



RIPPLE

NEGRIL

Chef Sample Menu

Appetizers and Soups

Conch Soup

A Caribbean delicacy, this soup features tender pieces of conch meat simmered with a medley of local vegetables and spices. It's a warm, hearty starter that offers a true taste of the Jamaican sea. (Seasonal)

Pumpkin Soup

A comforting bowl of rich, velvety soup, gently spiced and simmered to bring out the natural sweetness of the pumpkin. It's a smooth and creamy delight that's perfect for starting your meal.

Pepperpot Soup

A traditional Jamaican favorite, this hearty soup is a blend of local greens, okra, and a mix of meats stewed with hot peppers and spices. It's a robust, flavorful starter that's sure to whet your appetite.

Seafood Fritters

A flavorful bite-sized starter, these fritters are packed with fresh, locally-caught seafood, lightly battered and fried until golden and crisp. Enjoy these with our home-made dipping sauce for a perfect start to your meal.

Coconut Shrimp

Succulent shrimp coated in a coconut-infused batter, then fried to a golden perfection. Each bite offers a wonderful contrast of textures and tropical flavors.

Fried Mozzarella

A classic appetizer, our mozzarella is coated in a crispy breadcrumb layer, then fried until golden. The result is an irresistible combination of a crunchy exterior and gooey, melting cheese inside.

Famous Wings

Our wings are a crowd favorite, fried until crispy, then tossed in your choice of sauce - spicy Buffalo, tangy Chili, or sweet Honey BBQ. Each option offers a distinct flavor profile to cater to all taste buds.

Jamaican Specialties

Brown-stew chicken

A comforting Jamaican classic, this dish features tender chicken slow-cooked in a sublime blend of local herbs, spices, and a rich, savory browning sauce. The perfect meal to experience the heart of Jamaican home cooking.

Jamaican Jerk Chicken

A flagship Jamaican dish, the chicken is marinated in our signature jerk spice mix, then slow-grilled to perfection. The result is a smoky, spicy, and slightly sweet delight that's sure to tantalize your taste buds.

Stewed Jerk Pork

Experience a burst of Jamaican flavors with our stewed jerk pork. Tender pieces of pork are marinated in a traditional jerk seasoning, then slow-cooked until melt-in-your-mouth tender. The dish is finished with a rich, spicy sauce that perfectly complements the succulent pork.

Jamaican Oxtail

Indulge in this traditional Jamaican delicacy that's slow-cooked until fall-off-the-bone tender. The oxtail is simmered in a rich, flavorful gravy with a mix of local spices, serving an authentic taste of the island

Curried Goat

A must-try for the adventurous palate, this dish features succulent pieces of goat meat, slow-cooked in a robust curry made from a blend of local Jamaican spices. It's a hearty, aromatic, and deeply satisfying dish that embodies the island's love for spice and flavor.

Curried Shrimp

Freshly caught local shrimp, gently simmered in a vibrant, spicy, and aromatic curry sauce. Each bite is a celebration of the sea, masterfully complemented by the warmth of Jamaican spices.

Grilled Garlic Lobster

Luxuriously tender Caribbean lobster, bathed in a zesty garlic butter sauce, then grilled to lock in the flavors. This dish is a tropical delight that pays homage to Jamaica's rich seafood tradition. (Seasonal)

Whole Snapper Escovitch

A true island classic, our whole snapper is seasoned, fried, and then topped with a tangy and spicy vinegar-based finish loaded with bell peppers, carrots, and onions. It's a vibrant and flavorful fish dish that captures the essence of Jamaican coastal cuisine.

Coconut Rundown Fish

Experience the taste of the Caribbean with this dish featuring fish filets simmered in 'rundown' - a delectable sauce made from reduced coconut milk, tomatoes, onions, and a medley of local spices. The result is a creamy, flavorful dish that's as comforting as it is exotic.

American Fare

Chicken Fettuccini Alfredo

Classic comfort food at its finest, featuring tender strips of chicken breast nestled amongst fettuccini pasta, all smothered in a creamy, rich Alfredo sauce.

Cheeseburger

An icon of American cuisine, our cheeseburger boasts a juicy, grilled beef patty topped with a slice of melting cheddar cheese. Served with fresh lettuce, ripe tomatoes, crisp onions, and a tangy pickle on a lightly toasted bun

Home Made Pizza

Experience the robust flavors of our pizza, topped with toppings of your choice including savory Italian sausage, BBQ chicken, peppers, onions, and more! All these ingredients come together beautifully under a blanket of golden, melted cheese.

Fried chicken

Our crispy fried chicken is a testament to simplicity done right. The chicken is marinated, lightly breaded, and deep-fried to a golden brown for a satisfying crunch and tender, juicy meat inside.

Sides

Rice and Peas

Festival Bread

Bammy

Fried Plantains

Steamed Veggies

Fried Breadfruit

Ackee

Potatoes, Mashed Baked or Fried

Desserts

Chocolate Cake

Indulge in our decadent chocolate cake, a rich and moist dessert layered with a smooth chocolate ganache. It's a chocolate lover's dream, offering a sweet ending to any meal.

Coconut Cake

Our coconut cake is a tropical delight, showcasing the natural sweetness of shredded coconut in a moist, fluffy cake. Topped with a creamy coconut frosting, it's a perfect dessert for anyone wanting to experience a piece of the Jamaican islands.

Sweet Potato Pie

A traditional Jamaican favorite, this dessert features a rich, moist pudding made from grated sweet potato, spices, and a blend of local ingredients. Baked until firm yet soft, it offers a unique sweet and spiced flavor profile that's sure to please.

Ice Cream and Fruit Sundae

An assortment of ice cream flavors paired with fresh locally-picked fruit.

Breakfast

Omelette with your choice of fillings

Start your day with a customizable omelette, fluffy and light, filled with your choice of fresh veggies, cheeses, or meats. It's a versatile and satisfying breakfast made to your liking.

Eggs prepared any way

Whether you prefer them scrambled, fried, poached, or boiled, our eggs are always fresh and cooked to your preference. Simple, yet delicious, they offer a perfect protein-packed start to your day.

Banana Pancakes

Enjoy a tropical twist on a breakfast classic with our banana pancakes. Soft, fluffy pancakes are layered with slices of ripe banana, then drizzled with maple syrup for a sweet, satisfying start to your morning.

Orange French Toast

Wake up to the zesty aroma of our orange french toast. Thick slices of bread are soaked in a sweet orange-infused custard, then pan-fried until golden. It's a citrusy delight that brightens up your breakfast.

Ackee and Saltfish

Experience a true Jamaican breakfast with Ackee and Saltfish. This national dish features ackee, a local fruit, cooked with flaked saltfish, onions, and peppers. It's a unique, savory breakfast dish that's steeply rooted in the island's culture.

Jamaican Porridge

Warm and comforting, our Jamaican porridge is a hearty blend of oats, local spices, and sweetened milk. It's a traditional start to the day that leaves you feeling satisfied.

Banana Bread

Our homemade banana bread is moist, rich, and full of flavor. Served warm with a pat of butter, it's a comforting and delicious breakfast treat.

Assorted Fruits

Start your day with a refreshing variety of fresh, locally-picked fruits including: papaya, mango, orange, watermelon, sugarcane, pineapple, avocado and more

Please note that this is just a sampling menu of what you can expect our skilled chef to prepare for you. We can make almost anything you'd like taking into account any kind of dietary restrictions. Jamaica is a very vegetarian-friendly country with fresh fruits and vegetables everywhere you look. Please inquire about custom vegetarian/vegan options with your host Bill and our Chef.