



Da'Vida

Beef Salad 20.00

Noodles, mint, basil, papaya and avocado

Thai Fish Cake 18.00

Lemon grass aioli, baby greens, orange segments & mint leaves

Grilled Vegetable Salad 16.00

Balsamic reduction, tomatoes, eggplant, fennel, bok choy & goat cheese

Rustic Vegetable Tingo 12.00

Curried chicken dumplings

Lobster Bisque 18.00

Bay side corn fritter & cinnamon cream

Island Sweet Potato Ricotta Gnocchi 20.00

Roasted garlic, sweet basil & tomato coulis

Tropical Lobster Salad 25.00

Caramelized melon, mesclum greens, citrus reduction and key lime mint gelee

Pelican Cay Green Salad 15.00

Roasted peppers, tomatoes, caramelized onions, toasted almonds & passion fruit vinaigrette

Coconut Crusted Scallops 35.00
Snap peas, butternut squash, red pepper reduction and coconut cream

Little Bay Pan Seared Snapper 32.00
Gingered kale, jasmine rice, sautéed cherry tomatoes, key lime foam & tomato jelly

Tamarind Glazed Grouper 35.00
Legume ragu, carrots, bok choy & nutmeg carrot puree

Charbroiled Tropical Lobster 45.00
Seasonal vegetables, mushroom risotto & garlic sauce

Katouche Crayfish Tails 39.00
Squash flowers, jasmine rice, baby bok choy, lemon soy & roasted peppers

Stuff Chicken Breast 25.00
Mire poix, creamed leek and potatoes, garlic juice, asparagus leek crisp

Fennel Crusted Veal Chops 35.00
Chick pea, tomato salsa & onion crisp

Garlic Crusted Lamb Loin 37.00
Mint glazed ribs, snap peas, carrots and garlic mash potatoes

Charbroiled Angus Beef Tenderloin 38.00
Bleu cheese melt, roasted new potatoes, green beans and jus