



LUNCH MENU

STARTERS	\$US	\$EC
Cold soup of the day - <i>Depending on product seasonality</i>	\$18	48ec
Exotic tuna tartar - <i>Fresh tuna, mango, avocado, soya and sesame seasoning</i>	\$23	62ec
Vegan semolina - <i>Broccoli, cauliflower, tofu, currants, mint and avocado, pinenuts</i>	\$18	48ec
Lobster timbal- <i>Lobster, chipotle mayo, guacamole, pico de gallo and passion fruit</i>	\$23	52ec
SALADS MAIN		
Lobster - <i>Lobster, mix lettuce, grapefruit, tomato cherry, passion fruit vinaigrette</i>	\$31	83ec
Mediterranean - <i>Roasted sweet pepper, tomatoes, fresh tuna, corn, olive, fetta</i>	\$26	70ec
Caesar - <i>Romain salad, crouton, parmesan, tomatoes, special Caesar dressing</i>	\$19	51ec
MAIN COURSE		
Homemade tacos - <i>Corn tortilla, beef or fish or tofu, pico de gallo, chipotle dressing</i>	\$40	108ec
Angus beef flank - <i>Served with mash potatoes, shallot sauce</i>	\$43	116ec
Catch of the day - <i>Depending on arrivals</i>	\$42	113ec
Tuna medallion - <i>Caribbean ratatouille and sweet pepper coulis</i>	\$42	113ec
Lamb chops - <i>Grilled lamb chop served with sweet mash potatoes and reduction juice</i>	\$46	124ec
DESSERT		
Antigua classic bread pudding - <i>Artisanal rum raisin ice-cream, rum glaze</i>	\$15	40ec
Chocolate fondant - <i>Served with artisanal vanilla ice cream and whipped cream</i>	\$16	43ec
Vanilla panna cotta - <i>Topped with berry coulis</i>	\$16	43ec
Pineapple carpaccio - <i>Marinated with citrus syrup topped with passion fruit sorbet</i>	\$16	43ec
Assorted ice-cream & sorbet - <i>per scoop</i>	\$7	19ec

***We offer daily specials. Don't hesitate to ask our staff.
For special requests please ask for the Chef.
Please inform your waiter or waitress of any dietary conditions.***

***All prices are in US dollars and include 17% Govt taxes.
A 10% service charge will be added to the total.***



BREAKFAST MENU

	\$US	\$EC
ENGLISH BREAKFAST - <i>Two Eggs any Style, Sausage, Bacon, Mushroom Tomatoes, Baked Beans and Toast</i>	\$22	59ec
ANTIGUAN BREAKFAST - <i>Sausage, boil egg, fry dumpling, salad, salt fish, Spinach, Johnny Cakes and bake beans.</i>	\$22	59ec
TAMARIND OMELETTES - <i>Includes: Onions, Peppers, Cheese</i>	\$12	32ec
<i>Add Veggies: Tomatoes, Mushroom, Spinach</i>	\$6	16ec
<i>Add Proteins: Ham, Bacon</i>	\$7	19ec
EGGS BENEDICT - <i>Poached Eggs, Ham, English Muffin and Hollandaise Sauce</i>	\$15	40ec
EGGS FLORENTINE - <i>Poached Eggs, English Muffin, Hollandaise Sauce, smoked salmon and Spinach</i>	\$15	40ec
AMERICAN STYLE PANCAKE - <i>Plain or with Blueberry, Topping, Syrup</i>	\$13	35ec
SPECIAL FRENCH TOAST - <i>brioche "perdue" toast, caramel and fruits</i>	\$15	40ec
FRESH FRUIT PLATE - <i>Selection of Seasonal Fruits</i>	\$12	32ec
CEREALS - <i>Served with artisanal yogurt</i>	\$13	35ec
SIDES		
BREAKFAST POTATOES	\$6	16ec
RATATOUILLE	\$6	16ec
SAUTEED MUSHROOMS	\$8	22ec

*We offer daily specials. Don't hesitate to ask our staff.
For special requests please ask for the Chef.
Please inform your waiter or waitress of any dietary conditions.*

*All prices are in US dollars and include 17% Govt taxes.
A 10% service charge will be added to the total.*



