

noodle BAR

+ KITCHEN AT WEST BAY CLUB

noodle BAR

Red Snapper Carpaccio Avocado – Grapefruit – Sweet Chili Sauce	14
Arugula Salad Mango – Shrimp Crackers – Rice Wine Vinaigrette	11
Chicken Satay Spring Onions – Salted Peanut Sauce	12
BBQ Mussels Chili Garlic Crumbs – Papaya Salsa	10
Crispy Pork Salad Spinach – Roasted Cashew Nuts – Sweet Chili Dressing	11

ramen

Crispy Honey Chicken Glass Noodles – Shitake Mushroom – Sesame Broth	19
Curried Tiger Prawns Rice Noodles – Bean Sprouts – Carrots – Grapefruit – Coriander	24
Teriyaki beef Short Rib Egg Noodles Bok Choy – Green Apple	28

noodles

Pad Thai Chicken – Peanuts – Coriander – Lime	21
Shrimp Spaghettini Zucchini – Shrimp Bolognese – Thyme Ricotta	24

rice

Malaysian Fried Rice Dungeness Crab – Crispy Shallots – Chili Wax Egg	25
Brown Rice Island Coconut – Tiger Prawns – Tomato Sambal Relish	24
Caribbean Peas + Rice Jerk Chicken – Spiced Plantains	21

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THE GRILL

Free Range Chicken Breast	22	TCI Red Snapper	26
Angus Beef – NY Steak	29	Grilled Atlantic Sole	23
Rosemary Lamb Chops	27	Grilled Island Wahoo	24
BBQ Back Ribs	21	South Caicos Tiger Prawns	27
Flamed Spanish Chorizo Sausage	18		

SIDES - 6 EACH

Green Asparagus & Parmesan	Joseph's Rice & Peas
Sautéed Garlic Spinach	Mashed Potato
Chili Broccoli	Porcini French Fries
Mediterranean Grilled Vegetables	Malaysian Fried Rice

SAUCES & SALSA

Brandy Peppercorn Sauce	Onion Balsamic Raisin Chutney
Spicy Tomato Sambal	Papaya Cilantro Salsa
Merlot Reduction	Lemon & Garlic Butter
Homemade Pear Mustard	

DESSERT

Yogurt Panna Cotta	9
Mango Salad – Candied Popcorn	
Dark & White Chocolate Fondue	9
Organic Island Fruits – Pistachio Cookie	
Pineapple Carpaccio	8
Chocolate Salt – Frozen Yoghurt – Honey Nuts	
Valrhona Chocolate Mousse	9
Fresh Berries – Raspberry Sponge	
Key Lime Pie	8
Coconut Cream – Mango Sponge	

“Global Influences of Noodle, Pasta & Rice”
menu crafted by Chef Wolfgang von Wieser