


# CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

 International Women's Day



## Celebrating the Incredible Women behind the Food

**Four of our amazing female chefs have taken inspiration from Women in their lives and Female Chefs from across the globe to create a special menu during the month of March.**

Chef Shanice Fraser was inspired by her love of seafood and her Caribbean roots. From catching the fish herself she came to experience the variety of seafood, it's texture and taste, as well as applying cooking methods and incorporating Caribbean spices to enhance the flavors of the fish.

Chef Leanna Estis drew her inspiration because at a very young age, she was introduced to seafood, and with a Portuguese mom, they would often eat shellfish with a tomato based thick sauce. Always paired with bread. It is also a good seasonal dish as its hearty but still has freshness from the pesto.

Chef Lornette Beaniza drew inspiration from her mom, the most important woman her life, who is a good cook, and excels with ingredients from her homeland of The Philippines. This woman's month I am inspired to do this dish because it remains me of all her hard work, love and sacrifices. Because no one cook better than your mom.

Chef Angie Sarmiento dedicated her pork belly dish to her mom and aunt, who inspired her in countless ways. Chef Angie said that would not be where she is today without them, and that she is forever grateful. Their love and unwavering support mean the world to her and she loves them dearly.

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## International Women's Day

#ACCELERATEACTION

**Saturday, 1st March — Sunday, 16th March**

### APPETIZERS

#### **CHARGRILLED CALAMARI - 28**

Chili Mango Salsa, Fresh Herbs, Bruschetta

*(Created by Chef Shanice Fraser)*

#### **BRAISED PORK BELLY - 30**

Filipino Adobo Sauce, Mashed Potato, Bokchoy, Fried Leeks

*(Created by Chef Angie Sarmiento)*

### ENTRÉE

#### **PAN SEARED SWORDFISH (GF) - 40**

Coconut And Kale Salad, Oven Roasted Root Vegetables, Creole Sauce

*(Created by Chef Shanice Fraser)*

#### **FETTUCINE AL PESTO (V) - 28**

Housemade Basil Pesto, Roasted Cherry Tomatoes, Pine Nuts, Aged Parmesan

*(Created by Chef Leanna Estis)*

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**(V) Vegetarian (GF) Gluten Free**

*As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.*

*Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.*

*17% gratuities will be added to the menu price listed.*

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## International Women's Day

#ACCELERATEACTION

Monday, 17th March – Monday, 31st March

### APPETIZERS

#### **PAN SEARED SCALLOPS (GF) - 30**

Basil Pesto, Chili Flakes, Roasted Cherry Tomatoes, Micro Herbs

*(Created by Chef Leanna Estis)*

#### **SEARED BLUE FIN TUNA COCONUT BROTH (GF) - 32**

Bermudian Pumpkin Puree, Dried Pineapple,

Chili & Lemon Grass Coconut Broth

*(Created by Chef Lornette Beaniza)*

### ENTRÉE

#### **GRILLED PORK TENDERLOIN (GF) - 38**

Roasted Fennel & Parsnip, Apple Slaw, Tamarind Jus

*(Created by Chef Shanice Fraser)*

#### **GRILLED TIGER PRAWNS SICILIAN CAPONATA (GF) - 40**

Sicilian Caponata, Peppers, Fried Basil, Herb Oil

*(Created by Chef Angie Sarmiento)*

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