

zest

cuisine of the sun

the cliff
HOTEL • NEGRIL

ZEST is one of the five-character strengths that contribute most to a sense of life-satisfaction. (The other four are curiosity, gratitude, optimism, and the ability to love and be loved.) If you are looking for a way to **increase your happiness, add *ZEST* to your life.**

DINNER

APPETIZERS

SOUP OF THE NIGHT \$8

CLIFF WEDGE SALAD \$12

*Local Iceberg/Vine Ripe Tomato/Smoked Applewood Bacon/
Crumbled Blue Cheese/Pink Peppercorn Buttermilk Dressing*

THAI QUINOA SALAD (GF) \$13

*Garden Greens/Salted Cashew/Shredded Red Cabbage/
Chopped Cilantro/Carrot/Tahini Dressing*

NORMA'S TERRACE SALAD (GF) \$13

*Local Greens/Papaya/Mango/Ortanique Orange Segments/Feta Cheese/
Cucumber/Beet Curls/Caribbean Spiced Cashews/Passion Fruit Vinaigrette*

~~~ \$1 will be donated to The Norma Shirley Culinary Fund for each salad~~~

LOCAL WATERMELON SALAD \$12

*Cucumber/Watermelon/Toasted Pepita Seeds/Cherry Tomatoes/Arugula
Crumbled Feta Cheese/Orange Ginger Vinaigrette*

CURRIED LOBSTER CAKE \$16

Sorrel Flower Glaze/Papaya Coulis/Mango Papaya Salsa

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

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ENTREES

JERKED PENNE PASTA \$16

*Sun-Dried Tomatoes/Roasted Garlic Cloves/Shiitake Mushrooms/
Fresh Torn Basil/Light White Wine Cream Sauce
ADD: Chicken 6 ~ Shrimp 9 ~ Lobster 14*

INDIAN BUTTER CHICKEN \$22

Chicken Breast/Creamed Spiced Tomato/Basmati Rice/Fresh Baked Naan Bread

COCONUT RUNDOWN LOBSTER (GF) \$39

*Tomato, Scallion, Fresh Coconut Milk & Thyme
Sautéed Market Vegetable, Steamed White Rice*

LOCAL CATCH OF THE DAY FILET \$31

Oven Roasted Rustic Potato/Tomato Thyme Cream Sauce

RED THAI SEAFOOD LINGUINE MP

Kaffir Lime/Sweet Peppers/Red Thai Cream Sauce

VEGATARIAN OF THE NIGHT MP

Chef's Daily Preparation

“NYAM FROM DI YARD”

CHOP - CHOP JERK CHICKEN \$24

Caribbean Mac 'N' Cheese/Seasoned Grilled Corn Off The Cob

APPLETON RUM BRASIED OXTAIL \$29

Butter Bean, Tomato, White Rice, Callaloo

SUGAR LIPS

SCOTCH BONNET CHEESECAKE

Caramel “Woo” Coulis

\$8

WARM MOLTEN LAVA CAKE

Vanilla Ice Cream

\$8

LOCAL KEY LIME PIE

Fresh Whipped Cream

\$8

CHERRIES JUBILEE

Vanilla Ice Cream

\$8

ASSORTED HOME-MADE ICE CREAMS

\$6

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