

Mains

Pan fried grouper

Crusted with lemon pepper served with saffron potatoes, semi-dried tomatoes and a fresh herb cream sauce

\$30

Grilled mahi mahi

Served on a fresh basil and cherry tomato compote with crispy onions

\$28

Grilled yellow fin tuna

Marinated in soya and ginger served on a bed of noodles with grilled peppered pineapple

\$32

Coconut crusted conch

With mango chutney and a light lemongrass curry sauce

\$27

Bouillabaisse

Mussels, shrimp, grouper, snapper and yellow fin tuna in a saffron and tomato broth served with garlic bread

\$30

Oven roasted chicken

With garlic mashed potatoes and a white wine jus

\$27

Blackened pork chop

With a roasted coconut and pineapple salsa, crispy plantain chips topped with grilled shrimp

\$30

Pan seared rack of lamb

With a sun-dried tomato and goats' cheese risotto cake, sautéed vegetables and a balsamic & red wine reduction

\$34

Vegetable tart

Roasted red peppers, grilled zucchini and aubergine on puff pastry filled with ratatouille, topped with melted brie

\$25

Grilled tenderloin of beef

With mustard mash, salsa verde and a port wine reduction

\$34

Surf and Turf

8 oz lobster tail and 8oz grilled tenderloin with an herb mash and grilled vegetables

\$65



Bay Bistro

**On the beach at Sibonné Beach Hotel
Grace Bay, Providenciales**