

Cold Starters

Burrata pugliese, roasted red and yellow peppers, marinated anchovies
43

South Point asian style tuna tartare, avocado, pomegranate,
soya and sesame oil dressing
48

Ceviche trio : a blend of local catch, yellowfin tuna, conch and mahi mahi,
marinated in 3 different ways
49

Beef carpaccio, mushrooms salad,
24 month aged Parmigiano Reggiano Extra Old
44

Japanese Tataki:
A choice of fresh black angus beef or yellowfin tuna seared rare,
topped with thinly sliced jalapeño and ponzu sauce
54/51

Barbuda spiny lobster, diced in a light citrus creamy dressing,
rocket and cherry tomatoes salad
75

Hot Starters

South Point Baltimore crab cake, seasoned and toasted chunks of crab served on a mustard dressing

61

Tempura of shrimp, calamari and zucchini, roasted garlic aioli sauce

45

Mixed Tapas Platter :

mahi mahi ceviche, tuna tartare, crab cake, mixed fried fish
(Served for 2 persons)

150

Seafood bouillabaisse, medley of fresh seafood, thai style coconut and curry sauce

83

Salads

Caesar salad, croutons, shaved twenty-four month aged Parmigiano Reggiano Extra Old

32 / 40

starter / main course

Caribbean grilled chicken salad, Antigua black pineapple, orange, dried cranberries, red bell peppers roasted onion, honey and lime vinaigrette

38 / 46

starter / main course

South Point Nicoise salad, seared fresh yellowfin tuna, french beans, anchovy, hardboiled eggs and potato citronette dressing

65 / 73

starter / main course

Marinated shrimp salad, mix greens, shave carrot, zucchini, tomato cucumber, roasted butternut squash, chili and cilantro dressing

46 / 54

starter / main course

Mains

The catch of the day :
fresh delivery from our favorite fishermen, grilled vegetables, caramelized sweet potato,
lemon and caper creamy sauce
78

Faroe salmon, quinoa timbale, sauted spinach with pinenuts and sultanas, miso sauce
98

Barbuda grilled lobster, local ground provisions market vegetables and a vodka cream sauce
125

Grilled veggie, a medley of zucchini, eggplant, asparagus and yellow pumpkin
67

Fire roasted New Zealand rack of lamb, sautéed asparagus,
light mint sauce
105

Half roasted free range chicken, basmati rice, black beans, fried plantain
65

Black angus tenderloin, roasted new potato, French beans, peppercorn sauce
125

Grilled angus beef burger, Swiss cheese, caramelized onion, whisky glaze “bar-b-q” sauce
hand-cut fries with Parmigiano Reggiano & truffle oil
65



Sides

Hand cut fries, plain or w/ Parmigiano Reggiano and truffle oil
15/18

Vegetable quinoa
15

Basmati rice
12

Mixed green side salad
15

Sweets

“Yin Yang” chocolate lava cake
39

Bread and butter pudding, caramel and English Harbour 5’s Rum sauce
28

Classic Illy espresso tiramisu
30

Homemade gelato and sorbet
15 Per scoops

Assorted cheese platter
55



Downstairs Restaurant at South Point

Our Restaurant operates with the belief that hospitality is the heart of success.

We are trying to deliver high-quality products and services to our guests.

Our menu redefine the concept of deliciousness, with a desire to
perpetuate adventure and satisfaction.

The South Point roots on the world culinary tradition and we believe that the road less travelled
is an intriguing place...

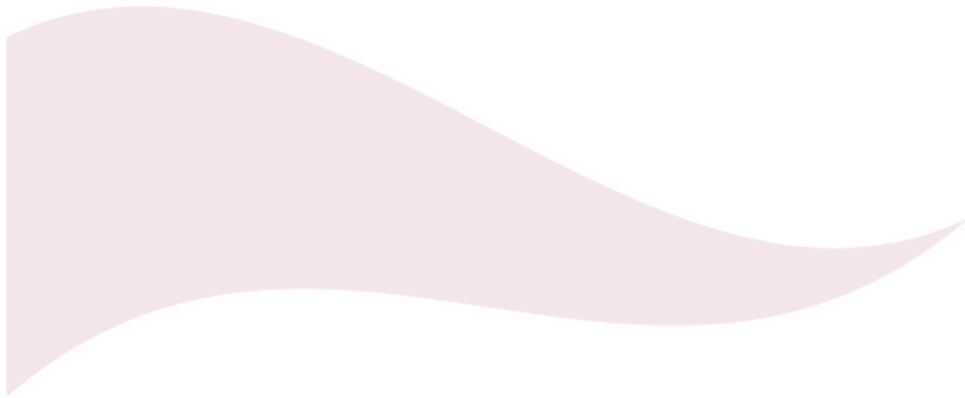
Bon Appétit !!!

