



FOOD & BEVERAGE MENU

AUTHENTIC & FRESHLY MADE
FROM SCRATCH
WITH LOTS OF LOVE

Everything inspired from the Caribbean
Islands.



TO REDUCE OUR NEGATIVE IMPACT ON THE ENVIROMENT, WE'VE INSTALLED A SUSTAINABLE MINERAL WATER FILTRATION SYSTEM - MODA. ENJOY UNLIMITED STILL AND SPARKLING WATER FOR JUST \$1.50 PER PERSON. IF YOU DON'T WISH TO SUPPORT OUR CAUSE, LET US KNOW! WE WILL REMOVE IT FROM YOUR BILL.

TAPAS

SEAFOOD

SPICY SHRIMP

Freshly caught sea shrimp pan-seared with habanero and topped with warm salsa on a plantain coracle.

SALT FISH CROQUETTE

Assortment of salt fish, carrot, onion and peppers. Served with spicy aioli.

CRAB CALLALOO

Homemade crab dumpling and fried soft shell crab. Served with our homemade callaloo sauce.

OKRA OCTOPUS

A delicacy of tender octopus and okra cooked in our tomato mango chutney sauce. Drizzled with dark rum and olive oil.

BAJAN FISH TACOS

Trinidad roti and fried snapper topped with our homemade mango chutney and spices.

MEAT

CHICKEN DOUBLES

Curried chicken, chickpea and tamarind with mango chutney on home-made barra bread.

L.H. JERK CHICKEN SKEWER

Char-grilled marinated chicken tenders.

TRINIDAD ROTI WITH CURRY GOAT

Sensational Caribbean Roti served with classic curry goat.

OXTAIL & EGGPLANT

Breaded eggplant topped with slow-braised oxtail.

GUAVA SOFRITO PORK CHOP

Combination of guava and pork chop marinated with sofrito seasoning in our tasty guava pork jus.

TAPAS

VEGETARIAN

DHAL MUSHROOMS

Breaded spiced mushroom topped with cauliflower and chickpeas in our special curry paste.

FRIED PLANTAIN

Sweet ripe plantains, sliced and fried to perfection.

DOUBLES

Curried chickpea and tamarind with mango chutney.

IMPOSSIBLE PATTIES

Deep fried croquette with a plant-based meat alternative. Topped with tomato salsa.

MAC BALL

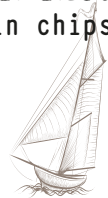
Cheesy macaroni balls with a tomato dipping sauce.

HOT & SPICY EGGPLANT

Fried eggplant topped with our homemade mango chutney and spices.

CARIBBEAN NACHOS

Crispy plantain chips with avocado and tomato salsa.



MAINS

L.H. JERK CHICKEN

Jerk marinated boneless chicken thigh.

BBQ BEEF RIBS

Char-grilled bbq beef short ribs with our homemade sorrels jus.
Served with yam croquette and mixed vegetables.

GRANNY'S STEW

Granny's favourite dish of brown stewed chicken with a blend of herbs and spices. Made with boneless chicken meat.

VEGETARIAN PELAU

Sauteed cauliflower with pineapple, okra & peppers.

ITAL STEW

A hearty curry coconut vegetable stew served with rice n' peas.

CARNIVAL MARKET

Pan-seared snapper with our homemade jouvert sauce, topped tomato salsa.

OXTAIL

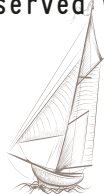
Twice cooked, slow-braised prime cut of oxtail with jus and potato mash.

TRINIDA CURRY GOAT

Caribbean classic with fresh goat meat served with rice & peas.

BABY BACK RIBS

Caribbean-style, served with sweet potato fries.



SWEET STUFF

L.H. CHOCOLATE MOUSSE

Light chocolate mousse made with our house rum.

MANGO N' COCONUT PANACOTTA

Caribbean panna cotta with breaded coconut flakes, coconut ice cream ball.

SIGNATURE BANANA CAKE

Banana cake, caramel, honey & fig cream.

GUAVA CHEESE CAKE

Homemade guava cheese cake with fresh guava topping.