DINNER MENU

STARTERS	\$US	\$EC
Lobster bisque - <i>Local lobster velouté served with gourmet toast</i>	\$20	54ec
Eggplant mille-feuille - <i>Smoked eggplant caviar and eggplant chips</i>	\$19	51ec
lobster timbale - <i>lobster meat, passion fruit mayonnaise, guacamole, pico de gallo</i>	\$22	59ec
Marinated salmon - <i>Served with blinis and dill cream</i>	\$22	59ec
Beef carpaccio - <i>Angus beef, arugula, pinenuts, parmesan, shallots and balsamic</i>	\$20	54ec
MAIN COURSE		
Prime Angus beef - <i>Prime Angus beef tournedos with mash potatoes, reduction juice</i>	\$45	121ec
Seafood fettuccine - <i>Lobster, shrimp, mussel, clams and curry creamy sauce</i>	\$43	116ec
Catch of the day - <i>Depending on arrivals</i>	\$42	113ec
Tuna medallion - <i>Caribbean ratatouille and sweet pepper coulis</i>	\$41	110ec
Duck magret - <i>Served with mango chutney, sweet mash potatoes and fried plantain</i>	\$45	121ec
DESSERT		
Antigua classic bread pudding - <i>Artisanal rum raisin ice-cream, rum glaze</i>	\$15	40ec
Chocolate fondant - <i>Served with artisanal vanilla ice cream and whipped cream</i>	\$16	43ec
Vanilla panna cotta - <i>Topped with berry coulis</i>	\$16	43ec
Pineapple carpaccio - <i>Marinated with citrus syrup topped with passion fruit sorbet</i>	\$16	43ec
Cinnamon apple tarte - <i>Puff pastry apple tarte topped with whipped cream</i>	\$15	40ec

We offer daily specials. Don't hesitate to ask our staff.

For special requests please ask for the Chef.

Please inform your waiter or waitress of any dietary conditions.

All prices are in US dollars and include 17% Govt taxes.

A 10% service charge will be added to the total.



POOL & BEACH MENU

	\$US	\$EC
Tamarind Angus beef burger - <i>bacon, onion chutney, berry ketchup, Swiss cheese</i>	\$27	73ec
Homemade tacos - <i>Corn tortilla, beef or fish or tofu (2 tortillas)</i>	\$25	67ec
Mozzarella in carozza & pesto - <i>Mozzarella deep fried serve with pesto sauce</i>	\$19	51ec
Vegetables tempura - <i>Broccoli, cauliflower, zucchini</i>	\$16	43ec
Lobster roll - <i>Homemade brioche stuff with lobster, chipotle mayo, corn, celery, chives</i>	\$31	83ec
Ultimate wings platter - <i>8 pieces served with 3 sauces</i>	\$21	56ec
Salt fish accras - <i>served with sweet chili sauce</i>	\$18	48ec
Jerk pulled pork sandwich - <i>slow cooked pork brisket, baguette</i>	\$21	56ec
Guacamole and tostada - <i>Fresh avocado with tomatoes, red onion and cilantro</i>	\$17	46ec

SIDES

Home made french fries	\$15	39ec
Ratatouille	\$15	39ec
Mixed salad	\$15	39ec

We offer daily specials. Don't hesitate to ask our staff.

For special requests please ask for the Chef.

Please inform your waiter or waitress of any dietary conditions.

All prices are in US dollars and include 17% Govt taxes.

A 10% service charge will be added to the total.



BBQ BEACH MENU
TASTE OF CARIBBEAN

	US	EC
Half grilled lobster <i>Half local lobster grilled</i>	\$52	140ec
Grilled red snapper <i>Grilled whole snapper with Caribbean flavors</i>	\$42	113ec
Chicken skewer <i>Chicken thigh marinated, pineapple, red onion and sweet pepper</i>	\$25	67ec
Angus beef skewer <i>Sweet peeper, red onion, special home made barbecue sauce</i>	\$45	121ec

All mains include 2 sides

Side Potatoes fries, Mac & cheese, johnny cake, rice and peas, vegetables	\$8	22ec
---	------------	------

***We offer daily specials. Don't hesitate to ask our staff.
For special requests please ask for the Chef.
Please inform your server of any dietary conditions & allergy***

