



LUNCH

noodle BAR

thai chicken & glass noodle salad mango scallion coriander sesame aioli	17
roasted angel hair pasta porcini mushrooms goats cheese spring onions	21
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shrimp won ton soup ginger coriander tofu	20
linguini pasta roasted garlic chili flakes extra virgin olive oil basil	18
stir fry egg noodles bean sprouts shitake soy roasted beef	22
lemon spaghetti grilled chicken herb ricotta leek parmesan	23

+ KITCHEN

chef joseph's island conch chowder	9
citrus tiger prawns island papaya & fennel slaw black pepper aioli	19
chilled heirloom tomato gazpacho rosemary croutons	9
crispy chicken wings sweet potato fries spring onion mayo	12
corn nachos jalapeno bell peppers tomato olives cilantro sour cream	10
tci conch salad orange avocado pickled red onion	14

something light ...

spinach salad spicy pecan nuts dried cranberry egg black pepper dressing	11
classic caesar salad foccacia croutons italian parmesan light garlic dressing	11

add: free range chicken	5
add: grilled shrimp	8
heirloom tomato salad buffalo mozzarella basil balsamic dressing	14
organic young greens asparagus summer melon crispy prosciutto feta	16

the main squeeze...

flame grilled angus burger fried pickles tomato garlic salted fries	14
add: smoked bacon swiss cheddar grilled onion	2 each
grilled fish burger avocado papaya relish charred lemon potato chips	17
wbc club house sandwich chicken bacon lemon fries	14
roasted atlantic sole arugula mango salad grilled ricotta bread	19
snapper & shrimp taco tini shredded lettuce pico de gallo guacamole	20
chili – honey bbq short ribs vegetable crudités cajun country chips	21
tomato basil flat bread shrimp pesto mozzarella crispy bacon chili flakes	19

sweetheart, shall we?

tropical fruit salad rosemary honey lemon sorbet	8
chiquita banana split chocolate rum sauce almond crumbs	9
cheese cake candied mango pistachio biscotti	9

sparkles & wines by the glass

françios montand brut blanc de blanc france	14
trivento brut rose mendoza argentina	15
2009 undurraga th sauvignon blanc chile	13

2009 pasqua, pinot grigio | veneto | italy 14

2009 penfolds chardonnay | koonunga hill | australia 12

2007 carmen reserve | cabernet sauvignon | chile 10

cocktails

margarita | tequila gold | triple sec | simple syrup 14

strawberry margarita | tequila gold | strawberries | lime juice | triple sec | simple syrup 14

mojito | lime | mint | triple sec 14

stormin normen | bambarra rum | banana & peach liquor 14

coladas & daiquiris | baileys colada | pina colada 14

coolers

chardonnay | lemonade | mint 13

valpolicella | orange | rosemary sprig 13

pinot grigio | mango | lime twist 13

water

fiji | san benedetto 7

soft drinks

coca cola | diet coca cola | sprite | club soda | ginger ale | tonic water 4

beers

turks head amber | turks head lager | miller lite | coors light | heineken | corona | presidente 7

“Global Influences of Noodle, Pasta & Rice”
menu crafted by Chef Wolfgang von Wieser

Prices are quoted in US Dollars and are subjected to 12% Government Tax and 10% Service Charge.
8% is charge for a party of 6 and more

DINNER

noodle BAR

Pickled Summer Vegetables	8
Orange Sesame Dip	
Arugula Salad	10
Mango – Shrimp Crackers – Rice Wine Vinaigrette	
Chicken Satay	10
Spring Onions – Salted Peanut Sauce	
BBQ Mussels	9
Chili Garlic Crumbs – Papaya Salsa	
Crispy Pork Salad	10
Spinach – Roasted Cashew Nuts – Sweet Chili Dressing	

ramen

Crispy Honey Chicken	18
Glass Noodles – Shitake Mushroom – Sesame Broth	
Curried Lobster	24
Rice Noodles – Bean Sprouts – Carrots – Grapefruit – Coriander	
Five Spiced Roasted Duck	21
Egg Noodles – Bok Choy – Sour Apple	

noodles

Pad Thai	19
Chicken – Peanuts – Coriander – Lime	

Lobster Spaghettini
Zucchini – Lobster Bolognese – Thyme Ricotta 24

rice

Malaysian Fried Rice
Dungeness Crab – Crispy Shallots – Chili Wax Egg 23

Saffron Rice
Chorizo – Black Mussels – Chicken – Crispy Okra – Oven Roasted Pepper 19

Brown Rice
Island Coconut – Tiger Prawns – Tomato Sambal Relish 22

Caribbean Peas + Rice
Jerk Chicken – Spiced Plantains 18

+ KITCHEN

THE GRILL

Free Range Chicken Breast 22 TCI Red Snapper 26

Angus Beef – NY Steak 29 Grilled Atlantic Sole 23

Rosemary Lamb Chops 27 Mahi-Mahi Fillet 25

BBQ Back Ribs 21 South Caicos Lobster Tail 28

SIDES – 6 EACH

Green Asparagus & Parmesan

Sautéed Garlic Spinach

Oven Baked Pesto Tomatoes

Mediterranean Grilled Vegetables

Joseph's Rice & Peas

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