

Starters

Jamaica Chicken Pumpkin Soup

8

Port Antonio Marlin Salad

Smoked marlin served with red onion and capers

14

Stamp and go

A special blend of seasoning with codfish and flour fried and served in coconut rum sauce

10

Organic Garden Salad

Mix lettuce, herb marinated tomatoes and feta cheese drizzled with balsamic vinaigrette

13

Shrimp Cocktail

Organic lettuce, sweet melon balls and shrimp with spicy mayo dressing

16

Main

Grilled Snapper Fillet

Served with sautéed potatoes and fresh garden vegetables

30

Fresh Local Shrimp

Shrimp cooked in a rich curry sauce served with steamed basmati rice, fresh garden vegetables

30

Jerk Chicken Tropicana

Plump chicken breast stuffed with callaloo and deep-fried, topped with a zesty passion fruit sauce, served with herb potatoes and garden vegetables

28

Geejam Steak Tenderloin

Drizzled with red wine and thyme infused au jus, served with mash potato and garden vegetables

40

Seafood Mellow

A combination of seafood infused in a spicy coconut sauce, served with steamed basmati rice and garden vegetables

30

Dessert

Fruit Trifle

A combination of fresh fruits tossed in cinnamon syrup, served on a layer of cake bits and topped with a scoop of ice cream drizzled with mango sauce

14

Warm Bread Pudding

Served with ice cream

12

Cinnamon Banana

Served with ice cream garnished with crispy chips

10

Geejam Brownie

A rich chocolate dessert served with ice cream

12

All menu items attract 20% tax and service charge and are quoted in US\$

**Chef:
Thompson**