



WINDJAMMER  
LANDING

# DINNER AT DRAGONFLY

## APPETIZERS

**HOMEMADE SEAFOOD CHOWDER** <sup>GF</sup> 16  
*Shrimp, squid, mussel, paprika,  
garlic croutons*

**LOCAL FISH CAKE** 15  
*Smoky avocado remoulade,  
arugula salad, lime zest*

**AHI TUNA TARTAR** <sup>GF</sup> 20  
*Fresh tuna, pineapple, red onion,  
cucumber, ginger vinaigrette*

**GRILLED OCTOPUS** 22  
*Roasted garlic butter,  
cherry tomato salad, fresh coriander,  
squid ink tuile*

**LUCIAN COCONUT SHRIMP** 15  
*Coconut flakes, sweet chili sauce,  
mixed green salad*

**VEGETABLE'S TEMPURA FRITTER** <sup>V</sup><sup>V</sup> 12  
*Bell pepper, eggplant, asparagus,  
zucchini, ponzu sauce*

**FRESHLY SHUCK BRITTANY OYSTER** 40  
*6 pieces, shallot vinegar,  
lemon wedges*

## DESSERTS 10

**PINEAPPLE CARPACCIO** <sup>GF</sup><sup>V</sup>  
*Honey lime syrup, coconut sorbet*

**CHOCOLATE AND STRAWBERRY MOUSSE** <sup>V</sup>  
*Almond crumble*

**CLASSIC VANILLA CREME BRULEE** <sup>GF</sup>  
*Fresh fruit*

**ICE CREAM ASSORTMENT**  
*Vanilla, chocolate, pistachio*

## MAIN COURSE

**PAN SEARED SNAPPER** <sup>GF</sup> 40  
*Confit red bell pepper, parsnips puree,  
souski sauce*

**PIRI PIRI KING PRAWNS** <sup>GF</sup> 55  
*Garlic, fresh herbs, ginger, lemon juice,  
pumpkin couscous*

**ROASTED FRESH SALMON** <sup>GF</sup> 60  
*Spinach and cream cheese, green beans,  
wasabi mash potatoes*

**PAN SEARED SEA SCALLOP** 50  
*Green pea puree, lemon butter sauce,  
crispy meuniere croutons*

**GRILLED LAMB CHOP** 55  
*Fingerling potatoes, garlic and parsley,  
steam broccoli and almond, mint sauce*

**CAULIFLOWER STEAK** <sup>GF</sup><sup>V</sup><sup>V</sup> 35  
*Colombo spices, cumin and fennel seed,  
paprika, organic mixed green salad*

## COFFEE & TEA

**REGULAR** 5

**CAPPUCCINO** 7

**LATTE** 6

**ESPRESSO** 4

**DOUBLE ESPRESSO** 6

**HOT TEA** 6

<sup>V</sup> VEGETARIAN   <sup>V</sup> VEGAN   <sup>GF</sup> GLUTEN-FREE   <sup>H</sup> HOT & SPICY   <sup>D</sup> DAIRY FREE   <sup>N</sup> CONTAINS NUTS   <sup>S</sup> CONTAINS SHELLFISH

PLEASE ADVISE US OF ANY FOOD ALLERGIES OR DIETARY CONCERNS SO WE MAY PREPARE YOUR FOOD TO FIT YOUR NEEDS. Also, be informed that consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. All prices are in US dollars and are inclusive of 10% VAT. A 10% service charge will also be added to the final bill. All prices are subject to change without notice.

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