

# The Cotton House

Mustique

## VERANDA RESTAURANT

### *Starters*

Chicken with sesame, soy, honey & chili marinade, dressed leaves  
Beets with whipped goat's cheese, pickled mustard seeds, nuts and dressed leaves  
Peppered carpaccio tuna in soy sauce, orange curd, radish  
Crab with cucumber, sour cream, lime, linseed crisp

### *Mains*

Chicken breast with string potato, wings, tomato, string beans and herb oil  
Kingfish with pickled red cabbage, breadfruit, charred onion and sauce Alberfura  
BBQ Pumpkin (V) with vegetable pattie, eggplant caviar and chi chi raw  
Rack of Lamb with Dauphine potatoes, cherry tomatoes and rosemary sauce

### *From the Grill*

Catch of the Day  
Grilled half Lobster  
Rib Eye Steak  
Fillet Steak

*served with potato, mixed salad and vegetables  
Peppercorn, garlic butter or Béarnaise sauce*

### *Desserts*

Bitter chocolate fondant with caramel ice cream  
Passion fruit Panna Cotta with passion fruit meringue glaze  
Yoghurt cheesecake with mixed fruit  
Ice cream selection

Prix Fix: 3 course \$100, 2 course \$75  
Supplement for Grill \$20 – Fillet, Rib eye, Half Lobster

The Cotton House supports & encourages our local industries by working with farmers thus sourcing most of our produce, seafood & meats locally.  
In the process we are also reducing our carbon footprint