



ENTRES.

LAMB RIBS

THE SKY VIEW OPENER.

Char grilled lamb ribs caped with caramelized onions served with paprika wedges.

THE CAJUN RENDITION.

Slow roasted lamb ribs coated with Cajun spice served with sweet potato fries

SWEET PEPPER SUN DOWNER.

Slow braised lamb ribs in pepper sauce served with steamed rice and a sweet pepper crown.

COCONUT MINT RIBS.

Lamb ribs Coated with Mint and Coconut Roasted and Served with Plantain.

BEEF RIBS

WINE DRUNKEN AND MUSHROOM DELIGHT

Delicately simmered and sliding of the bone beef ribs caped with mushrooms served with tomato couscous and its own Jew.

STICKY BBQ.

Slowly braised beef ribs in a rich sweet and tangy but sticky sauce served with sautéed potatoes

CHARRED BEEF RIBS

Carefully Grilled to Specification Beef Ribs Served with Plantain and a Rich Thyme Reduction.

PARMESAN RIBS.

Delicately Crusted with a Charred Finish Beef Ribs Served with Honey Sweet Potato Fries.















Each Rib Different Tune

