

Appetizers

Conch wontons

Streaked with Hoisin and served with sweet chili dipping sauce
(First place winner in the 2006, 2007 and 2008 Conch Festival)

\$11

Pear & blue cheese salad

Island fresh greens with toasted walnuts, pears, blue cheese
and a raspberry vinaigrette

\$11

Caesar salad

Shaved parmesan cheese on romaine lettuce with our own Caesar dressing

\$8

Princess conch and mushroom crepes

With roasted red pepper pesto and cream sauce
(Medal winner in the 2008/2009/2010 Conch Festival)

\$12

Caprese salad

With island grown tomatoes, fresh mozzarella, olives and basil pesto

\$11

Coffee rubbed tuna

Yellow fin tuna seared rare and sliced paper thin in an Asian marinade
served with a garnish salad and pickled ginger

(Island favorite for over a decade!)

\$13

Roasted vegetable and goats' cheese tart

On leafy greens and semi-dried tomatoes

\$12

Bistro crab cake

With marinated hydroponic tomatoes and caramelized lemon

\$12

Crunchy Asian beef spring roll

with a candied ginger sauce and mango slaw

\$10

Soup of the day

\$8

Smoked conch chowder

(with a Scottish influence)

Leeks, potato and bacon in a cream base

\$8



Bay Bistro

On the beach at Sibonné Beach Hotel, Grace Bay

11% Government tax will be added to all bills.

15% gratuity will be added to parties of 6 or more.