



Royal Café Luncheon

Starters

Calamari Fra-Diavolo	12
Crispy battered calamari steak, scotch bonnet infused tomato dipping sauce	
Chilled Seafood Salad	18
Fruit de mer, sweet pepper salad, fresh herbs, lime vinaigrette	
Spicy Conch Fritters	14
Charred lime, pickled vegetable, spicy curry aioli	
Caesar Salad or Tortilla Wrap	12
Crouton, grated parmesan cheese, anchovies and house made dressing	
Organic chicken breast	16
Gulf shrimp	18
Royal Café Chicken Wings	10
Jerk marinated, carrot and celery sticks, blue cheese dressing	
Plantation Fruit Plate	12
Local tropical fruit of the day	
Tomato Gazpacho	8
Chilled tomato and garden vegetables soup, cilantro essence	

As our produce is prepared freshly each day,
Please be understanding if certain dishes, ingredients are restricted due to market availability.



Royal Café Luncheon

Soup of the Day	8
Chef's creation	
<hr/>	
Entrée	
Grilled Black Angus Hamburger or Cheese Burger	18
Tomato-horseradish relish, red onion marmalade, local organic lettuce	
Spiny Lobster B.L.T	28
Bacon, lettuce, tomato, creole mayonnaise, toasted Pullman bread	
Royal Club Sandwich	16
Smoked turkey, apple wood smoked bacon, boiled egg, lettuce and tomato	
Submarine Sandwich	18
Black forest ham, salami, copa, oil & vinegar, banana peppers, lettuce and tomato	
Local Catch of the Day	26
Chef's daily creation	
Penne alla Pomodoro	14
Al dente, sun blushed tomato sauce, garden basil infused	
Jermaine's Baby Back Ribs	22
Secret recipe, Caribbean cole slaw, French fries	
Jerked Pork	16

As our produce is prepared freshly each day,
Please be understanding if certain dishes, ingredients are restricted due to market availability.



Royal Café Luncheon

Jerked chicken

16

Chef Jermaine Plunket

Chef Lenworth Barrett

As our produce is prepared freshly each day,
Please be understanding if certain dishes, ingredients are restricted due to market availability.