



## *A La Carte*

### *Appetizers*

#### **Chilled Gazpacho**

\$20

#### **Tuna Spring Roll, Pickled Ginger**

\$36

Coriander, petit salad, spiced pineapple chutney

#### **Sauté of Shrimps, Coconut Coriander,**

\$40

Mussel Thai Nagé

#### **Curried Quail, Wild Rice**

\$40

Mango, roasted peanuts, Coriander salad

#### **Asparagus, Poached Egg, Rocket and Tomato Salad**

\$38

Grain mustard beurre blanc

#### **Tempura of Soft Shell Crab**

\$38

Avocado and tomato crouton, watercress salad

#### **Smoked Salmon, Warm Potato Salad**

\$42

Watercress and Caviar cream

#### **Local Mozzarella, Sun Dried Tomatoes**

\$28

Black olives, rocket salad, pesto dressing

### *Entrées*

#### **Grilled fillet of Red Snapper and Shrimp**

\$65

Brandadé of salt cod, tomato saffron vinaigrette

#### **Pan Fried Barracuda, Seared Scallops**

\$65

Fine beans, buttered spinach, crushed new potatoes

#### **Barkers' Catch of the Day**

\$55

Served blackened, grilled or pan seared with sauté potatoes, fine beans  
Barker is the hotel's fisherman, he fishes daily

#### **Breast of Chicken Roasted in Thyme and Garlic**

\$56

Creamed potato, Young vegetables, white bean and foie gras velouté

### **Char Grilled Sirloin Steak**

**\$75**

Pont neuf potatoes, tomatoes and rocket, bernaise sauce

### **Roast Loin of Local Pork**

**\$60**

Garlic Cream Potato, sage beignets, caramelized apple, calvados sauce

### ***Vegetarian***

### **Truffled Mushroom and Asparagus Risotto**

**\$45**

Prices are quoted in Barbados dollars and are inclusive of VAT



### **Caviar**

There are three main kinds of Caviar sold commercially, although there are over 400 different species of sturgeon world wide. It is only in the Caspian that the unique combination of optimum water temperature, climate and rivers running into the sea come together to create the perfect conditions for this fish.

The largest of the fish is the Beluga, followed by the Oscietre and then the Sevruga. There is also the very rare golden caviar which it was the right of the Czars of Russia and the Shahs of Iran to consume.

*The spurned wife of a movie mogul in Hollywood took to bathing in caviar when her husband fell for a young beautiful actress. Her first reason for doing this was that she really believed that caviar would keep her skin soft and youthful; the second that she paid with his credit card which gave her an even bigger boost!*

Other fish eggs eaten include cod, herring, flying fish, pike, carp, pollack, flounder, mackerel and some species of crab

The Russians are the largest consumers of caviar and vodka is the national drink so this creates a natural bond between the two. On the other hand there are those who prefer champagne or good crisp burgundy such as Chablis or a Pouilly Fuisse, try to avoid wines with too much oak

*The Queens Grill on the Queen Elizabeth 11 serves 15% of the world's consumption of Beluga caviar*

**SEAFOOD & CAVIAR**  
Fresh Rock oysters

Selection of American and Japanese caviar  
(1 oz Beluga \$100 supplement)  
Garnished with: potato billini, sieved egg, capers, shallots

Choice of Grey Goose, Absolut, Stolichnaya or Finlandia Vodka  
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Choose from Barker's catch  
Swordfish, kingfish, mahi mahi, barracuda, snapper  
Tuna, flying fish, tabio,

Served grilled, blackened, or pan fried with Bajan seasoning  
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Chef's recommended trio  
(Blackened mahi mahi, grilled swordfish, seared tuna)  
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Sauté or new potatoes, grilled Mediterranean vegetables  
Caesar salad  
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Tropical fruit plate  
Champagne granite  
Or  
Coconut bavarois, cream caramel wrap  
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Bds \$150.00 inclusive of VAT  
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