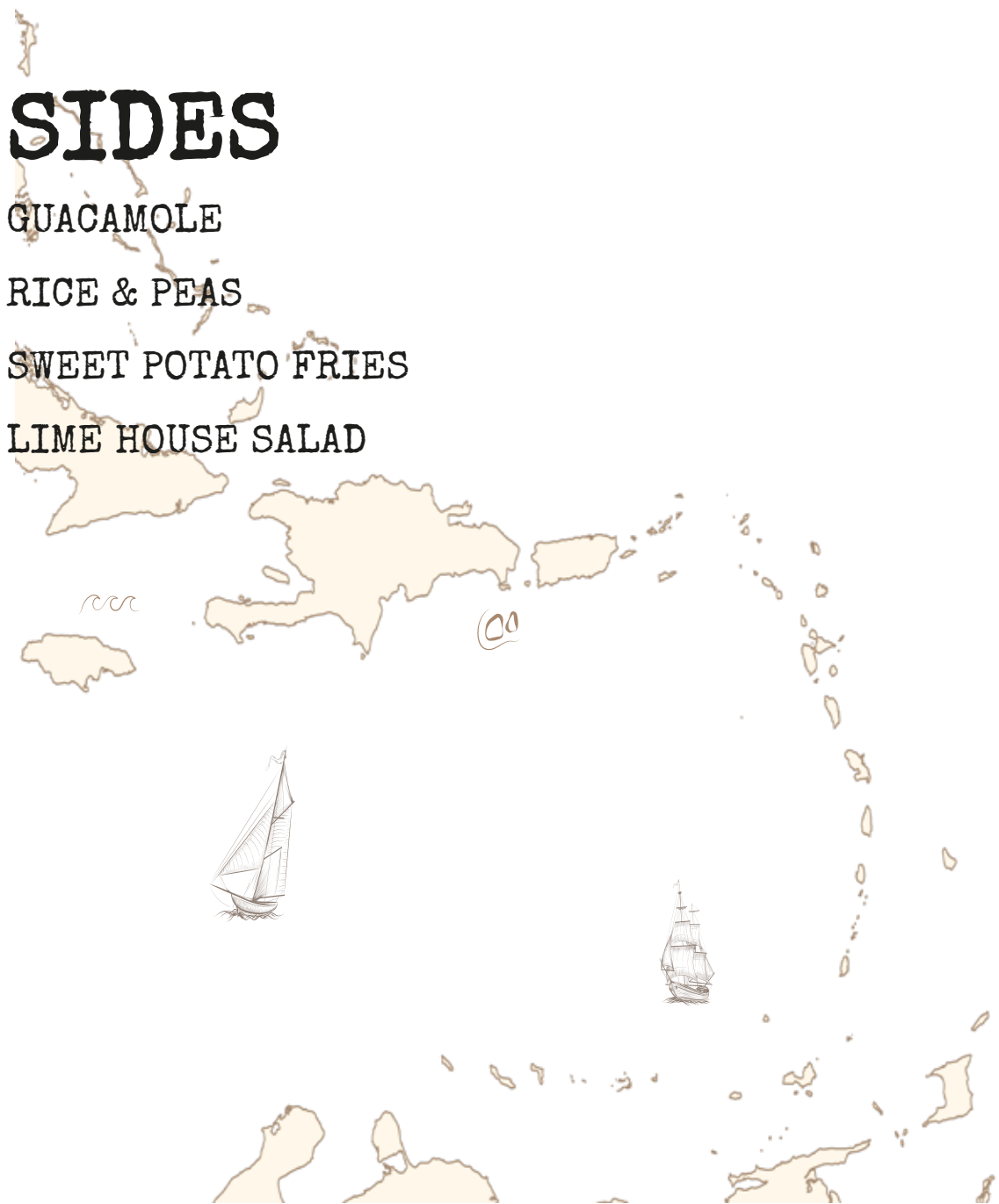
SIDES

GUACAMOLE

RICE & PEAS

SWEET POTATO FRIES

LIME HOUSE SALAD



Prices are subjected to gst & svc charge

OH MY GHOST! CHOOSE YOUR SPIRIT!

Our cocktails take inspiration
from Gods, Goddesses, Spirits and Ghosts
from around the Caribbean.

Each cocktail is named after one of them
and linked by the rum to the country of origin.

Pick wisely! We will not take responsibility for your
choices and their consequences.

COCKTAILS

BACCOO

DARK RUM, FLORAL LIQUEUR, LEMON, RASPBERRY GRENADINE, EGG WHITE
Ruby Sour with a smooth touch of raspberry. Easy going straight shooting
cocktail. Dangerously gentle.

Country: Barbados

A tiny man living in a bottle, deciding a person's destiny.

CAIPORA

CACHACA RHUM, BLACK RUM, SWEET VERMOUTH, 'AM' BITTERS, ABSINTHE
New York's whisky based Manhattan taken over by the Caribbean.
Spirit forward, bitter sweet new classic.

Country: Brazil

Protector of animals and trees in forests. Hates hunters and
lumberjacks!

ATABEI

LIGHT RUM, ORANGE LIQUEUR, LIME JUICE, ORANGE AND ANGOSTURA BITTERS
Lighter version of the refreshing Side Car. Easy going French classic.