*If You have any concerns regarding Food Allergies, please inform us in advance, our Chef will be happy
to accommodate at his best Your requests*

All prices are in Eastern Caribbean Dollars and inclusive of 15% ABST.

10% service charge will be added.

For Our Guests Safety, We are Glad to inform that At South Point Hotel and Restaurant
 We Only Use Green Environment Friendly Cleaning Products.



Sushi

Appetizers

Miso soup	22
Edamame in sea salt	29
Seaweed salad w/ ginger dressing	32
Seared sesame tuna served with seaweed salad	54
Gyoza chicken dumplings	36
All shrimp tempura w/ zucchini(4 pieces)	54
Cucumber wrapped salmon, miso vinaigrette and pickled radish	54
Ramilo's thin seared salmon, togarashi, spring onion, ginger & soya	52

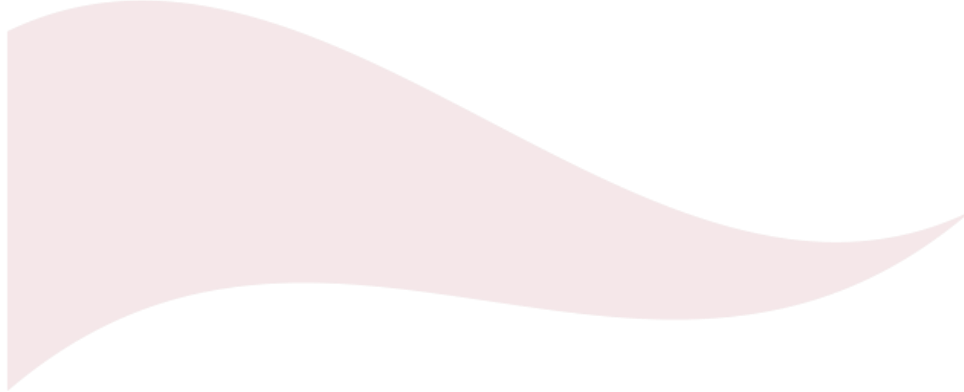
Japanese mixed seafood salad and green leaves 62

Sashimi & Nigiri

Nigiri (choice of tuna, salmon, yellow tail, eel, shrimp (2 pieces, choice of 1 fish) 28

Sashimi (choice of tuna, salmon, yellow tail, eel, shrimp (4 pieces, choice of 1 fish) 36

New style sashimi, spring onions, ginger, sesame & lemon sauce (choice of salmon or tuna) 58



Sushi

Deep Fried

Crispy california roll w/ cucumber, avocado, crabstick, teriyaki & oriental sauce 58

Shrimp makimono w/ shrimp tempura, cream cheese & asparagus 69

Combination Platters & Iso rolls

Chef's Special Platter (14 pieces): echo tuna roll, shrimp roll, nigiri and cucumber wrapped salmon 112

South Point Platter (24 pieces): tuna roll, double salmon roll, shrimp tempura roll, sashimi and nigiri 196

Spicy tuna	52
Echo tuna roll w/ cucumber, avocado and caviar sauce	54
Spicy salmon roll	56
Double salmon roll w/ cream cheese, ginger, spring onion and salmon	58
Dragon roll w/ eel, cucumber, avocado, eel sauce	56
Spider roll w/ crab tempura, avocado, cream cheese, cucumber, spicy mayo	56
Dynamite roll w/ crab meat, togarashi, cucumber, avocado, spring onion, oriental sauce	62
Vegetarian roll w/ cucumber, carrot, red pepper, avocado & asparagus	39
Shrimp tempura roll w/ shrimp tempura, mayonnaise, avocado teriyaki sauce	56
Crispy shrimp w/ shrimp tempura avocado & oriental red tobiko	58