

# PAPILLOTE RAINFOREST RESTAURANT

## ~ Dinner Menu ~

### SOUPS

Sunday ~ Callalou      Monday ~ Vegetable

Tuesday ~ Callapumpkin      Thursday ~ Callalou

Friday ~ Pumpkin      Saturday ~ Classic Onion Soup

All soups served with garlic toast **ec\$18/us\$7**

### APPETIZERS

Dasheen or Breadfruit Puffs **ec\$20/us\$7.50**

Hummus Snack with garlic toast **ec\$25/us\$9** Caribbean Sweet 'n Spicy Shrimp **ec\$30/us\$11**

Cheese Quesadilla **ec\$25/us\$9** with Smoked Marlin **ec\$32/us\$12**

Smoked Marlin Cream Cheese Spread & Garlic Toast **ec\$25/us\$9**

### SALADS

Fresh Fruit Salad **ec\$25/us\$9**      Smoked Marlin Salad **ec\$30/us\$11**

Garden Fresh Tossed Salad **ec\$25/us\$9**

### WINE SELECTIONS

Chardonnay "Esprit de Serame" **ec\$12/\$60**

Cabernet Sauvignon "Esprit de Serame" **ec\$12/\$60**

Sauvignon Blanc "Esprit de Serame" **ec\$12/\$60**

Cabernet Sauvignon 120 "Santa Rita" **ec\$75**

Sauvignon Blanc "Trapiche" Argentina **ec\$60**

Malbec "Dona Paula" Los Cardos Argentina **ec\$75**

Sauvignon Blanc "Dona Paula" Argentina **ec\$80**

Merlot "Trapiche" Argentina **ec\$60**

Rose "Gris des Plages" Mediterranean Coast **ec\$65**

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## NIGHTLY SPECIAL MAIN COURSES

**Sunday** Rabbit or Shrimp in Supreme Sauce

~ house salad, cush cush, and fried plantain *ec\$60/us\$23*

**Monday** Fish of the Day with Papillote Chutney

~ marinated vegetable salad, rice and vegetables *ec\$55/us\$21*

**Tuesday** Creole Chicken or Curried Goat

~ plantain, provisions, eggplant and papaya salad *ec\$55/us\$21*

**Thursday** Caribbean Beef Stew or Fish Coubouillon

~ Caesar salad, provisions, fresh vegetables *ec\$55/us\$21*

**Friday** Seafood Brochette with Greek salad

~ pasta, fresh vegetables and Papillote chutney *ec\$60/us\$23*

**Saturday** Papillote Flying Fish or Herb Baked Chicken

~ house salad, sweet potatoes, fresh vegetables *ec\$55/us\$21*

**WEDNESDAY ~ BBQ NIGHT ~ Grilled Ribs, Fish and Chicken** *ec\$80/us\$27*

Baked Potato ~ Corn on the Cob ~ Pasta Salad ~ Carrot Salad ~ House Salad

## A LA CARTE MAIN COURSES

Papillote Fish Packet ~ Fish of the day wrapped in Banana Leaf *ec\$50/us\$19*

Chicken Fajita ~ Black Bean Salsa *ec\$45/us\$17*      Roots Vegetarian Dinner *ec\$40/us\$15*

Caribbean Sweet 'n Spicy Shrimp ~ Black Bean Salsa *ec\$65/us\$25*

Above served with house salad and rice

## DESSERTS ~ *ec\$10/us\$3.75*

Dominican Fruitcake with local rum

Seasonal Fruit Plate

Chocolate Brownie

Ice Cream

Fruit Tarts ~ assorted seasonal varieties

Key Lime Pie or Pineapple Cobbler ~ seasonal

~ 10% service charge and 15% VAT will be added to your bill ~