



Restaurant Weeks 2025

APPETIZERS

Curried Sweet Potato Soup
Toasted Almonds

House Made Chicken Liver Pate
Onion Jam, Toasted Baguette

MAIN COURSE

Blackened Bermuda Wahoo
Coconut Rice, Lemon Butter, Banana Chutney

Beef & Guinness Pie
Caramelized Leek Mashed Potatoes

Vegetable Tikka Masala
Basmati Rice, Mango Pickle

DESSERT

Astwood's Apple Crumble
Vanilla Cream

Lunch \$ 35 for 2 courses

Dinner \$49 for 3 courses

Does not include beverages or service charge