



## GRAND OLD HOUSE

### Dinner Menu

Address: 648 South Church Street

Phone: (345) 949 9333

Cuisine: European & New World

## APPETIZERS

<b>Mushroom Ravioli</b> <input type="checkbox"/>	<b>CI\$16.5</b>
Porcini mushroom jus, port wine reduction, truffle oil	
<b>Ceviche of the Day</b>	<b>CI\$16</b>
Local fish, citrus juices, scotch bonnet peppers, spanish onions, cilantro, peppers, tomato	
<b>Jumbo Shrimp</b>	<b>CI\$23</b>
Pan roasted, chipotle spiced, white bean purée, grilled asparagus salad, cherry tomato confit	
<b>Spiced Wahoo Carpaccio</b>	<b>CI\$16</b>
Tempura crunch, arugula, avocado, lemon dressing	
<b>Beef Short Ribs</b>	<b>CI\$18</b>
Sautéed greens, crispy bread fruit, parmesan crumbles, onion jam	
<b>Conch Fritters</b>	<b>CI\$16</b>
Beer battered, smoked bell pepper purée, key lime aioli	
<b>Foie Gras &amp; Duck Breast</b>	<b>CI\$28</b>
Salted mango chutney, brioche, green apple, grape salad	
<b>Poached Lobster Salad</b>	<b>CI\$18.5</b>
Cured mango purée, horseradish cream, cherry tomato, avocado	
<b>Iberico Ham</b>	<b>CI\$18</b>
Poached pear, walnut, aged balsamic, shaved grana padano	

## SOUPS & SALADS

<b>Lobster Bisque</b>	<b>CI\$14.5</b>
Crostoni, crème fraîche, chive oil	

**GOH Salad** **CI\$16.5**

Spinach, mesclun lettuce, asparagus, chickpea, cherry tomato, avocado, artichoke hearts, pomegranate vinaigrette

**Arugula Salad** **CI\$16.5**

Candied nuts, strawberry, heritage beets, pickled onions, crispy bacon dust, goat cheese, spicy croutons, honey-balsamic dressing

## SEA

**Fresh Local Catch of the Day** **CI\$42**

Blackened, grilled or pan fried with vegetables, black eye peas and plantain relish, white wine sauce or cayman style sauce

**Conch Stew** **CI\$42**

Local peppers, scotch bonnet, coconut gravy, fried plantain, jasmine rice

**Roasted Grouper** **CI\$44**

Lemon rice, green lentil stew, vegetables, chardonnay saffron sauce

**Lobster Thermidor** **CI\$52**

Pan roasted Caribbean lobster, mushrooms, scallions, potato gratin chardonnay-grain mustard sauce

**Seafood Curry** **CI\$44**

Lobster, shrimp, mussels, fresh fish, coconut curry sauce, papadum, raita, mango chutney, savoury rice

**King Salmon** **CI\$39**

Pan fried, chickpeas, potatoes, green pea purée, lemon grass sauce

**Bacon-wrapped Wahoo** **CI\$42**

Shrimp risotto, roasted red beets, coconut pineapple beurre blanc

## LAND

**Surf & Turf** **MP**

See waiter for daily selection. Spinach, mushroom, pumpkin, roast fingerling potatoes, truffle jus

**Daily Meat Cut** **MP**

Freshly cut, potato gratin, roasted vegetables, red wine jus

**Corn Fed Chicken Kebab** **CI\$36**

Sri Lankan spices, masala pesto, raita, roast pepper dip, savoury rice

**Rack of Lamb** **CI\$48**

Potato gratin, sautéed vegetables. green lentil, mustard crust, thyme jus, mint glaze

**Chateabriand (for two)** **CI\$98**

Flambéed and served table site. Potato gratin, bacon-wrapped asparagus, roast vegetables, red wine jus

## DESSERTS

**Banana Sticky Toffe Pudding** **CI\$14.5**

vanilla ice cream, sticky toffee sauce, lemon chantilly cream

**Millionair Chocolate Tart** **CI\$15.5**

caramel, chocolate sorbet, chocolate sponge, chocolate disk, gold leaf

**Red Velvet Chocolate Lava Cake** **CI\$15**

vanilla ice cream, raspberry coulis, vanilla sauce

**Blueberry Panacotta** **CI\$13.5**

heavy cream, milk, white chocolate, blueberry puree

**Peanut Semifreddo** **CI\$14.5**

chocolate macaron, hot fudge, candied peanuts, Chantilly cream

**Passionfruit Cheese Cake** **CI\$14.5**

caramelized grapefruit, lime, chantilly cream

**Lemon Tart** **CI\$13.5**

raspberry crème patisserie, lemon curd, merengue, macaroons

**Glutenfree Dessert Varioation** **CI\$13.5**

pistachio macaron, chocolate truffle, chickpeas brownies, raspberry ice cream

**Cheese Board** **CI\$24**

chef's selection

Last updated: Mon 08 Jan, 2024