

KoalKeel Menu

Dinner Menu: Appetizers

Island Pea Soup - Pigeon pea puree, Caribbean Sweet Potatoes, homemade dumplings.	16.00
Lobster Caesar Salad - Romaine hearts, fresh anguillian lobster, homemade croutons, shaved parmesan	28.00
Goat Cheese Salad - Fresh Goat Cheese, Sweet Onions, Tomatoes, Bell Peppers And candied Pecans.	18.00
Anguillian Yellow Fin Tuna Carpaccio - Ginger-soy marinade, petit salad, crispy rice sticks	16.00
Lobster Pakora - Deep-fried lobster tail bits in a deep batter served with pineapple dipping sauce and petit salad	25.00
Tequilla-cured Shellfish Ceviche - Lobster and shrimp served with citrus segments	28.00
Crayfish Ravioli - Served in a Lobster Sauce.	24.00
Wild Salmon Cakes - With onion confit, baby mixed greens, lite curry mint sauce	20.00
Tandoori Shrimp Spring Roll - Tamarind Dipping Sauce, Pineapple Relish.	16.00
Chicken Tikka - Boneless chicken breast marinated in Indian spices cooked in our Tandoor and served in a pappadam cup, medium spice tomato dip	16.00
Foie Gras Ravioli - In cognac sauce, drizzled with truffle oil, shaved black winter truffle	32.00

Tandoori Quail - In pineapple glaze, rum-roasted pineapple segments. **34.00**

Dinner Menu: Entrées

Rice paper Snapper - Chinese vegetables, lemon-soya sauce, basmati rice. **36.00**

Snapper Tandoori - North Indian Pulo, Braised Eggplant, seasonal vegetables. **34.00**

Sautéed Mahi-Mahi - Fresh thyme leaves, risotto fondue, cream-parsley sauce. **32.00**

Crispy red Snapper - Leek stuffing, caramelized shallot reduction. **32.00**

Grilled Anguillan Tuna - Ginger-Sesame Soya Sauce, rice and peas, mixed vegetables **32.00**

Tamarind Shrimp - In Sweet and Spicy Tamarind Sauce, Basmati Rice, seasonal Vegetables. **36.00**

Blackened Jumbo Shrimp - Mango-Ginger Sauce, Caribbean vegetable pulao and mixed vegetables **34.00**

Anguilla Grilled Lobster - Rice and Peas, seasonal Vegetables, Choice of Garlic or Lemon Butter Sauce. **48.00/lb**

Tandoori Lobster - Served with Bryiani and Vegetables. **48.00/lb**

Lobster Pasta - Lobster Medallions, Creamy Lobster Sauce. **40.00**

Roasted Breast of Chicken **30.00**

North Indian-Style Butter Chicken - Basmati Rice, Crispy Sweet Peppers, Sautéed Broccoli.	32.00
Rock Oven Chicken (24 Hour Notice): Whole Chicken Roasted in Our 200 Year Old Oven Served with Rosemary Potatoes and Vegetables (2 persons).	80.00
Coriander-crusted medallions of lamb with pumpkin gratin and mixed vegetables.	40.00
Tandoori Rack of Lamb - Marinated Sweet Onions, basmati pillau (contains cashews), seasonal vegetables	45.00
Pepper-Crusted Beef Tenderloin - port wine sauce, scallop potato and mixed vegetables.	40.00
Frenched Veal Chop - Amarena cherries, butter mashed potatoes, juniper berry gravy	52.00