



ATLANTIS HOTEL

Appetisers

Soup of the Day - \$15
please ask your server for our daily creation

Tempura Calamari - \$30
with lemon & basil aioli

Warm Tomato Bisque - \$15
finished with a touch of cream & herb oil, served with freshly baked focaccia

Ricotta and Sautéed Garlic Kale Ravioli - \$30
tossed in a beautiful marinara and finished with a parmesan and white wine alfredo

Bajan Chicken Wings - \$28
with an aged brown rum barbeque sauce and a blue cheese and chive aioli

Sharing Platter For Two - \$55
tempura calamari, conch samosas and fish cakes (4)

Salads of the Day

Atlantis Caesar Salad - \$30
crispy romaine lettuce, cherry tomatoes, homemade croutons, parmesan cheese and atlantis caesar dressing

Roasted Pumpkin & Beetroot - \$35
strawberry & arugula, fennel, aged balsamic vinaigrette

Mexican Quinoa Salad - \$35
roasted corn, toasted pumpkin seeds, spice seared tofu and marinated jalapeño sweet potato

Add ons - for all salads
grilled chicken breast - \$13
grilled shrimp - \$15
grilled catch of the day - \$15
grilled flying fish (3) - \$12

Sandwiches & Burgers

Flying Fish Sandwich - \$30
freshly caught fried flying fish served on a buttery brioche with lettuce & tomato, a drizzle of jalapeño & cilantro aioli, served with our in-house thick cut fries.

Bacon-Crusted Blue Cheese Beef Burger - \$35
homemade bacon-crusted 6oz. beef burger served on a sesame seed bun, with lettuce, grilled onions, blue cheese, wholegrain mustard and basil aioli with our in-house thick cut fries.

BBQ Pulled Pork Sandwich - \$35
pulled pork served on a sesame seed bun, with chipotle aioli, crispy bacon bits and coleslaw, served with our in-house thick cut fries.

Atlantis Mediterranean Flatbread - \$30
with sliced cherry tomatoes, crumbled feta cheese, spinach leaves, kalamata olives, red onions & basil pesto
Or, ask your server about our daily Flat Bread Special.

Atlantis Buttermilk Fried Chicken Sandwich - \$35
fresh boneless chicken thigh with lettuce, tomato, paprika and garlic aioli and served on a sesame seed bun with our in-house thick cut fries.

Cheddar Stuffed Beef Burger - \$35
homemade 6oz. beef burger stuffed with American cheddar, topped with lettuce, grilled onions, tomato, smoked paprika, lemon zest and garlic aioli, served with our in-house thick cut fries.

Atlantis Vegan Burger - \$30
roasted garlic, chilli, basil, chickpea and black bean burger served on a whole wheat bun, with roasted red pepper coulis, lettuce, tomato and our in-house thick cut fries.

Atlantis Chicken, Spinach and Goat's Cheese Wrap - \$30
chicken, spinach and goat's cheese, pressed on a panini grill and served with our in-house thick cut fries.

Entrées

Atlantis Green Pea and Mascarpone Risotto - \$55
creamy green pea and mascarpone risotto finished with a touch of parmesan, served with seared prawns, in a vanilla infused olive oil

Vegan Cashew Pesto Pasta - \$45
whole wheat penne tossed in cashew pesto and sautéed mushrooms, topped with chopped almonds, roasted red pepper coulis and a petit salad of micro greens

Add ons
grilled chicken breast - \$13
grilled catch of the day - \$15
grilled shrimp - \$15
grilled flying fish (3) - \$12

West Indian Roti
homemade madras curry with chick peas, potatoes, mango chutney, dhal puri and garden salad
chicken - \$32 OR shrimp - \$38 OR vegetables - \$30

Tent Bay Catch of the Day - \$50
blackened or grilled, basted with lemon zest herb butter, served with tomato caper salsa and your choice of vinaigrette potato salad with sautéed spinach OR french fries and coleslaw.

Flying Fish Trio - \$40
blackened, grilled and fried flying fish, served with garlic & herb potato wedges and coleslaw

Grilled USDA 8oz. Ribeye Steak - \$65
8oz. grilled USDA ribeye steak topped with parmesan, broccoli and gorgonzola pie, with subtle notes of tarragon and mustard accompanied with onions and mushrooms in a red wine sauce and a side of in-house steak cut fries

Atlantis Vegan Platter - \$45
roasted corn on the cob and spiced tofu served with our vegan slaw and our in-house thick cut fries.

Nutty Stir-Fry Quinoa with Vegetables - \$55
stir-fry quinoa with broccoli, almonds and cashews, served with a vegetable patty and a side of coconut and thyme slow-simmered kidney bean stew.

Sides

Macaroni Pie - \$12
Fish Cakes (6) - \$15

Garden Salad - \$17
Fries OR Garlic & Herb Wedges - \$14

Fried Plantain - \$10
Breadfruit Chips - \$12

Vinaigrette Potato Salad - \$12
Broccoli, Parmesan & Gorgonzola Pie - \$15

Please advise the wait staff if you have allergies to any food product. Prices quoted in BDS\$ and include VAT. A service charge of 10% will be added to your bill. We accept Visa and MasterCard and local debit cards only. We are also happy to provide transport to/from your hotel - USD\$10 per person (min. of 5 persons) please ask for details.

