



Starters Roasted Red Pepper Chowder Cheesy Garlic Knots House Green Salad Coconut Tropical Coleslaw Roasted Sweet Potato & Feta Cheese Salad

## Mains

Pan Seared Red Snapper Fillets Lemon & Thyme Butter Sauce Stewed Mutton Grilled Tamarind Glace Pork Chops Baked Lemongrass Chicken Thighs

## Side Dishes

Montpelier's Creole Seasoned Rice Vegetable Medley Drizzled w/ Champagne Butter Shepherd's Pie w/ Creamy Cabbage & Bacon Pumpkin & Plantain Pie

## Dessert

Soursop Cheese Cake Layered Chocolate Cake Spiced Drunken Bread Pudding

Executive Chef– Halva Browne \$55 plus 24% tax and service charge will be added to your bill