

TAPAS

SEAFOOD

SPICY SHRIMP (4pcs) •20• ●●
Freshly caught sea shrimp pan-seared with habanero and topped with warm salsa on a plantain coracle.

OKRA OCTOPUS •19•
A delicacy of tender octopus and okra cooked in our tomato mango chutney sauce. Drizzled with dark rum and olive oil.

CARIBBEAN SEAFOOD CAKE (4pcs) •18•
A medley of fish, shrimp and sailfish mixed with potato mash onion and peppers, lightly fried in breadcrumbs.

BAJAN FISH TACOS (2pcs) •18•
Trinidad roti and fried snapper topped with our homemade mango chutney and spices.

VEGETARIAN

CARIBBEAN NACHOS •14• ●●
Crispy Plantain chips with avocado and tomato salsa.

DHAL MUSHROOMS (4pcs) •14• ●●
Breaded spiced mushroom topped with cauliflower and chickpeas in our special curry paste.

MAC BALL (4pcs) •13• ●●
Home-made mac & cheese balls with a tomato dipping sauce.

FRIED PLANTAINS •11• ●●
Sweet ripe plantains, sliced and fried to perfection.

DOUBLES •16• ●
Curried chickpea and tamarind with mango chutney on home-made barra bread.

HOT & SPICY EGGPLANT (3pcs) •14• ●
Fried eggplant topped with our homemade mango chutney and spices.

TAPAS

MEAT

JERK CHICKEN SKEWER (4pcs) •20• ●●
Char-grilled marinated chicken tenders.

GUAVA SOFRITO PORK CHOP •18•
A vary combination of Guava and Pork chop marinated with sofrito seasoning in our tasty guava pork jus.

OXTAIL & EGGPLANT (4pcs) •16• ●
Breaded eggplant topped with slow-cooked oxtail.

SWEET STUFF


L.H. CHOCOLATE MOUSSE •14•
Light chocolate mousse made with our house rum.


MANGO N' COCONUT PANACOTTA •16•
Caribbean pannacotta with breaded coconut flakes, fried coconut ice cream.

SIGNATURE BANANA CAKE •14•
Home made banana cake, caramel, paired with chef's selection of ice cream.

GUAVA CHEESE CAKE •16•
Homemade guava cheese cake with fresh guava chutney.

TAG US

 LIME HOUSE CARIBBEAN

 @limehouseasia

● Chef's Special ● Gluten Free ● Vegetarian

MAINS

L.H. JERK CHICKEN •29• ●●
Jerk marinated boneless chicken thigh.

TRIBAJAM CURRY GOAT •33• ●●
Caribbean classic with fresh goat meat served with rice n' peas.

OXTAIL •38•
Double cooked, slow-braised prime cut of oxtail with jus and potato mash.

VEGETARIAN PELAU •22• ●●
Sauteed cauliflower with pineapple, okra & peppers.

BABY BACK RIBS •35 | 48•
Caribbean style, served with sweet potato fries.

ITAL STEW •23• ●●
A hearty curry coconut vegetables stew served with rice n' peas.

CARNIVAL MARKET •32•
Pan-seared snapper with our home made jouvert sauce, topped tomato salsa.

GRANNY'S STEW •29•
Granny's favourite dish of brown stewed chicken with a blend of herbs and spices. Made with boneless chicken meat.

SIDES

RICE & PEAS •5•
SWEET POTATO FRIES •9•
LIME HOUSE SALAD •12•

BRUNCH SPECIAL

AVAILABLE:
Saturday & Sunday
12PM - 4PM

JERK BBQ CHICKEN TACOS (2pcs) •16•
Homemade soft tacos topped with sensational Jerk BBQ chicken, lettuce, fried plantain and pineapple salsa.

OXTAIL TACOS (2pcs) •20•
Homemade soft tacos topped with salad, slow braised Oxtail, cucumber, mint mayo, tomato salsa and fried enoki mushroom.

BEEF PATTIES (2pcs) •14•
Homemade, oven baked Caribbean beef patties.

REFRESHMENT:

BRUNCH N' STORMY •10•
Dark and Stormy. It's a simple but delicious two-ingredient cocktail. Made of dark rum (THE DARK) and ginger beer (THE STORMY).
DARK RUM, GINGER BEER AND LIME



TO REDUCE OUR NEGATIVE IMPACT ON THE ENVIRONMENT, WE'VE INSTALLED A SUSTAINABLE MINERAL WATER FILTRATION SYSTEM - MODA

ENJOY UNLIMITED STILL AND SPARKLING WATER FOR JUST \$1.50 PER PERSON IF YOU DON'T WISH TO SUPPORT OUR CAUSE. LET US KNOW! WE WILL REMOVE IT FROM YOUR BILL.