

zest

cuisine of the sun

the cliff
HOTEL • NEGRIL**LUNCH**

DINING ROOM 11:30AM – 3:00PM

SMALL PLATES

DAILY SOUP	\$8
LOCAL WATERMELON SALAD <i>Cucumber/Pepita Seeds/Cherry Tomatoes/Arugula/ Crumbled Feta Cheese/Orange Ginger Vinaigrette</i>	\$15
NORMA'S TERRACE SALAD (GF) <i>Local Greens/Arugula/Papaya/Cucumber/Ortanique Orange Segments/ Caribbean Spiced Cashews, Feta Cheese/Passion Fruit Vinaigrette</i>	\$16
GRILLED VEGETABLE SALAD (GF) <i>Chilled Marinated Seasonal Veggies/Local Greens/ Farro/Tomato/Silken Cilantro Lime Dressing</i>	\$15

DIPS AND CHIPS

BLACK BEAN HUMMUS <i>Plantain Chips</i>	\$12
TEQUILA QUESO <i>Caribbean Chips/Black Bean Salsa/Cilantro</i>	\$12

MEDIUM PLATES

<i>Fries or Side Salad (\$2)</i>	
THE CLIFF CLUB <i>Hickory Wood Smoked Ham/House Cured Bacon/ New Zealand Cheddar/Lettuce/Tomato/Chipotle Aioli/Hard Dough Bread</i>	\$18
JERK CHICKEN WRAP <i>Irish Potato/Tequila Queso/Flour Tortilla</i>	\$18
GRILLED or FRIED CATCH SANDWICH <i>Lettuce/Tomato/Caramelized Onion/Chipotle Aioli/Coco Bread</i>	\$21

BIG PLATES

CLIFF HOMEMADE BEEF BURGER <i>Cheddar Cheese/Grilled Onion/Truffle Aioli/Rosemary/Fries</i>	\$20
BREADFRUIT FISH TACOS <i>Cumin & Coriander Dusted Local Catch/Black Bean Hummus/ Pico De Gallo/Cilantro Crema/Side Salad</i>	\$21
JAMAICAN BEEFSTEAK QUESADILLA <i>Flour Tortilla/Certified Angus Beef/Sautéed Onion/Red & Yellow Peppers/ Gold Tequila Queso/Pico De Gallo/Ranch Dressing</i>	\$19
JAMAICAN STYLE JAHPOITLE BOWL <i>Tamarind BBQ Jackfruit/Black Bean Corn Salsa/Farro Avocado/Fried Sweet Plantains/ Quinoa/Cilantro Crema</i>	\$15
ADD: SHRIMP \$9 CHICKEN \$6 TOFU \$6	

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JAMAICAN STREET FOOD

(Side options are not included – please ask your server for available options)

COCONUT SHRIMP	\$16
<i>Sweet Chili Curry Glaze</i>	
JAMAICAN BEEF PATTIES	\$12
JERK SHRIMP	\$16
DRUM CHICKEN	\$20
CURRIED GOAT	\$22

SIDES

An Additional \$5.00 for each side item

Shoestring Fries

Sweet Potato Fries

Jasmine Rice

Side Salad

Mac N Cheese

Grilled Corn

SUGAR LIPS

SCOTCH BONNET CHEESECAKE

Caramel “Woo” Coulis

\$15

WARM MOLTEN LAVA CAKE

Vanilla Ice Cream

\$16

LOCAL KEY LIME PIE

Fresh Whipped Cream

\$12

CHERRIES JUBILEE

Vanilla Ice Cream

\$12

ASSORTED HOME-MADE ICE CREAMS

\$10

Please inform your server of any allergies you may have that are food related.

*The above rates are subject to 10% Government tax & 15% service charge