



## SATURDAY DINNER

### APPETIZERS

#### Soup of the Day

*served with garlic crostini*

\$12

#### Coconut Lime Shrimps

*served with sweet chili sauce*

\$15

#### Stonefield Tropical Salad

*watermelon, pineapple, coconut shavings, local greens, almonds and passion fruit vinaigrette*

\$14

### ENTREES

#### Stir Fry Soya

*served with butter chickpeas and basmati rice*

\$30

#### Surf n' Turf

*served with mash potato, farm-to-table vegetables and garlic butter sauce*

\$42

#### Catch of the Day

*served with seasonal rice, farm-to-table vegetables and local souskaille or creole sauce*

\$30

### DESSERTS

#### Nicky's Bounty Ice Cream

*local artisanal ice cream in a variety of flavours*

\$8

#### Mango Tree Cheesecake

*signature cheesecake recipe made with seasonal local fruits*

\$12

#### Espresso Cake

*layered coffee cake with espresso cream frosting and served with local ice cream*

\$11

*Kindly mention to your server any dietary restrictions or allergies. All prices are in United States Dollars (USD).  
A service charge of 10% is automatically added to your bill, in addition to Government sales tax (VAT) of 10%.*



## SUNDAY DINNER

### APPETIZERS

#### Tomato Herb Soup

*served with cheesy garlic crostini*

\$13

#### Cocoa Pork Ribs

*local pork ribs with a homemade cocoa rub and cocoa barbecue sauce*

\$14

#### Greek Salad

*traditional greek salad made with farm-to-table vegetables*

\$14

### ENTREES

#### Mushroom Risotto

*traditional Italian risotto made with local mushrooms*

\$26

#### Curry Goat Stew

*served with plantain mash and farm-to-table vegetables*

\$36

#### Seafood Linguine

*seafood medley with local herbs and garlic cream sauce*

\$30

### DESSERTS

#### Nicky's Bounty Ice Cream

*local artisanal ice cream in a variety of flavours*

\$8

#### Mango Tree Cheesecake

*signature cheesecake recipe made with seasonal local fruits*

\$12

#### Pumpkin Cinnamon Roll

*freshly baked and made with local pumpkin*

\$10

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## MONDAY DINNER

### APPETIZERS

#### Soup of the Day

*served with garlic crostini*

\$12

#### Seafood Splash

*deep fried seafood medley served with homemade tartar sauce*

\$16

#### Roasted Balsamic Vegetable Salad

*with zucchini, bell peppers, red onions, feta cheese and a balsamic vinaigrette*

\$14

### ENTREES

#### Moroccan Stuffed Eggplant

*moroccan spiced vegetables and parmesan filling served with seasonal rice*

\$28

#### Grilled Lamb

*served with sweet potato mash and rosemary-thyme jus*

\$38

#### Tumeric Butter Baked Fish

*served with roasted root vegetables and organic salad*

\$32

### DESSERTS

#### Nicky's Bounty Ice Cream

*local artisanal ice cream in a variety of flavours*

\$8

#### Mango Tree Cheesecake

*signature cheesecake recipe made with seasonal local fruits*

\$12

#### Red Velvet Cake

*Miss Cecilia's signature recipe served with local ice cream*

\$10

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## TUESDAY DINNER

### APPETIZERS

#### Seafood Chowder

*signature recipe served with garlic crostini*

\$14

#### Honey Sesame Chicken Wings

*deep fried local chicken tossed in a homemade honey sesame sauce*

\$15

#### Crispy Rice Salad

*with cucumbers, shallots, cilantro, farm to table lettuce and a garlic-lime vinaigrette*

\$14

### ENTREES

#### Coconut Pesto Spaghetti

*spaghetti in a our coconut pesto sauce made with farm to table basil*

\$26

#### Tamarind Glazed Pork Tenderloin

*served with root vegetable purée and cajun butter corn*

\$34

#### Mango Tree Shrimp

*served with quinoa salad, farm-to-table vegetables and garlic herb sauce*

\$38

### DESSERTS

#### Nicky's Bounty Ice Cream

*local artisanal ice cream in a variety of flavours*

\$8

#### Mango Tree Cheesecake

*signature cheesecake recipe made with seasonal local fruits*

\$12

#### Cheesecake Egg Rolls

*served with homemade caramel sauce*

\$11

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## WEDNESDAY DINNER

### APPETIZERS

#### Soup of the Day

*served with garlic crostini*

\$12

#### Fish Goujons

*fresh catch strips, deep fried and served with spicy mango aioli*

\$14

#### Watermelon Salad

*diced watermelon with tomato, cucumber, feta cheese and basil-mint vinaigrette*

\$14

### ENTREES

#### Stuffed Plantain

*roasted plantain with mash potato and creole sauce*

\$26

#### Pan Seared Chicken Breast

*served with potato gratin, farm-to-table vegetables and homemade green sauce*

\$30

#### Seared Scallops & Risotto

*seared scallops with white wine sauce and farm to table vegetable risotto*

\$38

### DESSERTS

#### Nicky's Bounty Ice Cream

*local artisanal ice cream in a variety of flavours*

\$8

#### Mango Tree Cheesecake

*signature cheesecake recipe made with seasonal local fruits*

\$12

#### Carrot Cake

*Miss Cecilia's signature recipe served with local ice cream*

\$10

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