



EVENTS MENU



MAINS

CURRY GOAT - TENDER PIECES OF GOAT SLOW-COOKED IN A RICH, AROMATIC CARIBBEAN CURRY SAUCE WITH HERBS, SPICES, AND A HINT OF SCOTCH BONNET FOR A WARM, FLAVOURFUL KICK.

JERK CHICKEN - JUICY, GRILLED CHICKEN MARINATED IN A FIERY BLEND OF SPICES, SMOKY, SPICY, AND FULL OF BOLD FLAVOUR.

BROWN STEW CHICKEN - SLOW-COOKED CHICKEN IN A FLAVOURFUL, SAUCE, INFUSED WITH GARLIC, THYME, AND CARIBBEAN SEASONINGS.

PEPPERED STEAK - TENDER STRIPS OF SEASONED BEEF SAUTÉED WITH PEPPERS AND ONIONS IN A SAVOURY, PEPPERY SAUCE BURSTING WITH ISLAND FLAVOUR.

FRIED CHICKEN - WELL-SEASONED CHICKEN COATED IN HOMEMADE SEASONED FLOUR AND FRIED TO PERFECT.

SIGNATURE LAMB CHOPS - GRILLED LAMB CHOPS GLAZED WITH A SWEET AND SPICY BLEND OF HONEY AND SCOTCH BONNET PEPPERS FOR A BOLD, FIERY FINISH.

OXTAIL - SLOW-COOKED OXTAIL INFUSED WITH ISLAND HERBS AND SPICES, DELIVERING DEEP FLAVOURS IN EVERY BITE.

ACKEE & SALTFISH - SALTED COD SAUTÉED WITH ACKEE, ONIONS, PEPPERS AND SPICES.

ESCOVITCH FISH - CRISPY FRIED FISH TOPPED WITH A TANGY PICKLED VEGETABLE MEDLEY, SPICED WITH SCOTCH BONNET AND ISLAND HERBS.

BBQ SALMON - SALMON SIMMERED IN A RICH BBQ GRAVY, BURSTING WITH SWEET HEAT AND ISLAND SPICES.

PEPPERED PRAWNS - PRAWNS SAUTÉED IN A FIERY SCOTCH BONNET PEPPER SAUCE, PACKED WITH BOLD FLAVOURS AND HEAT.



VEGAN DISHES

CURRY NO GOAT - A VIBRANT CURRY INFUSED WITH BOLD SPICES AND RICH, TRADITIONAL FLAVOURS - A FRESH TAKE ON A CLASSIC.

BAMMY RUNDOWN - GOLDEN-FRIED CASSAVA BREAD PAIRED WITH A SAVOURY COCONUT STEW OF HERBS AND MIXED VEGETABLES.

JERK TOFU - TOFU MARINATED IN SPICY JERK SEASONING, THEN GRILLED TO PERFECTION.

ROASTED SWEET POTATO & PINEAPPLE SALAD - A WARM SALAD WITH ROASTED SWEET POTATOES, GRILLED PINEAPPLE, AND A HOMEMADE DRESSING.



SIDES

PLAIN RICE - FLUFFY WHITE RICE, LIGHTLY STEAMED AND PERFECTLY COOKED AS A CLASSIC SIDE.

RICE & PEAS - FRAGRANT RICE COOKED WITH KIDNEY BEANS, COCONUT MILK, AND ISLAND HERBS.

MAC & CHEESE - BAKED MACARONI TOSSED IN A HOMEMADE SEASONED CHEESE SAUCE, TOPPED WITH A GOLDEN, CRISPY CRUST.

PLANTAIN - SWEET RIPE PLANTAIN, SLICED AND FRIED UNTIL GOLDEN AND CARAMELISED.

FRIED DUMPLINGS & FESTIVALS - SAVORY FRIED DUMPLINGS WITH A SOFT, DOUGHY CENTRE, PAIRED WITH SWEET, CRISP-EDGED CORNMEAL FESTIVALS, A CLASSIC CONTRAST OF FLAVOUR AND TEXTURE.

HOMEMADE SLAW - CRUNCHY CABBAGE AND CARROTS MIXED WITH A ZESTY HOUSE-MADE DRESSING FOR A FRESH, FLAVOURFUL SIDE.

SCOTCH & THYME CRUNCH - A REFRESHING MIX OF RIPE MANGO AND CRISP VEGGIES, FINISHED WITH A FIERY SCOTCH BONNET KICK.