



# UNION Lunch Menu

**Address:** The Crescent

**Phone:** (345) 640 5660

**Cuisine:** Upscale Grill & Cocktail Bar

## SMALL PLATES

- Union Ceviche** GF **CI\$23**  
Fresh catch, passion fruit 'aguachile', scotch bonnet sorbet, avocado gel, blush daikon, plantain chips
- Pear & Blue Cheese Carpaccio** GF **CI\$18**  
Anjou pear, gorgonzola, candied walnuts, cranberries, leaves, pear and white balsamic dressing
- Truffle Mushroom Pate** v **CI\$18**  
Local mushrooms, truffle oil, porcini cracker, black olive 'soil', cornichons, panko crumb, sourdough toast
- Garlic Shrimp** **CI\$19**  
Sautéed Atlantic shrimp, smoked peri-peri and garlic butter sauce, black olive 'soil', sourdough toast
- Steak Tartare** **CI\$23**  
Angus tenderloin, kimchi, kewpie mayo, sesame, nori, confit quail's egg yolk, togarashi chips, 'smoke'

## SALADS & BOWLS

Add: Roasted salmon CI\$20, grilled shrimp (x5) (regular or blackened) CI\$15, grilled chicken CI\$10 (regular or jerk), poached lobster CI\$15, seared sushi-grade tuna CI\$32

- Tuna Poke** GF **CI\$25**  
Sushi-grade yellowfin tuna, sesame avocado, mango, edamame, sushi rice, wakame, miso honey dressing
- Burrata** v **CI\$19**  
Italian burrata, torched orange, lavender dressing, toasted cilantro seeds, candied walnuts
- Caesar** **CI\$16**  
Half romaine, herb croutons, bacon crumbs, Caesar dressing, parmesan, emmental crisp. Add anchovies CI\$3
- Mango** v Vegan GF **CI\$20**  
Mango, red bell pepper, cucumber, asparagus, red onion, leaves, nuts, sesame, herbs, serrano chilli, miso agave dressing

**Burrito Bowl** **CI\$20**

Tomato rice, fried black beans, roasted red bell peppers, charred sweetcorn, avocado, sour cream, pico de gallo, spiced tortillas, lime, salsa dressing

**Buddha Bowl** V GF **CI\$24**

Mixed organic quinoa, black rice, avocado, rainbow slaw, red peppers, cucumber, cranberries, chickpeas, mixed seeds, black olives, honey mustard dressing

## HANDHELD

**Angus Steak Burger** **CI\$20**

Angus steak patty (8oz), bacon, onion jam, TLP, chipotle mayo, brioche bun. Add: fries CI\$6, choice of cheese CI\$3

**Wagyu Cheeseburger** **CI\$33**

Australian F1 Wagyu patty (8oz), cheddar, sticky onion jam, crispy bacon, special burger sauce, all-butter brioche bun, TLP. Add: fries CI\$6

**Korean Chicken Burger** **CI\$18**

Crispy fried chicken, house kimchi, slaw, Korean BBQ sauce, lettuce, brioche bun. Add: fries CI\$6

**Wahoo Tacos (3)** **CI\$24**

Grilled wahoo, peri-peri dressing, rainbow slaw, pineapple foam, guacamole, serrano, cilantro

**Lobster Roll & Fries** **CI\$29**

Poached Caribbean lobster tail, lemon mayo, scallions, brioche roll, fries. Upgrade: truffle parmesan fries CI\$3

**Club Sandwich** **CI\$22**

Jerk chicken, bacon, prosciutto cotto, cheddar cheese, tomato, chipotle mayo, triple toast. Add: fries CI\$6

## ENTRÉES

**Chicken Schnitzel** **CI\$26**

Panko-crusted chicken breast, potato and chive salad, charred lemon, Korean BBQ sauce

**Fish & Chips** **CI\$29**

Beer-battered wahoo in 'newspaper', fries, garden peas, tartare sauce, malt vinegar

**Lobster & Crab Risotto** GF **CI\$42**

Poached Caribbean lobster, blue crab 'snow', lobster bisque risotto, sweet drop peppers

**Red Snapper** GF**CI\$42**

Pan-seared red snapper, blue mussels, leeks, spiced apple velouté, fingerling potatoes, crispy capers

**Seafood Linguine****CI\$39**

Atlantic shrimp, blackened wahoo, blue mussels, littleneck clams, garlic and white wine butter sauce, roasted baby tomatoes, linguine

**Mushroom Risotto** v GF**CI\$29**

Cream of porcini and local black oyster mushrooms, aged parmesan, balsamic glaze, mushroom garnish

A 16% gratuity will be added to the final bill

Last updated: Wed 26 Nov, 2025