



# BREEZE

BY GOLDEN ROCK RESORT

## BETWEEN BREAD

<b>QUESADILLAS</b> 	<b>\$ 15,00</b>
cheddar - jalapeño - tomato - spinach tortilla - salsa - sour cream <i>add shrimp \$ 4,00/ add chicken \$ 4,00 / add beef \$ 4,00</i>	
<b>BEEF CARPACCIO</b>	<b>\$ 15,00</b>
pine nuts - capers - truffle mayo - arugula - country bread	
<b>GOAT CHEESE &amp; PROCIUTTO PANINI</b>	<b>\$ 15,00</b>
local honey - baby spinach -	
<b>BLACKENED MAHI</b>	<b>\$ 16,00</b>
locally caught Mahi Mahi - red cabbage slaw - chipotle aioli - brioche	
<b>BREEZE BURGER</b> 	<b>\$ 19,00</b>
havarti cheese - roasted peppers - tobacco onions - bourbon reduction brioche	
<b>CAJUN CHICKEN</b>	<b>\$ 14,00</b>
guacamole - grilled chicken breast - roasted red pepper aioli - brioche	
<b>PUMPKIN HUMMUS &amp; GRILLED VEGETABLE WRAP</b> 	<b>\$ 12,00</b>
mixed greens - garlic yoghurt aioli	

## ON THE LIGHTER SIDE

<b>STEAK SALAD</b>	<b>\$ 27,50</b>
mixed greens - grass fed angu beef - tobacco onions - tamarind - vinaigrette	
<b>SHRIMP CAESAR</b>	<b>\$ 25,00</b>
black tiger shrimp - hearts of romaine - shaved reggiano - anchovies - garlic croutons	
<b>CHICKEN PIALLARD</b>	<b>\$ 23,00</b>
garden greens - campari tomato - avocado ranch	



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## MAIN PLATES


<b>CHAR SIU RIBS</b>	<b>\$25,00</b>
jasmine rice - wok vegetables	
<b>CHICKEN SATE</b>	<b>\$24,00</b>
surinamese peanut sauce - pickled cucumber slaw - fries	
<b>LAMB PINCHO</b>	<b>\$28,00</b>
cucumber raita - quinoa tabouleh	

## SIDES


<b>FRENCH FRIES</b>	<b>\$ 6,00</b>
<b>RICE N PEAS</b>	<b>\$ 6,00</b>
<b>HOUSE SALAD</b>	<b>\$ 6,00</b>

## DESSERT

<b>FRESH FRUIT SALAD</b>	<b>\$15,00</b>
AN ASSORTMENT OF SEASONAL FRUITS & BERRIES	
<b>CHOCOLATE LAVA CAKE</b>	<b>\$15,00</b>
VANILLA ICE CREAM	
<b>SORBET SELECTION OF 3</b>	<b>\$15,00</b>
PLEASE ASK ABOUT TODAY FLAVOURS	

 spicy dish

 vegan dish

 \* dish can be made vegan