Kindly note that smoking is not allowed





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Cocktail Ideas

Atlantis Coconut Kiss

Baileys
Drambuie, Kahlua
Coconut Cream
Vanilla Ice Cream

Atlantis Coconut Lemonade

Malibu Coconut Rum
White Rum
Lime Juice, Syrup

Atlantis Dark & Stormy

Black Barrel Rum
Ginger Beer, Lime Juice
Syrup

Atlantis Green Monkey

Brown Rum, Blue Curacao
Passion Fruit Juice
Lime Juice, Syrup

Atlantis Hurricane

Brown Rum, Sweet & Sour
Passion Fruit Juice
Grenadine Syrup

Atlantis Passion

Vodka, Passoa, Kola Tonic
Passion Fruit Juice

Atlantis Tropical Colada

Brown Rum, Coconut Cream,
Pineapple Juice
Choose: Strawberry, Mango,
Passion Fruit, Guava, Banana,
Wildberry

Atlantis Tropical Mimosa

Prosecco
Choose: Orange, Passion Fruit,
Mango, Strawberry, Wildberry

Atlantis Watermelon Cooler

Brown Rum,
Watermelon Liqueur,
Fresh Watermelon Juice

Cosmopolitan

Vodka, Triple Sec
Cranberry & Lime Juice

Classic Mojito

White Rum, Syrup, Soda Water
Lime, Fresh Mint
Choose: Original, Strawberry,
Mango, Passion Fruit, Wildberry

Daiquiri

Brown Rum, Lime Juice, Syrup
Choose: Strawberry, Mango,
Passion Fruit, Guava,
Lime, Banana, Wildberry

Deep Blue Sea

Vodka, Blue Curacao
Pineapple, Lime Juice & Syrup

Margarita

Tequila, Triple Sec
Lime Juice
Choose: Strawberry, Mango,
Passion Fruit, Lime, Coconut,
Wildberry. Frozen/On Ice

Negroni

Sweet Vermouth,
Campari, Gin,
Orange Slice or Twist

Sours



Choose: Amaretto
Black Barrel Rum
Whiskey, Vodka or Gin

All Cocktails \$20

Wines & Bubbly

Vintages are subject to change.

White

				
100.	Brancott Estate Sauvignon Blanc 2016/17	New Zealand	\$18	\$68
101.	Montevina Pinot Grigio 2016/17	California	\$18	\$68
102.	Wente 'Morning Fog' Chardonnay 2016/17	California	\$18	\$68
103.	Domaine Chauveau Pouilly Fumé 2015/16	France		\$85
104.	Kim Crawford Sauvignon Blanc 2016/17	New Zealand		\$98
105.	Gayda 'Flying Solo' Viognier/Grenache Blanc 2016/17	France	\$15	\$50
106.	Woodbridge Moscato 2016/17	California	\$15	\$58

Red

200.	Montes Pinot Noir 2016/17	Chile	\$18	\$68
201.	Santa Rita 120 Reserva Especial Merlot 2016/17 (187ml)	California		\$18
202.	Kaiken Malbec 'Ultra' 2016/17	Argentina		\$85
203.	Gayda 'Flying Solo' Syrah/Grenache Syrah 2016/17	France	\$15	\$50
204.	Tommasi Merlot "Le Prunee" 2016/17	Italy		\$70

Rosé

300.	M-Minuty Rosé 2016/17	France	\$18	\$70
301.	Château des Chaberts 'Cuvée Prestige' 2016/17	France		\$79
302.	Manon Côtes de Provence' 2016/17	France		\$68

Bubbly

001.	Piper Heidsieck (750ml)	France		\$155
002.	Da Luca Prosecco D.O.C (200ml or 750ml)	Italy		\$24/\$68
003.	Toselli Spumante (750ml) (Non-Alcoholic)	Italy		\$34
004.	Rosa Aurea Sentio Cuvée Prosecco Rosé (750ml)	Italy		\$68

Beverages

Ask to see our full "Rums of the Caribbean List"

Soft Drinks -	Coke, Coke Zero, Sprite, Sprite Zero, Fanta Ginger Ale, Ginger Beer, Tonic Water, Soda Water	\$6
Juices -	Pineapple, Orange, Tomato, Apple, Grapefruit, Cranberry	\$6
Premium Juices -	Passion Fruit, Mango, Golden Apple, Guava Coconut Water, Lemonade	\$8
Smoothies -	Mango, Passion Fruit, Guava, Fruit Punch Strawberry, Wildberry	\$12
Milkshakes -	Vanilla, Chocolate, Strawberry, Banana	\$15
Beers -	Banks, 10 Saints, Heineken Corona, Stella Artois Brewhouse IPA, Summer Ale, Wheat Ale	\$8 \$9 \$12

Rums -	Mount Gay Eclipse, Cockspur Five Star Old Brigand, Mount Gay Pure Silver Mount Gay Black Barrel, Malibu Cockspur Splash Pineapple Coconut Mount Gay XO, Doorly's XO, Cockspur Old Gold Bumbu St. Nicholas Abbey, Mount Gay 1703	\$8 \$12 \$30
Gins -	Beefeater, Tanqueray Bombay Sapphire	\$15 \$18
Vodkas -	Finlandia, Absolut Grey Goose	\$15 \$18
Cognacs -	Remy Martin VSOP, Hennessy VS Remy Martin XO	\$25 \$35

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