STRAWBERRY HILL

DINNER

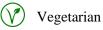
APPETIZERS

V

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SOUP OF THE DAY	10
Please ask your server for today's creation.	
GARLIC PRAWNS	16
	10
Sautéed with garlic & fresh herbs. House made crostini.	
CRAB CAKES	18
Golden pan fried. Cabbage and pineapple slaw.	
SMOKED OCHI SAUSAGE Marinated cabbage leaf, papaya chutney, grainy mustard.	16
Marmateu cabbage iear, papaya chutney, granty mustaru.	
CRISPY VEGETABLE SPRING ROLLS	15
Made in house. Deep fried. Sweet soy & ginger dip.	
	17
LAVENDER & HONEY CHICKEN SKEWERS Crispy bammy, tomato & cucumber salad. Tzatziki sauce.	17
Chispy bulling, tomato de cacamber salad. Tzatziki salade.	
SALADS	
SALAD OF FRESH GREENS Organic Mountain greens, seasonal vegetables. Strawberry house vinaigrette.	12
Add chicken breast ~ 6 / Add shrimp ~ 8 / Add steak 8	
MEDITERRANEAN STYLE CHO-CHO SALAD	16

0 MEDITERRANEAN STYLE CHO-CHO SALAD Mozzarella, pesto olives, cucumber, tomato, red onion & herbs mixed with fresh lime & olive oil.





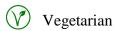
All menu prices are in USD 20% GCT & service charge will be added to your b

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MAIN COURSES

*	POTATO WRAPPED SNAPPER	32
	Thinly sliced - crispy Irish potato. Sautéed callaloo & coconut rice. Lime butter sauce.	
8	SMOKED PORK CHOP	29
NIII P	Bacon wrapped ripe plantain, roasted seasonal vegetables, Jamaican apple compote.	
	COCONUT CURRY PRAWN LINGUINI	27
	Creamy sauce tossed with seasonal vegetables & Jamaican peanuts.	
26	STUFFED CHICKEN BREAST	30
	Coconut coated. Grilled pineapple, sweet peppers & callaloo.	
	Roasted garlic mash potatoes.	
\heartsuit	WARM QUINOA & PLANTAIN SALAD	25
	Ackee, callaloo, tomato, red onion & seasonal vegetables, served over grilled plantain. Citrus vinaigrette.	
	JAMAICAN OXTAIL SHEPHERD'S PIE	29
	Stewed with Jamaican spices, beans & carrots. Fried plantain, cabbage salad.	
	Thyme mash potato crust.	
Ś	RACK OF LAMB	42
	Grainy mustard crust, garlic mashed potatoes, warm vegetable stuffed tomato.	
	Rosemary jus.	
*	GRILLED FILET MIGNON	42
N 3	Grain fed Jamaican beef. Roasted potatoes and seasonal vegetables. Red wine sauce.	





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DESSERTS

CHOCOLATE LAVA CAKE	12
Strawberry sauce.	
BLACKWELL GLAZED RUM CAKE	9
Choice of ice cream.	
COCONUT CREAM CARAMEL	9
Marinated seasonal fruit.	
BLUE MOUNTAIN DAILY CHEESECAKE	10
Please ask your server for today's flavour	
STRAWBERRY HILL HOMEMADE ICE CREAM	10
Please ask your server for today's selection.	

AFTER DINNER DRINKS

Cockburn's Port	8
Hennessey VS	15
Hennessey VSOP	21
Hennessey XO	30
Courvoisier VS	10
Coffee & Rum cream	9

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