

NORMAN MANLEY BOULEVARD NEGRIL, JAMAICA SERVED FROM: 05:30PM- 10PM

Dinner

Appetisers Joup of the Day

Freshly made by our Chef

8



12

13

Ripe Banana Wrapped n Bacen

One of Jamaica's favourite snacks, fried and served with herbed tomato sauce

Itamp & Ge

Jamaican codfish fritters served with a jerk mayo dip

Rondel Crispy ondel pring Rolls 10

Choice of beef chicken or vegetables served with a sweet and sour sauce and cucumber papaya slaw

lassic Bruschetta with Olive Oil & Basit

Topped with fresh onions, tomatoes, basil and garlic on a toasted baguette



Cilantro Breaded 12 atamari

Golden brown deep fried breaded calamari served with a spicy alioli

lay Birds 13 oconut Shrimp

Seasoned Shrimp in a golden Coconut flaked batter with sweet and sour sauce

BO Bacon rapped Shrimp

Grilled bacon wrapped shrimp basted with a sweet and smoky BBQ Sauce

Cheese 18 Vegetarian 18 Pepperoni 20 Jerk Chicken 20 Thrimp 23 Lebster 23

Prices are quoted in US Dollars 10% Government tax and 10% Service charge is to be added Prices are subject to change without notice



Jeafood

Gritled Filet Of Inapper

25

27

28

35

34

35

36

42

Filet Snapper grilled and served with tartar sauce

Steamed Inapper Filet With Okra 25

Filet Snapper steamed with okra, topped with mushroom sauce

Escoveitch Fish & Bammy 🗙 30

Whole Snapper fried & served with spicy escoveitch sauce and bammy

Garlic Herb Shrimp 26

Seasoned the Jamaican way, sautéed in a savory garlic herb sauce

Jamaican Jerk Thrimp

Spicy shrimp	skewers with	grilled pineapple, onions & bell pepp	pers served with a mango salsa dip
1	\sim	Curried Lebster	
Lemon	Trass	urried Lobsler	28

Lobster sauteed with lemongrass, yellow curry and coconut milk served with shredded coconut

Taybird's Coconut Shrimp

Seasoned shrimp in a golden coconut flaked batter served with homemade sweet & sour sauce

Baked I obster Rundown

Baked lobster served with garlic in coconut cream

Gritled Lobster

The ultimate lobster dish served with garlic, fresh herbs

Lebster Tails With Pineapple Jerk Tauce

Grilled lobster tails infused and basted with our home made pineapple jerk sauce

Rondel Lobster Thermidor

Lobster meat served in a creamy white wine sauce baked with parmesan cheese

Jurk & Jurk

Chargrilled 6 oz Filet Mignon & a Caribbean Lobster tail with a parsley/garlic butter dip



All Seafood dishes are served with soup of the day & salad, hot vegetables and rice or potatoes Prices are quoted in US\$ 10% Government tax and 10% Service charge will be added.



ntrées



Jamaican Curried Goat 🛛 28

Local goat meat slow cooked in yellow curry, onion, garlic, pimento and scallion served with white rice

tuffed Chicken Breast 24

Chicken breast stuffed with callaloo and feta cheese, breaded and baked to perfection

ucculent Bird Of Paradise 24

Crispy, Stuffed chicken breast, sweet plantain, and peppered cheese nestled on mango dill sauce

Bacon Wrapped Chicken Breast 25

Pan-fried chicken breast wrapped with bacon, deglazed with white wine, topped with mushrooms and sweet peppers in a mushroom cream sauce

Dardi Ityle Oxtail and Beans 🔀 32

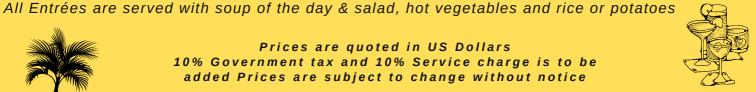
Oxtail seasoned and slow cooked in a flavourful mild brown sauce topped with butter beans.

