sprinkles | Cherries (V)

Chantilly Cream | Chocolate Sauce | Digestive Biscuit | Chocolate Chip Cookies | Hershey's Chocolate Bar

ADDITIONAL TOPPINGS AND SAUCES	1
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SIGNATURE COCKTAILS

SPRITZERS

PINKY SPRITZ	16
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Tequila, Campari, Grapefruit Juice, Guava Purée, Ginger Ale

* JALOUSIE	20
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Bourbon, Jägermeister, Citrus Juice, Bitters, Lime Soda

IYONOLA	17
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Dark Rum, Mango Shrub, Lime Juice, Pineapple Juice, Soda Water

SLINGS

* RUM FRAPPUCCINO	18
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Dark Rum, Coffee Liqueur, Bailey's, Espresso, Condensed Milk

VERMOUTHJITO	17
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Sweet Vermouth, Mint, Lime, Sugar, Tonic Water

* BON VOYAGE	18
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Demerara Liqueur, Grapefruit & Rosemary Shrub

Cherry Brandy, Cranberry Juice

JALOUSIE MOJITO	16
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Citrus Rum, Lime, Mint, Orange Bitters, Soda

MARGARITAS

CLASSIC	16
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Tequila, Grand Marnier, Lime Juice, Agave Syrup

JALOUSIE	17
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Crema de Mezcal, Citrus Juice, Agave Syrup, Bitters

SPICY	16
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Spicy Tequila, Grand Marnier, Citrus Juice, Spicy Syrup

MULES

KENTUCKY	17
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Bourbon, Lime Juice, Ginger Beer, Ginger Bitters

LUCIAN	16
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Dark Rum, Citrus Juice, Ginger Ale, Orange Bitters

* LA MULA	20
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Tequila, Crema de Mezcal, Lime Juice, Agave Syrup, Soda

MOSCOW	16
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Vodka, Lime Cordial, Ginger Beer, Ginger Syrup

MARTINIS

* LUCIAN	19
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Vanilla Vodka, Chambord, Pineapple Juice, Sugar Cane Syrup, Prosecco

DIRTY ROAST	17
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London Extra Dry Gin, Dry Vermouth Spanish Olive Brine, Bitters

BANANA BRÛLÉE	17
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Banana Liqueur, Citrus Vodka, Lime Juice, Agave Syrup, Torched Banana

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* Indicate selections not included in any meal plan.

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