

DIVOTS 2026 RESTAURANT

WEEK MENU

APPETIZERS

ROASTED PUMPKIN & GARLIC SOUP

With Chive & Coconut Cream & Home Baked Rustic Roll

PARMA HAM and MOZZARELLA MESCLUN SALAD

With sundried tomato & honey vinaigrette

MAINS

HALF GRILLED CHICKEN

Deboned & Jerk Spiced (Sweet Smokey & Spicy Glaze)

STEAK FORESTIERE

8oz Striploin served with Wild Mushroom Sauce

PAN SEARED MAHI MAHI

Crab crusted with Tropical Salsa Sweet Chili Butter

CHEESY VEGETARIAN PIE

Cheddar, Mixed Beans, Carrots, Peas, Sweet Potato & Chick Peas in Puff Pastry Case, served with house salad

Main Courses served with a choice of two sides:

Mash Potato, Mac & Cheese, Peas & Rice or Sautéed Vegetables

DESSERTS

APPLE CRUMBLE PIE

ALMOND APRICOT TARTLET with Amaretto Custard Sauce

CARAMEL PANNA COTTA

A 17% Service Charge will be added for your convenience

3-COURSE FOR \$59