***All prices include 17% Govt taxes.
A 10% service charge will be added to the total.***



SPECIAL THURSDAY PIZZA MENU

	US	EC
MARGARITA	\$22	59EC
<i>TOMATO SAUCE, MOZZARELLA, FRESH BASIL</i>		
VEGETARIAN	\$24	67EC
<i>TOMATO SAUCE, MOZZARELLA, SWEET PEPPER, MUSHROOMS, ARTICHOKE, ONIONS</i>		
ITALIAN	\$25	70EC
<i>TOMATO SAUCE, MOZZARELLA, PARMA PROSCIUTTO, ARUGULA, PESTO</i>		
SPECIAL	\$28	75EC
<i>ASK TO THE SERVER THE SPECIAL PIZZA OF THE DAY</i>		

WE OFFER DAILY SPECIALS. DON'T HESITATE TO ASK OUR STAFF.

FOR SPECIAL REQUESTS PLEASE ASK FOR THE CHEF.

PLEASE INFORM YOUR SERVER OF ANY DIETARY CONDITIONS & ALLERGIE

ALL PRICES INCLUDE 17% GOVT TAXES.

A 10% SERVICE CHARGE WILL BE ADDED TO THE TOTAL.



KIDS MENU

1 meal + 1 soda or water + 1 dessert

21 us - 56 ec

Tamarind Angus beef burger and fries

Vegetarian or pepperoni pizza

Tender chicken and fries

Fish and chips

Tomato spaghetti

Chocolate cake

Ice cream or sorbet

Fruit cup

We offer daily specials. Don't hesitate to ask our staff.

For special requests please ask for the Chef.

Please inform your waiter or waitress of any dietary conditions.

All prices are in US dollars and include 17% Govt taxes.

A 10% service charge will be added to the total.



WILD TAMARIND COCKTAILS

BUTTERFLY - Botanist gin, raspberry liquor, lemon juice, champagne	\$17	44ec
TROPIC ROASTED - Silver Cuervo tequila, roasted pineapple, lime juice, ginger ale	\$13	34ec
PASSION FRUIT RUM - English Harbour 5years, passion fruit puree, lime juice, nutmeg	\$13	34ec
TEMPTATION MARTINI - Stoll Vodka, fresh tamarind syrup, mango, lime, prosecco	\$15	39ec
MORNING GLORY - Mount Gay rum, mango, muddled ginger, bitter, lime juice	\$13	34ec
THE FIX - Jack Daniel, honey, lime	\$13	34ec
G.Y.P.G - Campari, gin Tanqueray, muddle pomegranate, triple sec, apple juice	\$15	39ec
TROPICAL DESIRE - Longueteau rum, infused orange and pineapple, muddle mint, pomegranate juice, orange bitters	\$15	39ec

WILD TAMARIND MOCKTAILS

BLUEBERRY RUSH - Fresh blueberry, lime juice, coconut cream	\$9	24ec
TAMARIND HILLS - Tamarind juice, lime, club soda, mint leaf	\$9	24ec
GREEN GARDEN - Cucumber, lime, club soda, mint, ginger beer	\$9	24ec
THE SPECIAL - strawberry puree, blueberry, almond milk, banana	\$10	26ec

WINE BY THE GLASS

ROSE

TI BALTH ANTIGUA - PAYS D'OC FRANCE	\$12	32ec
CALAENTA MERLOT ROSATA - ITALY	\$12	32ec
GRIS BLANC BY GERARD BERTRAND - PAYS D'OC FRANCE	\$12	32ec
MEDITERANEE FIGUIERE - PROVENCE VDP MED FRANCE	\$15	43ec

WHITE

GAZELLA - VINHO VERDE PORTUGAL	\$12	32ec
BOUGRIER - SAUVIGNON, LOIRE VALLEY FRANCE	\$12	32ec
EXTRA BLANC BY GERARD BERTRAND - GRANACHE IGP PAYS D'OC FRANCE	\$12	32ec
ARDECHE LOUIS LATOUR - CHARDONNAY FRANCE	\$15	43ec

RED

ARGENTO RESERVA - MALBEC ARGENTINA	\$12	32ec
BOUGRIER - PINOT NOIR FRANCE	\$12	32ec
CHATEAU HAUT BARAILLOT - BORDEAUX SUPERIEUR FRANCE	\$15	43ec

All prices are in US dollars and include 17% Govt taxes. A 10% service charge will be added to the total.

