

TAPAS

- DHAL MUSHROOMS***  14
Breaded spiced mushroom topped with cauliflower and chickpeas in our special curry paste
- CARIBBEAN SEAFOOD CAKE** 18
Salted fish, Shrimp, crab meat and potato mash
- CURRIED POTTED CRAB*** 16
A gorgeous spread of a seaside special in our home-made curry spiced
- CARIBBEAN NACHOS***    14
Crispy Plantain Chips with avocado and tomato salsa
- OKTAIL & EGGPLANT**  16
Breaded eggplant topped with slow braised oxtail
- CARNIVAL MARKET**   18
Pan-seared snapper with our home made jouvert sauce and topped tomato salsa
- MAC BALL*** 12
Cheesy home made macaroni balls with a tomato dipping sauce
- CHICKEN DOUBLES** 16
Curried chicken, chickpea and tamarind with mango chutney on home-made barra bread
- JERK CHICKEN SKEWER***  20
Char-grilled marinated chicken tenders
- LIME HOUSE SALAD**  12
A medley of freshly toasted potatoes, peas and greens

TAPAS

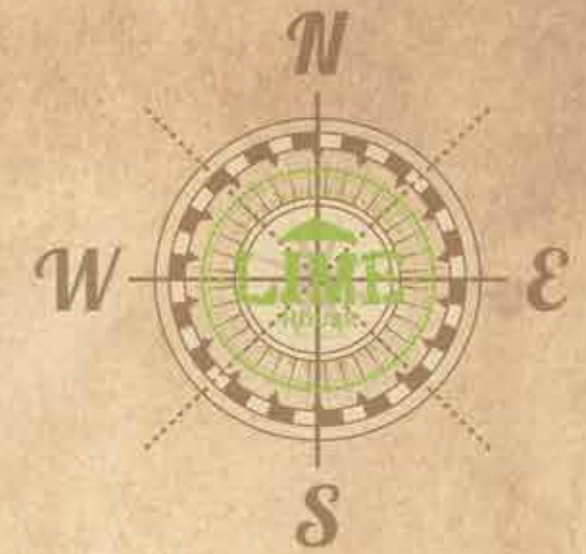
- DOUBLES**  14
Curried chickpea and tamarind with mango chutney on home-made barra bread
- SPICY SHRIMP**  18
Daily caught sea shrimp pan-seared with habanero and topped with warm salsa on a plantain coracle
- CARIBBEAN COUSCOUS SALAD**  12
Pearl couscous, peppers, pineapple, pomegranate, okra, feta cheese
- PORK 'N' ROLL** 22
The combination of premium pork collar sliced cheese and ripe plantain rolled and topped with tomato salsa
- GRILLED STUFFED CALAMARI** 18
Barbecue spiced squid with pineapple pork sausage
- FRIED PLANTAIN** 10
Sweet ripe plantains, sliced and fried to perfection

SWEET STUFF

- SIGNATURE BANANA CAKE** 14
Banana cake, caramel, honey & fig cream
- LIME HOUSE CHOCOLATE MOUSSE** 14
Light chocolate mousse made with our house rum
- MANGO N' COCONUT PANACOTTA** 16
Caribbean panna cotta with breaded coconut flakes, coconut ice cream ball

MAINS

- SIGNATURE JERK CHICKEN**   29
Jerk marinated boneless chicken thigh
- TRIBAJAM CURRY GOAT**   32
Caribbean classic with fresh goat meat and served with rice n' peas
- OKTAIL** 38
Twiced cooked, slowly-braised prime cut of oxtail with jus and potato mash
- VEGETARIAN PELAU**   22
Sautéed 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
- SPICED SORREL BEEF** 38
Pan seared beef steak and spiced chicken rolled with our home made sorrel jus.
- BARRIGA NIGRA**  45
Seared herb crusted blackbelly lamb with sautéed veggies
- OLD JAMAICA GLAZED COD**  39
Pan-seared cod and pineapple salsa, on a bed of sweet potato croquettes
- SIDES**
- SWEET POTATOS FRIES*** 8
- GUACAMOLE** 2
- RICE & PEAS** 5

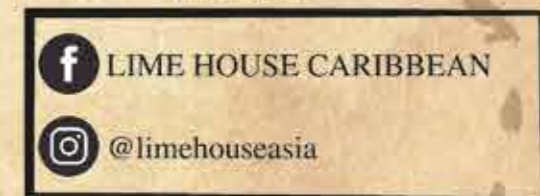


TO REDUCE OUR NEGATIVE IMPACT ON THE ENVIRONMENT, WE'VE INSTALLED A SUSTAINABLE MINERAL WATER FILTRATION SYSTEM - MODA

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.

CONTACT US FOR EVENTS AND SUCH
HELLO@LIMEHOUSE.ASIA
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TAG US



* LATE NIGHT KITCHEN ITEMS

 Gluten Free  Chef's Special  Vegetarian

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE & 7% GST