



SOTTO VENTO
Beach Club

MENU



OCEAN POINT
Resort & Spa

We would like to express our deep gratitude to the Farmers, Fishermen and all of our Suppliers who, with dedication and passion provide us with the freshest and highest quality ingredients.

Thanks to their commitment we are able to offer You our esteemed customers an unforgettable culinary experience.

Every dish served in our Hotel reflects the love and care we put into our work, and we are confident that you Our Guests will carry a positive memory of every bite enjoyed here with us.

Thank you from the bottom of our hearts for your invaluable collaboration

With sincere gratitude.

Team Ocean Point

A' LA CARTE MENU

PASTA, NOODLE & RICE

Pasta with Fresh Tomato Sauce & Basil **USD 18**

Pasta with Pesto **USD 18**

Garden Basil, Parmesan Cheese, Olive Oil & Nuts

Vegetarian Fried Rice **USD 18**

Fried Rice and very Tasty Tossed Vegetables in Olive Oil

Bolognese Chef Ravioli **USD 20**

Homemade Ravioli in Bolognese Sauce with Parmesan Cheese

Cheese Ravioli **USD 24**

Homemade Ravioli Filled with Cheese in Fresh Tomato Sauce

Lobster and Crab Ravioli **USD 36**

Homemade Ravioli Stuffed with Lobster & Crab Meat

+ 10% Service Charge + 15% ABST

A'LA CARTE MENU

FROM THE OCEAN & TWIN ISLAND

Caribbean Grilled "Mahi -Mahi" Fish	USD 30
served with Fresh Tossed Vegetable and Rice or French Fries	
Spaghetti Lobster	USD 33
in Fresh Tomato Sauce	
Lobster Burger	USD 36
Homemade Burger served with Seafood Dressing and Flavoured Fries	
Fresh Grilled Lobster	USD 43
served with Medley Tossed Vegetable in E.V.O. served with Rice	
Fresh Lobster in Thermidor Sauce	USD 45
served with Mix Vegetable, White Rice or French Fries	

+ 10% Service Charge + 15% ABST

A' LA CARTE MENU

Chicken Milanese

USD 30

Breaded Boneless Chicken Leg Quarters stuffed with Ham

Lord Nelson Ribeye Steak Oz. 8

USD 34

with French or Cheese Fries or White Rice

Lamb Cutlets

USD 34

Grill Lamb Cutlets served with Gravy Sauce, Vegetable and

Beef Tagliata

USD 36

Ribeye Steak curved into thin slices on a bed of Lettuce

St. John's Angus Steak Oz. 8
French or Cheese Fries or White Rice and
Tossed Vegetable in E.V.O.

USD 38

+ 10% Service Charge + 15% ABST

A' LA CARTE MENU

JUST OFF THE FARM AND FROM THE GRILL

Big Daddy – Gourmet Hamburger Oz. 10

USD 38

Onion Mushroom Bacon Burger with Sweet Potato Fries or
Cheese Fries

Chef Striploin Oz. 10

USD 39

with French or Cheese Fries or White Rice and
Tossed Vegetable in E.V.O.

Tenderloin Oz. 8

USD 45

Served with Flavoured French Fries

Gun House Ribeye Steak Oz. 16

USD 62

with French or Cheese Fries or White Rice and
Tossed Vegetable in E.V.O.

New York Angus Steak Oz. 16

USD 67

French or Cheese Fries or White Rice
and Tossed Vegetable in E.V.O.

Dressing Choice: BBQ Sauce, Honey Mustard, Hot Sauce

Flavours for French Fries: Onion & Sour Cream, Cheddar Cheese, BBQ

+ 10% Service Charge + 15% ABST

A'LA CARTE MENU

GARDEN, GREEN AND MORE

Sweet Potato Fries

served with Ketchup

USD 14

Vegetarian Vietnamese Roll

Carrot, Cucumber, Fresh Mint Wrapped in Rice Paper
served with Sweet Chili Sauce

USD 18

Vegetarian Kakiage Japanese Tempura

Carrot, Sweet Potato, Pumpkin, White Onion deep fried
served with Tempura Sauce

USD 19



ON THE SIDE

Fresh Garden Salad

Mix of Fresh Lettuce, Carrot, Tomatoes and Cabbage

USD 16

French Fries/ Wedges

Served with Ketchup or Mayonnaise

USD 9

Garlic Potato Skins

Baked, no peel Local Potato and Fresh Garlic

USD 12

Corn on the Cob

Local Corn

USD 9

Dressing Choice: Vinaigrette, Honey Mustard Dressing & Caesar

+ 10% Service Charge + 15% ABST

...AND FINALLY, A SWEET NOTE

Selection of Cheese Tasting	USD 15
Grapes, Honey, Fruit Chutney and Homemade Breadstick	
Fruit Salad	USD 12
Dessert of the Day	USD 12
Daily Pastry Chef Selection	
Ice Cream	USD 12



CELEBRATION CAKE

Make your Anniversary Unforgettable with Us!

Reserve one of our Delicious and Marvellous Cakes!

Inch	Price
6 inches	USD 49
8 inches	USD 56
12 inches	USD 84

Chocolate or Japanese Cheesecake

+ 10% Service Charge + 15% ABST

VEGETARIAN MENU

**Extra MENU also available to OUR
All-INCLUSIVE GUESTS**

Starters

Corn on the Cob	USD 9
Soup of the day	USD 9
Garlic Potato Skin	USD 12
Baked, no peel Local Potato and Fresh Garlic	
Hummus served with crispy Pita Bread	USD 14
French Fries & Wedges	USD 9
Served with Ketchup or Mayonnaise	

Pasta and More

Pesto Pasta	USD 18
Garden Basil, Parmesan Cheese, Olive Oil & Nuts	
Tomato & Basil Pasta	USD 18
Vegetable Pasta (optional olive oil or tomato sauce)	USD 18
(Pasta served with Zucchini, tomato bell peppers, carrots, onions & garlic.)	
Vegetarian Fried Rice	USD 18
Fried Rice and very Tasty Tossed Vegetables in Olive Oil	
Fresh Garden Salad	USD 16
Mix of Fresh Lettuce, Carrot, Tomatoes and Cabbage	

Dressing Choice: Vinaigrette, Honey Mustard Dressing & Caesar Dressing

+ 10% Service Charge + 15% ABST

VEGETARIAN MENU

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All-INCLUSIVE GUESTS**

Mains

Grilled Vegetable Platter option of Crispy Tofu (Tomato, Zucchini & Eggplant)	USD 22/26
Chickpea Bowl (Garbanzo peas, pine, nuts, eggplant, olive oil, paprika)	USD 18
Vegetable Burger Served with or without Bun, French Fries or Wedges	USD 26

+ 10% Service Charge + 15%

