



Water's Edge
RESTAURANT

Tapas

Italian Spiced Wingettes with Blue Cheese Dressing

19

Marinated Chicken Satay,

spiced satay sauce

19

V Spiced Kalamata Olives, Plantain Chips

15

Shrimp Kebab with Chimuchurri Sauce

19

V Tomato Bruschetta

15

Pane (Bread)

V Kalamata Olive Tapenade & Italian French Bread

7

V Garlic Pizza Bread

parsley and garlic butter

7

Zuppe (Soup)

V Hand crafted Roasted Butternut Squash Soup

sour dough croutons, toasted pumpkin seeds, marshmallows,

aceto balsamic syrup

16

V Chilled Gazpacho Soup

market cucumbers, plum tomatoes, sweet bell peppers, fresh basil

15

V Minestrone Soup

rich vegetable soup with plum tomatoes, fresh garden herbs and pasta

16

Prices inclusive of 17.5% VAT but subject to 10% service charge
V – Vegetarian | N = Nuts | S = \$15 surcharge on pre-paid meal plan

Antipasti (Appetisers)

V Saffron & Tomato Confit Risotto

shaved parmesan cheese, rocket salad, basil foam

18

V Traditional Caesar Salad

hearts of romaine leaves, semi confit tomatoes, boiled egg, foccacia crouton, spiced kalamata olives, parmesan crisps, caesar dressing

28

V Panzanella Salad

toasted Italian style bread, mixed salad leaves, cucumbers, tomatoes, mediterranean peppers, olives, balsamic vinaigrette

26

Calamari Fritto

crispy calamari rings deep fried, served with marinara sauce

28

Mussels in a Spicy Tomato Sauce

fresh plum tomatoes, garlic, purple basil and pinot grigio

28

Polla (Chicken)

Chicken Paillard with Parmesan and Pomodoro Sauce

filtered basil oil, olive mashed potatoes

42

Chicken Marsala with Mushroom Sauce

garlic mash potatoes, mushroom marsala wine sauce

45

Pesce (Fish)

Pan Seared Dorado with Mashed Potatoes

capers, kalamata olives and marinara Sauce

48

Carne (Meat)

S Beef Sirloin with Oven Roasted Garlic Potatoes

medley of garden vegetables, shiraz jus and balsamic reduction

60

S Osso Buco

roasted garlic and basil mash, herb gremolata

75

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Risotto & Pastas

Beetroot Risotto

flying fish filet, mahi mahi, garden vegetables and flaked parmesan

55

V Fettucine Pasta with Rich Tomato Sauce

roasted garlic confit, kalamata olives and shaved parmigiano reggiano

33

Fettucine Pasta with Bolognese Sauce

rich meat sauce with cream and parmigiano shavings

45

Penne alla Pizzaiola

marinated chicken breast with capers, olives, white wine and tomato sauce

40

Seafood Fettuccini Alfredo

tiger shrimp, scallops and mahi mahi combined with a light parmesan alfredo sauce

55

Lasagna al forno

rich meat and tomato sauce in Lasagna Pasta with mozzarella cheese

48

V Vegetable Lasagna

garden vegetables, tomato and béchamel sauce with mozzarella cheese

42

N Rigatoni Pasta with Basil Pesto and Chicken Breast

oven dried tomatoes, shaved parmesan, toasted basil leaves

42

Rustic Italian Pizza

grilled onions, mushrooms, roasted garlic confit, mozzarella cheese, grilled chicken

40

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Dolce (Dessert)

Tiramisu

18

Rum Roasted Pineapple with Warm Streusel Vanilla Bean Ice Cream

18

N Vanilla Crème Brulée, Almond and Pistachio Tuille

18

Marinated Exotic Fruit Salad

18

Selection of Ice Cream between Biscotti Wafers

15

Double Chocolate Fudge Brownie

Caramel Syrup, Vanilla Bean Ice Cream

18

Italian Style Cheese Platter with Assorted Crackers

19

Caffè (Coffee)

Americano

6

Cappuccino

8

Espresso

8

Cafe Mocha

8

Cafe Latte

8

Flavoured Latte

8

Bajan Coffee (with local rum)

10

Cafe Royal (with Brandy)

14

Tea (Green, Black, Herbal)

6

Hot Chocolate

7

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