WINE LIST SELECTION

ROSE

	\$US	\$EC
TI BALTH ANTIGUA - <i>PAYS D'OC FRANCE</i>	\$34	92ec
CALAENTA MERLOT ROSATA - <i>ITALIE</i>	\$37	100ec
GRIS BLANC BY GERARD BERTRAND - <i>PAYS D'OC FRANCE</i>	\$41	111ec
MEDITERANEE FIGUIERE - <i>PROVENCE FRANCE</i>	\$43	117ec
LOU BY PEYRASOL - <i>PROVENCE FRANCE</i>	\$46	124ec
COTE DES ROSE BY GERARD BERTRAND - <i>LANGUEDOC FRANCE</i>	\$59	160ec
PREMIERE DE FIGUIERE - <i>PROVENCE FRANCE</i>	\$70	190ec
WHISPERING ANGEL - <i>COTES DE PROVENCE FRANCE</i>	\$86	232ec
CHATEAU DE BERNE GRANDE CUVEE - <i>PROVENCE FRANCE</i>	\$87	235ec

WHITE

	\$US	\$EC
BOUGRIER BLANC - <i>SAUVIGNON, LOIRE VALLEY, FRANCE</i>	\$36	96ec
EXTRA BLANC BY GERARD BERTRAND - <i>GRANACHE IGP PAYS D'OC, FRANCE</i>	\$44	119ec
ARDECHE LOUIS LATOUR - <i>CHARDONNAY, FRANCE</i>	\$52	141ec
CLOS DE MONTRACHET - <i>MACON VILLAGES BOURGOGNE, FRANCE</i>	\$61	164ec
MAZZEI BELGUARDO - <i>VERMENTINO, ITALY</i>	\$64	172ec
ALBERT BICHOT DEPAQUIT - <i>CHABLIS BOURGOGNE, FRANCE</i>	\$86	232ec
LES BELLES VIGNES - <i>SANCERRE LOIRE VALLEY, FRANCE</i>	\$86	232ec
KATHERINE'S VINEYARD, CAMBRIA - <i>CHARDONNAY, CALIFORNIA US</i>	\$77	207ec
POUILLY FUME LA MOYNERIE - <i>LOIRE VALLEY, FRANCE</i>	\$94	253ec
POUILLY FUISSEE TETE DE CUVE - <i>BOURGOGNE, FRANCE</i>	\$106	285ec
CHABLI 1ER CRU LES VAILLONS - <i>BOURGOGNE, FRANCE</i>	\$142	383ec
MEURSAULT DOMAINE DOUDET NAUDIN - <i>BOURGOGNE, FRANCE</i>	\$221	597ec

RED

	\$US	\$EC
ARGENTO RESERVA - <i>MALBEC ARGENTINA</i>	\$30	82ec
BOUGRIER - <i>PINOT NOIR FRANCE</i>	\$35	94ec
CHATEAU HAUT BARAILLOT - <i>BORDEAUX SUPERIEUR FRANCE</i>	\$46	123ec
PARALLELE 45 - <i>COTE DU RHONE ORGANIC</i>	\$52	139ec
CHATEAU CANTELOUPE - <i>MEDOC BORDEAUX, FRANCE</i>	\$57	155ec
FLEURIE DOMAINE DES QUATRES VENTS - <i>BEAUJOLAIS, FRANCE</i>	\$70	188ec
JULIA'S VINEYARD CAMBRIA - <i>PINOT NOIR, CALIFORNIA US</i>	\$83	225ec
CHATEAU LA CHAPELLE - <i>ST EMILLION ORGANIC, BORDEAUX FRANCE</i>	\$89	242ec
PAUILLAC HAUT BATAILEY - <i>PAUILLAC, BORDEAUX FRANCE</i>	\$102	274ec
FANTINI EDIZIONE - <i>ITALY</i>	\$625	231ec

CHAMPAGNE & SPARKLING

FANTINELLE PROSECO BRUT - <i>ITALY</i>	\$51	136ec
CHAMPAGNE CANARD DUCHENE BRUT - <i>FRANCE</i>	\$137	369ec
CHAMPAGNE DEUTZ BRUT - <i>FRANCE</i>	\$156	420ec

All prices are in US dollars and include 17% Govt taxes. A 10% service charge will be added to the total