Country: Cuba

First-in-Existence Goddess of the Earth.

COCKTAILS

THE MOON GAZER

LIGHT RUM, ELDERFLOWER, SHERRY, ABSINTHE, LEMON, CANE SUGAR, SODA

Decent long drink with touch of elderflower and anise.

Easy drink for an easy day.

Country: Guyana

Phantom Spirit, tall, faceless, out only under the full moon.

BARON SAMEDI

AGRICOLE RHUM, FALERNUM LIQUEUR, LEMON, PASSIONFRUIT, ORGEAT

Fresh agricole touch with Caribbean spiced falernum liqueur. With orgeat and passionfruit it just works well!

Country: Haiti

The God of Death, magic, and the underworld.

ROLLING CALF

OVERPROOF LIGHT RUM, BLENDED LIGHT AND DARK RUMS, LIME,

PASSIONFRUIT, ORANGE, RASPBERRY GRENADINE

The drink is just as wild as the Rolling Calf itself!

Won't stay in chains for long.

Country: Jamaica

Spirit (mostly wicked butcher) in bull-like form.

MASAYA

DARK RUM, BAMBOO VERMOUTH, COCOA, APPLE, LEMON, CANE SUGAR

The best fire extinguisher, putting out the fires inside of you.

Country: Nicaragua

The Goddess of fire, volcanoes, and earthquakes.

LA PAVITA

SMOKED DARK RUM, LEMON VODKA, PEACH LIQUEUR,

LEMON, HONEY, PASSIONFRUIT

Gently smoked spirits within this drink integrate with well with everything else, one is not enough.

Country: Panama

Angry father who turns criminal and causes mayhem.

COCKTAILS

OCHUMARE

LIGHT RUM, CARROT, ORANGE, LEMON, HIBISCUS GRENADINE

Fruity. Enough said.

Country: Puerto Rico

The Goddess of happiness and rainbows.

BOLOM

DARK RUM, SMOKY WHISKY, PINEAPPLE, LEMON, GINGER,
SUGARCANE, GRAPEFRUIT BITTERS

Great as a thirst quencher after a long day. Or, if you fancy ginger.

Country: St. Lucia

The Ti Bolom, or little devil found in St. Lucian folklore.

Evil two-and-a-half-foot man.

JUMBIE

PINEAPPLE RUM, OVERPROOF RUM, COCONUT RUM,
BIANCO VERMOUTH, PEACH LIQUEUR

Full strength of a Pina Colada, but under the guise of an Old Fashioned.

Country: Trinidad and Tobago

Ghost or Spirit of a dead person or an animal.

COW FOOT WOMAN

NITRO COFFEE SPICED RUM, COFFEE LIQUEUR, COLD BREW, DEMERARA

Twist of an Espresso Martini, done the Caribbean way!

Country: US Virgin Islands

Ghost of a woman with one cow foot
who steals little children which don't behave.

LA SAYONA

DARK RUM, LIME, GRAPEFRUIT, DEMERARA, MINT

The classic Mojito, back with a twist - and a vengeance.

Country: Venezuela

Ghost of a beautiful woman who takes revenge on cheating husbands.

EVERGREEN

LIME HOUSE PUNCH

BAJAN RUM, HIBISCUS, CLOVES, CINNAMON, LIME

Our refreshing Sorrelade (Caribbean mocktail) turned into punch with rum and lime.

DARK N' STORMY

DARK RUM, GINGER BEER AND LIME

A simple but delicious two-ingredient cocktail. Made of dark rum (THE DARK) and ginger beer (THE STORMY).

PLANTER'S PUNCH

DARK RUM, HIBISCUS, POMEGRANATE, PINEAPPLE, LEMON, LIME,
ANGOSTURA BITTERS

A West Indies classic punch cocktail. Our version introduces hibiscus for added complexity.

OLD CUBAN

DARK RUM, LIME, CANE SUGAR, PEPPERMINT, ANGOSTURA BITTERS,
SPARKLING WINE

Refreshing dark-rum-based cocktail with a hint of mint, topped with sparkling wine. Deliciously dangerous! Dangerously delicious!

SPICY PIMENTO

TEQUILA, MEZCAL, ORGEAT, PIMENTO DRAM, LEMON, FIREWATER TINCTURE

A tequila sour celebrating pimento (or allspice), which grows in both Jamaica and Mexico.

RUM NEGRONI

JAMAICAN RUM, VERMOUTH, CAMPARI

Italy's iconic Negroni cocktail heads for some Caribbean sun in the Kingston Negroni.

