

Rondel Restaurant

Dinner Menu

Sample of Appetizer Selections

Ripe Banana wrapped in Bacon 🇯🇲

One of Jamaica's favorite snacks, fried and served with herb tomato sauce \$ 4.00

Jerk Chicken Wings 🇯🇲

Jamaican style smoked jerk wings with rosemary jerk sauce \$ 5.00 🍅

Spicy Shrimp Cocktail

Shrimp poached with scallions, scotch bonnet pepper, and pimento with cocktail sauce \$ 10.00 🍅

Cilantro breaded Calamari

Golden brown deep fried breaded calamari served with a spicy aioli \$ 7.00



Sample of Entree Selections

Pasta and Callaloo Blended in a Cheese Sauce

Callaloo cooked in a creamy white cheese sauce and served with linguini \$ 10.00

Shrimp Scampi Farfalle

Lightly tossed shrimp with farfalle pasta in a herbed garlic butter sauce \$ 20.00

Local Rasta Pasta 🇯🇲

Seasonal vegetables tossed with a garlic basil pesto served with penne pasta topped with Jamaican Ackee \$ 10.00

Negril Pasta Salad 🇯🇲

Fresh Farmers Market Vegetables Tossed with Tomato Penne Salad \$ 12.00



Garlic Herb Shrimp

Seasoned the Jamaican way and served with rice \$ 21.00

Coconut Shrimp

Seasoned shrimp in a crunchy coconut flaked batter served with sweet and sour sauce \$ 23.00



Jamaican Jerk Shrimp 🇯🇲

Spicy shrimp skewers with grilled pineapple, onions & bell peppers served with a mango salsa dip \$ 22.00 🍅

Grilled Filet of Snapper

Filet Snapper grilled and served with tartar sauce \$ 17.00

Parmesan Crusted Mahi Mahi

Crusted Mahi Mahi filets seared and served with pineapple chutney \$ 20.00

Escoveitch Fish and Bammy 🇯🇲

Whole Yellow tail Snapper fried and served with spicy escoveitch sauce and bammy \$ 20.00 🍅

Lemon Grass Curried Lobster

Lobster sauté with lemongrass, yellow curry and coconut milk served with shredded coconut \$ 23.00

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Sample of Entree Selections

Grilled Whole Lobster

The ultimate lobster dish served with garlic butter \$ 27.00

Lobster Thermidor

Cooked lobster meat in a creamy white wine sauce baked with parmesan cheese \$ 30.00

Surf & Turf

Seared 4 oz Filet Mignon & a Caribbean spiny Lobster tail with a parsley/garlic butter dip \$ 28.00

Filet Mignon

Char grilled 8 oz Filet Mignon served with sautéed mushrooms & wine sauce \$ 24.00



Curried Goat 🇯🇲

Local goat meat slow cooked with yellow curry, onion, garlic, pimento and escallion served with plain rice \$ 15.00

Stuffed Chicken Breast

Chicken breast stuffed with Jamaican spinach and feta cheese, breaded and baked to perfection \$ 16.00

Apple Grilled Pork Chops

Two pork chops grilled and glazed with soya apple sauce \$ 18.00

Baby Back Pork Ribs

Baby Back Pork Ribs marinated with ginger, spices and slow cooked, then chargrilled and basted with BBQ sauce \$ 22.00

Braised Oxtail and Beans 🇯🇲

Oxtail seasoned and slow cooked in a flavourful mild brown sauce topped with butter beans \$ 17.00

Ask about our daily specials in high season

Entrees are served with soup of the day or salad, hot vegetables and rice or potato

*Breakfast and Lunch Menus Served
Between 7:30am and 6:00pm daily*

*Dinner Menu Served between
6:00pm and 10:00pm daily*

Prices are quoted in US dollars
10% Government tax and 10% Service charge is to be added
Room Service \$2.50