

P O O L

B A R



FOOD

Classic Caesar Salad (G)(D)(P) 20

Baby romaine, anchovies, baked croutons, shaved parmesan, boiled egg, bacon bits, Caesar dressing

Add Ons

Jerk chicken 4

Peri Peri Shrimp 6

Tomato Gazpacho with Snow Crab (S) 18

Onion, bell pepper, cucumber, white crab meat, olives

Beef Carpaccio (D)(G) 28

Dressed rocket leaves, shaved parmesan, aged balsamic, dijon mustard aioli, garlic thyme crouton

Buffalo Mozzarella Salad (D)(N) 21

Slow roasted confit tomatoes, thyme, home-grown basil leaf pesto

Grenadines Tuna Tataki (F) 26

Sesame coated seared tuna loin, seaweed, herb oil

Vincentian Mahi Mahi Ceviche (F) 27

Fresh local mahi mahi, avocado, mango, marinated in fresh lime

Asian

Spiced Indonesian Shrimps Satay (G) (N) (S) 29

Served with Indonesian peanut sauce, rice crackers

Sashimi of Yellow Fin Tuna or Salmon (G) 40

Wasabi, pickled ginger, soy sauce

Salmon & Avocado Maki Roll (G) 40

Wasabi, pickled ginger, soy sauce

Crab California Maki Roll (S) (G) 40

Wasabi, pickled ginger, soy sauce

Sandwiches

Local Spiny Lobster & Shrimp Roll (D) (G) (S) 39

Buttered brioche bun, local lobster, shrimp, spiced Marie rose sauce, chives, seaweed seasoned fries

Wagyu Beef Burger (G) (D) (P) 31

Bacon, cheddar, lettuce, tomato, onion, our special burger sauce, brioche bun, truffle parmesan fries

Add on fired egg 2

Traditional West Indian Roti (D)(G) 26

Curried potatoes, capsicum in a West Indian Curry Sauce

Chicken 29

Prawns 31

Desserts

Vincentian Rum Baba 18

Served with coconut ice cream

Canouan Mess 18

Crushed coconut meringue, pineapple, caramelised banana, mango, Chantilly cream, Island fruit coulis

Rich Grenadines Chocolate Chilli Cheesecake 18

Salted caramel sauce

Homemade Ice Cream & Sorbet Selections 18

WATER

Evian (330 ml) | 7

Evian (750 ml) | 15

Pellegrino (750 ml) | 15

SMOOTHIE & SHAKE | 15

*Smoothie depends on seasonal availability

Banana Strawberry Fruit Punch

Coconut Papaya Chocolate

FRESH JUICE | 15

*Juice depends on seasonal availability

Orange Pineapple Watermelon

SOFT DRINK | 8

Coke Sprite Tonic Water

Diet Coke Ginger Ale Club Soda

COFFEE

* All our coffees are sustainably sourced from eco-friendly farms.
Served with whole milk, 2% milk, soy milk, oat milk or almond milk.

Americano | Espresso 7

Caffè Latte | Cappuccino | Hot Chocolate 8

Iced Americano | Iced Latte | Iced Cappuccino 8

Affogato 15

ORGANIC TEAS | 7

*All our teas are sustainably sourced from eco-friendly farms.

English Breakfast -

Long-life Green -

Chamomile

Lavender Earl Grey Oolong

Peppermint Vanilla Rooibos

BEVERAGES

OUR CARIBBEAN PUNCHES | 22

Vincentian Rum Punch

SLR rum, Sunset strong rum, orange, pineapple, grenadine syrup

Venezuelan Rum Punch

Light rum, passion fruit, orange, grenadine syrup, mint

Barbadian Rum Punch

Dark rum, simple syrup, lime juice, bitters

Dominican Rum Punch

Light rum, coconut rum, banana liqueur, pineapple, orange, grapefruit

OUR FAVORITES | 22

The Canouan-Sling

Rum, Dom Benedictine, cherry liqueur, triple sec, pineapple, grenadine syrup, bitters

"Hard" Grapefruit Lemonade

Vodka, pomegranate liqueur, grapefruit, lemon, simple syrup

Caribbean Mule

Rum, passion fruit, lime, mango, ginger beer

ALL TIME CLASSICS | 22

Daiquiri - Classic or Flavoured

White rum, lime, simple syrup

Mango Piña Colada

Dark rum, mango, coconut, pineapple

Margarita

Tequila, triple sec, lime

MOCKTAILS | 20

Guava Pineapple Delight

Guava juice, pineapple, ginger syrup, lime

Tea off

Green tea, grapefruit, lemon, rosemary syrup

BEER

Hairoun - St. Vincent and the Grenadines | 9

Carib - Trinidad and Tobago | 9

Heineken - Netherlands | 12

Heineken 0.0- Netherlands | 12

Guinness - Ireland | 8

Guinness Bucket Promo | 35

BUBBLY

Laurent-Perrier, "Cuvée Rosé" Brut
Bottle 295

Laurent-Perrier, "La Cuvée" Brut
Glass 35 | Bottle 190

PREMIUM BUBBLY

Dom Pérignon, Vintage, Brut | 907

Louis Roederer, "Cristal", Brut | 885

Krug, Grand Cuvée, Brut | 815

Louis Roederer, "Cristal", Brut Rosé | 1945

Dom Pérignon, Vintage, Brut Rosé | 1833

WHITE WINE

Elena Walch, "Castel Ringberg", Pinot Grigio, Alto Adige, Italy
Glass 26

Clos Henri Estate Sauvignon Blanc Marlborough
Glass 30

Marqués de Riscal, "Verdejo" Rueda
Glass 35

Chardonnay, William Fèvre, France
Glass 35

ROSÉ WINE

**Cinsault, Grenache & Syrah, Domaines Ott, "By Ott",
Côtes de Provence, France**
Glass 26

Château d'Esclans, "Whispering Angel" Côtes de Provence
Glass 30

RED WINE

Castello di Albola, Riserva Chianti Classico

Glass 26

Tenuta Luce, “Lucente”, Italy

Glass 28

Beringer Cabernet Sauvignon “Founders Estate”

Napa Valley, USA

Glass 32

Torres Altos Ibericos Crianza Rioja DOC

Glass 35

Ceretto Dolcetto D' Alba

Glass 67

DESSERT WINE

Castello del Poggio, Moscato, Veneto, Italy

Glass 20