

LAGUNA RESTAURANT

DINNER MENU

LOBSTER SELECTIONS

APPETIZERS

Lobster Bisque with Julienne of Lobster	32
Citrus Lobster Tacos with Chipotle Cream Sauce	38
Poach Lobster Salad with Shitake Mushroom, Salad Greens and Spicy Lemon Dressing	40
Spring Rolls filled with Lobster and Snow Peas served with Mango Relish	42
Lobster Ravioli with a Clam Velouté	32
Tempura Lobster Bites with Shaved Fennel, Avocado Salad and Zingy Herb Dressing	48
Fresh Lobster Pizza Sweet Basil and Buffalo Mozzarella	46

MAIN COURSES

FRESH CARIBBEAN SEA WATER LOBSTER

Lobster 'Undon Noodle Soup' Lobster Medallions, Shitake Mushrooms, Vegetables, Eggs and Tofu	48
Char-Grilled Lobster Tail served with drawn Garlic Butter and Garlic Mash	105
Lobster Steamed in Seawater with Garlic Mayonnaise, Sweet Chili Dipping Sauce, New Potatoes and Wilted Greens	105
Lobster Thermidor served with Pumpkin Risotto.	105
Seafood Mixed Grill Caribbean Lobster, Diver Scallops and Scottish Wild Salmon served with fresh Garden Salad	140
Surf and Turf, Grilled Lobster and Pan Seared Medallion of Beef.	120
Lobster American Style (spicy) Chunks of Lobster, Cognac, White Wine, Fresh Herbs and freshly prepared Tomato Sauce tossed with Linguine.	85
Fresh Lobster and Tomato Risotto	82
Seafood Sampler: Tempura Tiger Prawns, Char-grilled Diver Scallops Seared Tuna and Blackened fish	70
Lobster Mac and Cheese with shaved Black Truffle	70

SIDES

Extra Virgin Olive Oil & Chives enhanced Mashed Potatoes	13
Grilled Green Asparagus with Parmesan Reggiano Cheese	15
Sautéed New Potatoes	13
Lemon Basmati Rice	13
Sautéed Spinach	13
Sautéed Kale	13

DINNER MENU

APPETIZERS

Roasted Butternut Squash and Miso Soup Crispy Parsnips and Micro Greens	26
Yellow Fin Tuna Poke , Sesame Chili, Red Onion and Scallion with Wonton Crisps	38
Beef Tenderloin Carpaccio with Arugula, Capers, Organic Extra Virgin Olive Oil, Sea Salt Flakes and Horseradish Aioli	37
Roma Tomatoes and Grilled Vegetable Terrine Balsamic Dressing and Goat's Cheese Sorbet	36
Country Pork and Chicken Liver Terrine served with Melba Toast and Red Currant Jelly	32
Mediterranean Organic Quinoa , Avocado with Lemon Dressing ♥️ DF GF DF	26

MAIN COURSES

9oz Certified Black Angus Tenderloin Burger Home cut Fries drizzled with Truffle Oil, Tomato Relish and a choice of Goat, Bleu or Aged Cheddar Cheese	50
Pan Seared Red Snapper with Truffle Mash, Asparagus and Tomato Vinaigrette	66
Yellow Fin Tuna with Moroccan Spice Rub, Warm Golden Raisins, Pistachio Cous Cous and Tomato and Olive Relish	70
Char-grilled Atlantic Salmon , slow Roasted Tomatoes, Haricot Greens, Avocado, New Potatoes and Yuzu Dressing	70
Crispy Chilean Sea Bass , Roasted Fingerling Potatoes, Sesame and Ginger Beurre Blanc Sauce	85
Roast Pork Tenderloin , Wilted Greens, House Smoked Bacon and Apple Chutney	70
Caribbean Curry Chicken served with Lemon Basmati Rice and Condiments	65
Oven Roasted Angus Tenderloin , Vegetable Galatte, Caramelized Parsnip and Bordelaise Sauce	90
New Zealand Lamb Rack , Sweet Potato Puree, Heirloom Carrots and Mushroom with Rosemary Mint Jus	86
Mediterranean Stir Fried Vegetables Homemade Pesto and Age Parmesan Shaving	58

DESSERTS

Banana and Mango Spring Roll with Vanilla Ice Cream	28
Colony Chocolate Trio White and Dark Chocolate Mousse , Rich Chocolate Cake and Homemade Chocolate Chip Ice Cream	35
Low Fat Ricotta Soufflé Fresh Minted Strawberries	30
Assorted Farmhouse Cheeses with Crackers and Grape Chutney ♥️ DF	30
Warm Molten Chocolate Fondue Homemade Vanilla Ice Cream and Grand Marnier Sauce	30
SIMILIE'S HOMEMADE ICE CREAM Choice of Coffee, Pecan Praline ^N Chocolate, Honey Vanilla, Coconut, Strawberry or Rum and Raisin or Passion Fruit	26
Tower of Lemon Meringue Short Bread Croutons and Vanilla Ice Cream	28

♥️ = Vegetarian Dish, DF = Dairy Free Dish, GF = Gluten Free Dish, N = Dish has Nuts, ♥️ = Healthy Dish prepared that has lower fat and sugar content.

All Prices are quoted in Barbados Dollars VAT inclusive
10% Service Charge will be added