RUM OLD FASHIONED

AGED RUM, CANE SUGAR, LIME T(H)REE BITTERS

Now it's time for the Rum Old Fashioned to rise and shine!

BEERS

BOTTLED

Steel Drum Summer Ale, Tuas Brewing Co. - 4.8%

Bess Pils, Tuas Brewing Co. - 4.8%

All Yuh Lager, Tuas Brewing Co. - 4.8%

Bago Pale Ale, Tuas Brewing Co. - 4.78%

WINES BY THE GLASS

WHITE

Comtesse Thibier Col Chardonnay 2019

Santa Rita 120 Reserva Especial Sauv.Blanc 2020

RED

Coopers Crossing Shiraz 2019

McWilliam's Markview Cabernet Merlot NV

ROSE

Marques de Caceres 2019

BUBBLES

Torresella Prosecco Extra Dry NV

MOCKTAILS

SORRELADE

HIBISCUS, CINNAMON, CLOVES, SUGARCANE

+ Spike it with Rum for additional •6•

GINGER BREEZE

APPLE, LIME, DEMERARA, PASSIONFRUIT, MINT, GINGER BEER

+ Spike it with Whisky for additional •6•

SAGE COLADA

COCONUT, PINEAPPLE, APPLE, LIME, SAGE

+ Spike it with Vodka for additional •6•

GRAPEFRUIT SMASH

GRAPEFRUIT, SUGARCANE, CHOCOLATE BITTERS

+ Spike it with Gin for additional •6•

Prices are subjected to gst & svc charge

WINES BY BOTTLE

BUBBLES

Billecart-Salmon Champagne Brut Reserve

Billecart-Salmon Champagne Brut Rose

Torresella Prosecco Extra Dry NV

ROSE

Les Sardines

Marques de Caceres 2019

WHITE WINE

AUSTRALIA

De Bortoli Yarra Valley Villages Chardonnay 2018

Flametree Embers Sauvignon Blanc Semillon 2020

La Boheme Act 1 Riesling 2019

Mr. Mick by Tim Adams Pinot Grigio 2017

CHILE

Santa Rita 120 Reserva Especial Sauv. Blanc 2020

FRANCE

Comtesse Thibier Col Chardonnay 2019

Dom. Paul Mas 'Arrogant Frog' Viogner 2016

Janasse Cotes du Rhone Blanc 2019

Louis Latour Bourgogne Chardonnay 2018

ITALY

Farina Valpolicella DOC 2019

Santa Margherita Pinot Grigio 2019

NEW ZEALAND

Greywacke Sauvignon Blanc 2020

WINES BY BOTTLE

RED WINE

ARGENTINA

Bodega Tomero Malbec 2017 Reserva

Bodega Tomero Malbec 2018

AUSTRALIA

De Bortoli Coopers Crossing Shiraz 2019

Flametree Embers Cabernet Sauvignon 2018

Mitolo Jester Shiraz 2018

McWilliam's Markview Cabernet Merlot

Pirramimma Petit Verdot 2017

Tim Adams Shiraz 2017

FRANCE

Chateau Montet Bordeaux Merlot 2009

Janasse Cotes du Rhone Rouge 2019

Louis Latour Bourgogne Pinot Noir 2019

ITALY

Al Passo Super Toscan

Ceretto Barbera Dalba Piana 2018

Lamole di Lamole Chianti Classico 2017

SPAIN

Marques de Caceres Reserva Red 2015

NEW ZEALAND

Harwood Hall Pinot Noir 2013

SPIRITS BY GLASS

VODKA

Belvedere, 40%
Grey Goose, 40%
Smoke Lab Classic, 40%
Tito's, 40%
Tried and True, 44%
Zubrowka, 40%

GIN

Bulldog London Dry, 40%
Hendrick's, 40%
Monkey 47, 47%
Prohibition Original, 42%
Prohibition Shiraz Barrel aged, 60%
Prohibition Bathtub Cut, 69%

AGAVE

Arquitecto Blanco tequila, 42.5%
Codigo 1530 Anejo tequila, 40%
Codigo 1530 Blanco tequila, 40%
Elemental Mezcal, 40%
Machetazo Espadin Mezcal, 45%

WHISK(E)Y

Balvenie 14YO Caribbean Cask, 43%
Glenfiddich 12YO Single Malt Scotch, 40%
Laphroaig 10YO Single Malt Scotch, 40%
Macallan 12YO Single Malt Scotch, 40%
Michter's Small Batch Bourbon, 45.7%
Monkey Shoulder Triple Malt Scotch, 40%
Talisker 10YO Single Malt Scotch, 45.8%
Wild Turkey Bourbon, 40.5%
Wild Turkey Rye, 40.5%

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