



LUNCH

AT THE TI MANJE BEACH GRILL RESTAURANT

SERVED FROM 12.00 TO 3.30PM

LIGHT FARES

TI KAYE TRIAL MIX 8

Curry roasted chickpeas, plantain chips, garlic flat bread crisp, smoked chipotle chilli dipping sauce

WEST INDIAN SEAFOOD TAPAS 18

Smoked marlin, herb garden pesto calamari, octopus chipiron, conch souse, citrus aioli, herb pesto, tomato bruschetta

SALTFISH & GREEN FIGS PATTY 7

Tropical fruit chutney

TI KAYE BEACH SALADS

ORGANIC QUINOA & COUSCOUS GRAIN

appetizer 11 entrée 14

Heirloom tomato, cucumber, avocado cream, cured black olive, curry chickpea tossed in lime-sugarcane vinaigrette with sundried tomato crostini
add grilled chicken 7 add grilled fish 9

CLASSIC CAESAR SALAD

appetizer 9 entrée 12

Romaine lettuce, Ti Manje caesar dressing, shaved parmesan cheese, garlic croutons
add grilled chicken 7 add grilled fish 9

TI MANJE SMOKED MARLIN SALAD 18

Organic salad greens, tomato, corn and cucumber; calypso-chipotle sting

HOUSE MADE PIZZAS

TRADITIONAL CHEESE PIZZA 18

Fresh mozzarella, basil pesto, tomato sauce

DESIGN YOU OWN PIZZA WITH EXTRA TOPPINGS

Meat toppings \$2.00 each

Pepperoni, bacon, barbeque chicken, soppressata sausage

Vegetable toppings \$1.00 each

Mushrooms, onions, peppers, black olives, pineapple

Caribbean Seafood topping \$2.50 each

Smoked marlin, conch and calamari

ENTREES

all entrees served with your choice of sweet potato chip, French fries or a simple side salad

ANSE COCHON GRILLED FISH SANDWICH 18

fresh grilled fish, lettuce, tomato with a creole remoulade

GUAVA BBQ PULLED PORK WRAP 17

smoked pepper, grilled pineapple and oven roasted tomato

TI MANJE CHICKEN ROTI 17

stewed chicken in a rich curry sauce, quinoa grain pilaf with mango chutney

JERK CHICKEN BREAST ON COCO-BREAD SLIDERS 18

with pineapple chow, tomato salsa golf

VEGETARIAN BLACK BEAN BURGER 16

made with couscous, sweet potato, corn, bell pepper & onion lettuce, fresh tomato salsa and avocado cream

TI KAYE 8 OZ BLACK ANGUS BEEF BURGER 18

smoked cheddar or blue cheese, lettuce, tomato, caramelized onion, house made bun

GRILLED FLANK STEAK "CHIMICHURRI" 24

citrus herb marinade

DESSERTS

SAINT LUCIAN MUDSLIDE 12

local coffee ice cream, marshmallows, toasted nuts, coffee liqueur

TI KAYE KEY LIME PIE 9

island grown limes, whipped cream

BAKED CHEESE CAKE 10

Tropical fruit compote

ICE CREAM OR SORBET 7

St Lucian made with local ingredients, ask your server for available flavours

*Menu and price are subject to change
All prices quoted in US dollars • 10% VAT
and 10% service charge will be added to your bill
A three course lunch at Ti Manje is part of the 'All Inclusive plan'*

