



**Ti Bananne**  
West Indian Bistro & Bar

# Saturday Special Menu

## APPETIZER

### Ti Bananne's Roasted Pumpkin Soup

OVEN ROAST PUMPKIN WITH CREAM CORN, SEASONED WITH LOCAL HERBS & BLENDED WITH COCONUT MILK SERVED WITH HOUSE MADE MINI CREOLE BREAD.

### Crispy Coconut Calaman

COCONUT CRUSTED CALAMARI DEEP FRIED AND SERVED WITH A PINEAPPLE SWEET CHILI DIP

### Julienne Crudit  & Mixed Green Salad Rolls

FINE JULIENNED VEGETABLE SALAD, TOSSED IN A GINGERED MANGO SOY DRESSING, WRAPPED IN RICE PAPER & TOASTED SESAME SEED.

### Breadfruit & Salt Fish Croquette

PANKO BREADED BREADFRUIT, SEASONED WITH SAUT ED LOCAL HERBS & SALT-FISH CHIQUETAILLE, SERVED WITH A SPICY TOMATO CHUTNEY

## MAIN

### Grilled Chicken Champignon

LOCAL HERB MARINATED CHICKEN BREAST SERVED WITH A BRANDY FLAMB ED MUSHROOM SAUCE

### Pineapple Sweet And Sour Chicken Wings

GRILLED CITRUS MARINATED BONELESS CHICKEN WINGS GLAZED WITH A SWEET AND SOUR PINEAPPLE SAUCE

### Caribbean Style Braised Lamb Shank

LAMB SHANK MARINATED IN LOCAL HERBS AND SLOW COOKED IN SAUT ED MIREPOIX & RED WINE SAUCE

### Madras Mahi Mahi

PAN SEARED INDIAN SPICED CHUNKS OF MAHI MAHI AND SIMMERED IN A COCONUT CURRY SAUCE

### Coco Spiced Pork Tenderloin

COCOA & LOCAL SPICE RUBBED PORK TENDERLOIN, GRILLED TO PERFECTION & SERVED WITH A FLAMB ED GRAND MARNIER SAUCE

### Soy Orange And Ginger Glazed Red Snapper

ASIAN SPICED MARINATED RED SNAPPER FILLET, GRILLED TO PERFECTION AND DRIZZLED WITH AN ORANGE AND GINGER SOY DRESSING

## Served With Your Choice Of 1 Side Dish

VEGETABLE FRIED RICE  
PARMESAN MASHED POTATO  
DEEP-FRIED RIPE PLANTAIN  
GARLIC VEGETABLES  
TOSSED SALAD

COCONUT BASMATI RICE  
SEASONED STEAK FRIES  
FRENCH FRIES  
CREAMED SPINACH AND MUSHROOMS

*Live Entertainment*  
BY DJ Koolkid

2 COURSE MEAL INCLUSIVE  
OF 1 FREE HOUSE DRINK

ECS \$130\*



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CREAMED SPINACH & MUSHROOMS  
SEASONED STEAK FRIES  
FRENCH FRIES

## Desserts

GINGER COCONUT CRÈME BRULÉE  
BANANA PECAN PIE  
WARM APPLE AND BLACKBERRY COBBLER WITH ICE CREAM  
TI BANANNE CHOCOLATE MOUSSE CAKE  
WHITE CHOCOLATE PASSION  
FRUIT CHEESECAKE

Live Entertainment  
BY DJ Koolkid

3 COURSE MEAL INCLUSIVE  
OF 2 FREE HOUSE DRINKS

ECS\$ 150\*