



Royal Grill

* Appetizer *

Fried Calamari	16
Fresh plum tomato salsa infused with scotch bonnet	
Royal Grill Spring Roll	14
Seafood melange, pak choy and ahi tuna, wasabi cream	
Mixed Garden Salad	12
Cucumber and tomato carpaccio, shaved parmesan, balsamic vinaigrette	
Antipasti Plate	16
Air cured meats, grilled vegetables, cherry peppers, cornichon, black olives	
Grilled Chicken Satay	14
With Caribbean slaw, spicy peanut butter sauce	
Jumbo King Crab Claw	18
Wakamme salad, Thai chili sauce	
Soup of the Day	8
Chef's creation of the day	

For guests staying more than 10 nights, please consult the Chef or the Food and Beverage Manager and we would be more than happy to customize dining pleasures.



Royal Grill

** By the Sea **

Salmon, apple cabbage slaw	32
Mahi-Mahi, soy ginger cream	34
Jerk Snapper, pineapple beurre blanc	34
Thai Curry Spiny Lobster, seafood composition	44

** By the Land **

Ribeye Steak	42
Grilled Pork Chop	36
Baby Back Ribs	32
Ginger Barbecued Chicken Breast	28

** Dessert **

Lemom tart & tropical fresh fruit	8	Carmelized Apple Tart	8
Mango creme brulee with biscotti	8	Appleton Rum bread pudding	8

As our produce is prepared freshly each day,
Please be understanding if certain dishes are not available.