

**zest**

cuisine of the sun

*the cliff*  
HOTEL • NEGRIL**LUNCH**

DINING ROOM 11:30AM – 3:00PM

**SMALL PLATES**

<b>DAILY SOUP</b>	\$6
<b>LOCAL WATERMELON SALAD</b> <i>Cucumber/Pepita Seeds/Cherry Tomatoes/Arugula/ Crumbled Feta Cheese/Orange Ginger Vinaigrette</i>	\$11
<b>NORMA'S TERRACE SALAD (GF)</b> <i>Local Greens/Arugula/Papaya/Cucumber/Ortanique Orange Segments/ Caribbean Spiced Cashews, Feta Cheese/Passion Fruit Vinaigrette</i>	\$12
<b>GRILLED VEGETABLE SALAD (GF)</b> <i>Chilled Marinated Seasonal Veggies/Local Greens/ Farro/Tomato/Silken Cilantro Lime Dressing</i>	\$11

**DIPS AND CHIPS**

<b>BLACK BEAN HUMMUS</b> <i>Plantain Chips</i>	\$10
<b>TEQUILA QUESO</b> <i>Caribbean Chips/Black Bean Salsa/Cilantro</i>	\$10

**MEDIUM PLATES**

<i>Fries or Side Salad (\$2)</i>	
<b>THE CLIFF CLUB</b> <i>Hickory Wood Smoked Ham/House Cured Bacon/ New Zealand Cheddar/Lettuce/Tomato/Chipotle Aioli/Hard Dough Bread</i>	\$14
<b>JERK CHICKEN WRAP</b> <i>Irish Potato/Tequila Queso/Flour Tortilla</i>	\$14
<b>GRILLED or FRIED CATCH SANDWICH</b> <i>Lettuce/Tomato/Caramelized Onion/Chipotle Aioli/Coco Bread</i>	\$18

**BIG PLATES**

<b>CERTIFIED ANGUS BEEF BURGER</b> <i>Cheddar Cheese/Grilled Onion/Truffle Aioli/Fries</i>	\$17
<b>BREADFRUIT FISH TACOS</b> <i>Cumin &amp; Coriander Dusted Local Catch/Black Bean Hummus/ Pico De Gallo/Cilantro Crema/Side Salad</i>	\$14
<b>JAMAICAN BEEFSTEAK QUESADILLA</b> <i>Flour Tortilla/Certified Angus Beef/Sautéed Onion/Red &amp; Yellow Peppers/ Gold Tequila Queso/Pico De Gallo/Ranch Dressing</i>	\$16
<b>JAMAICAN STYLE JAHPOTLA BOWL</b> <i>Tamarind BBQ Jackfruit/Black Bean Corn Salsa/Farro Avocado/Fried Sweet Plantains/ Quinoa/Cilantro Crema</i>	\$12
<b>ADD: SHRIMP</b> \$9 <b>CHICKEN</b> \$6 <b>TOFU</b> \$6	

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**JAMAICAN STREET FOOD**

COCONUT SHRIMP	\$15
<i>Sweet Chili Curry Glaze</i>	
JAMAICAN BEEF PATTIES	\$10
JERK SHRIMP	\$13
DRUM CHICKEN	\$12
CURRIED GOAT	\$12

**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

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