

the art of doing nothing while sharing food, drink, conversation and laughter.



BIG PLATES TO SHARE -

Jerk Marinated Boneless Chicken Thigh served with Rice N' Peas

OXTAIL 39

Twice-Cooked and Slowly-Braised Prime Cut of Oxtail with Jus

BARRIGA NIGRA 45

Seared Herb-Crusted Blackbelly Lamb with Rosemary Potatoes and Sauteed Veggies

CARNIVAL MARKET 34

Pan-Seared Snapper with Jouvert Sauce topped with Tomato Salsa

GRANNY'S STEW CHICKEN 29 Brown Stewed Chicken with Caribbean Herbs & Spices

BLUE MOUNTAIN STEAK 45 Aged Rib Eye with Curry Potatoes, Spices and a Jerk Demi-Glace

BABY BACK RIBS (HALF/FULL) 35/48

Caribbean Style Baby Back Ribs served with Fries TRIBAJAM CURRY GOAT 33 CHEF'S RECOMMENDATION

Grandma's Secret Recipe of Caribbean Island Flavors with Fresh Goat Meat served with Rice N' Peas

POT OF JAH LOVE (VEGAN RISOTTO) 24 CREFS RECOMMENDATION Pearl Barley and Spices cooked n a Pumpkin and Coconut Broth with Jerk Tofu

ITAL STEW 23

A Hearty Curry Coconut Vegetable Stew served with Rice N' Peas

CARIBBEAN TAPAS

CARIBBEAN NACHOS 14

Island Fave! Crispy Plantain Chips with Avocado and Tomato Salsa

AVOCADO TOAST 16

Toasted Bread, Cucumber, Avocado, Herb Oil

JERK CHICKEN SKEWERS 22 CHEF'S RECOMMENDATION

Char-Grilled Jerk Marinated Chicken Tenders with Fruit Salsa

MAC BALLS 14 CHEF'S RECOMMENDATION

Cheesy Homemade Macaroni Balls with Caribbean Dipping Sauce

DHAL MUSHROOMS 14

Breaded Spiced Mushrooms topped with Cauliflower and Chickpeas in Lime House Original Curry Mix

JERK MEATBALLS 13

Minced Chicken with Our Signature Jerk Spice Marinade drenched in Tomato Compote

LIME HOUSE MINI BEEF PATTIES 18

Caribbean Empanada with Homemade Chutney Sauce

OXTAIL & EGGPLANT BABAGANOUSH 16

Breaded Eggplant Topped with Braised, Slow-Cooked Oxtail

SPICY SHRIMP 22 CHEF'S RECOMMENDATION

Daily-Caught Sea Shrimp, Pan-Seared with Chilli and topped with Warm Salsa on a Crispy Plantain Coracle

CRAB SPRING ROLLS 18

Caribbean Spring Rolls Stuffed with Curry Coconut Crab Meat and Mixed Vegetables served with Cilantro Sauce

SEAFOOD TOSTONES 16

A Cocktail of Prawn & Squid in a Rum-Infused, Spiced Dip

Curried Chickpeas & Tamarind with Mango Chutney on Homemade Barra Bread

DOUBLES WITH CURRY CHICKEN 15

Curried Chicken, Chickpeas & Tamarind With Mango Chutney on Homemade Barra Bread

ON DA SIDE

LEMON LIME SLAW 6

SIDE SALAD 8

SWEET POTATO FRIES 9

FRIED PLANTAINS 9

SAUTEED VEGGIES 8

TRUFFLE FRIES 12

RICE N' PEAS 5

CARIBBEAN RICE BOWLS 1 | SWEET STUFF-

JERK CHICKEN 19 CHEF'S RECOMMENDATION

TRIBAJAM CURRY GOAT 21 CHEF'S RECOMMENDATION

14 EACH

SPICED BANANA CAKE

Banana Cake, Caramel, Honey and Fig Ice Cream

LIME HOUSE CHOCOLATE MOUSSE

Light Chocolate Mousse made with our House Rum

PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND 7% GST