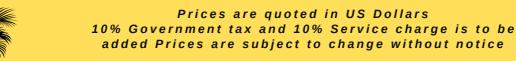
tet Mignen

Chargrilled 8 oz Filet Mignon served with sauteed mushrooms & peppercorn cream sauce



32







Pasta

18

27

Classic Ipaghetti & Meat Tauce

Thin spaghetti served with our home-made meaty Bolognese sauce topped with parmesan cheese

Lobster Fettuccini

Lobster simmered in white cream sauce, served on a bed of fettuccini and fresh herbs



Chicken Fusitli 22

Tender chicken breast julienne, sauteed garlic, infused butter cream sauce with white wine

Chef's speciat Shrimp Icampi

Sauteed shrimp, with garlic, white wine, coconut rundown sauce over bowtie pasta



Pasta dishes served with soup of the day, salad and garlic bread



Vegetarian

Rondel Garden Rasta Pasta

Seasonal Vegetables tossed with a garlic, callaloo, sweet peppers, carrots, ackee & coconut milk served with Penne pasta

Indian style red curry stew with beans 18

A delightful stew with a combination of seasonal vegetables, red curry, herbs, spices and coconut cream

Hong Kong Stir Fried Vegetables

Fresh vegetables, ginger, garlic seasoned and stir fried in olive oil and finished in a light soy sauce

All Vegetarian dishes served with soup of the day, salad and rice or potatoes



Prices are quoted in US Dollars 10% Government tax and 10% Service charge is to be added Prices are subject to change without notice Room Service \$4.00, Minimum order \$12.00



18

18

26



Dessert

Carrol Rum Cake 7 Banana Flambé 8 Black Forest Cake 8 Chocolate Mocha Cake 8



Fresh Fruit Talad

Ice Cream Tundae 8

Choclate or Vanilla

Key Lime Pie 9

Cheesecake





Rondel Village

Prices are quoted in US Dollars. 10% Govt. Tax & 10 % service charge will be added \$4 for Room Service \$12 minimum order



8

9



WINE MENU

RED WINES

CLASSIC FRENCH

Lamothe Parrot (Sweet) Glass 9 / Bottle 40

SHIRAZ

Liria Glass 8 / Bottle 30

MERLOT

Amaranta Glass 8 / Bottle 30

WHITE WINES

CHARDONNAY

Amaranta (Dry) Glass 8 / Bottle 30

SAUVIGNON BLANC

Amaranta Glass 8 / Bottle 30 Liria Glass 8 / Bottle 30

PINOT GRIGIO

Fiordaliso (Dry) Glass 10 / Bottle 45

BUBBLY

Verdi Raspberry9Verdi White9Moet Blau White35Bottle35Moet Champagne190

Mumm N/V Champagne Bottle 180

Bar Menu aybirds

Beers & Coolers

Red Stripe	5
Red Stripe Light/ Flavored	6
Heineken	6
Guinness/ Dragon	6
Smirnoff Ice	7

Spirits

8 6

12 6

8 1(6

Jose Cuervo Tequila
Kingston 62 Gold
Kingston 62 White
Wray & Nephew W Rum
AE Signature
Baileys (double shot)
Campari
Dewars White label
Johnny Walker Black
Bombay Gin
Gordon's Gin
Hennessy
Jack Daniels
JamaicanBrandy
Armaretto/Triplesec
Martini & Rossi
Absolut Vodka
Grey Goose Vodka
Smirnoff Vodka
Smirnoff Apple Vodka
Sangster's RumCream (dbl
Tito's Vodka

Non-Alcoholic Drinks

Bottled Water	1.5
Soft drinks/chasers	2.5
Orange/ pineapple/ Cranberry	3
Red Bull	8
Blended Fruit punch	8
Smoothie -Seasonal fruit	8

Cocktails

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6	Southern Comfort	9	
6	Tequila Sunrise	8	
6	Bloody Mary	7	
8	Blue Lagoon	7	
12	Brandy Alexander	7	
6	Daquiri Banana/pineapple/strawberry 8		
8	Virgin Daquiri Banana/strawberry	7	
10	Long Island Iced Tea	10	
8	Mai Tai	7	
6	Margarita- Ronderita	10	
14	Martini Gin/Vodka	7	
12	Miami Vice	8	
6	Mudslide	9	
6	Purple Rain	8	
6	Sex on the Beach	8	
8	Vodka Slush	7	
10			
6			
7			
10			
10			



Tropical Cocktails

Dirty Banana	9
Humming Bird	8
Virgin Pina Colada	8
Pina Colada	10
Rum Punch	8
Delroy Special	9
Bob Marley Shot	8
Jaytini	10
Paradise Cocktail	9



RondelVillage