

JULIANS

A TROPICAL FRENCH BISTRO

SOUPS

GRAND MANSION GAZPACHO

Chilled soup with tomato, cucumbers, bell peppers and red onion 18

SALADS

GARDEN TERRACE

Mixed greens tossed with sesame, vegetables, tomato and lemon-pepper dressing 18

MISO CITRUS SALAD

Mixed greens tossed with citrus segments, honey roasted peanuts and miso dressing 20

Q CAESAR

Romaine lettuce, garden croutons, shaved Parmesan cheese, with our classic Caesar dressing 16

NIÇOISE

Pan seared tuna, green beans, potato, hard boiled egg, red onion, black olives, peppers and anchovy 25

ENTRÉES

SUSHI PLATTER

Tuna roll, crab roll, vegetable roll, soba noodle salad and tempura shrimp 30

GROUPER TACOS

Fresh flaky fish, corn tortilla shells, cilantro dressing, pico de gallo, corn and black bean salsa 29

LUMP CRAB CAKE

Panko crusted lump crab served with apple fennel slaw and roasted red pepper aioli 28

CRAYFISH SKEWERS

Succulent marinated crayfish tails with ginger teriyaki glaze served with coconut rice and green salad 48

COCONUT CURRY CHICKEN POT

Supreme chicken meat tenderized to perfection with a medley of brunoise veggies served with basmati rice 28

CATCH OF THE DAY 29

CHARCUTERIE

Selection of fine French cheese and meats 37

SANDWICHES

TOMATO MOZZARELLA PANINI

Freshly baked panini bread, sweet local tomatoes, fresh mozzarella cheese and garlic basil oil 22

QUINTESSENCE CLUB

Chicken with ham, bacon, lettuce, tomato, cheese and egg 23

RIB EYE BAGUETTE

Grilled rib eye and portobello with roasted peppers, crispy onions and blue cheese mayo 28

LOADED Q BURGER

8 oz Black Angus beef or chicken breast with lettuce, tomato, bacon, fried egg, cheese and crispy onion 19

EXTRA TOPPINGS 6

PIZZA

MARGHERITA

Tomato sauce, mozzarella cheese and oregano 18

EXTRA TOPPINGS 6

Dominique Thevenet
Executive Chef

Rodford Connor
Sous Chef

Joyah Gumbs
Pâtissier

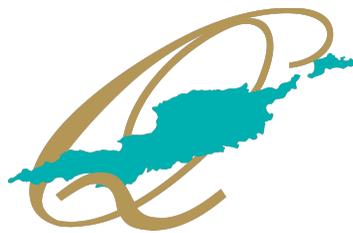


Executive Chef Dominique

All prices in US dollars. A 15 percent service charge will be added to all sales.



Anguilla is known as the “Culinary Capital of the Caribbean.” We want to provide our guests with the finest dining experience on the island. Our food is a unique combination of fresh tropical flavors, fused with Chef Dominique’s French Bistro style. Mr. Fieger calls it “island soul food.”



Quintessence Hotel
A Tropical Grand Mansion • Anguilla, BWI



Chef Dominique Thevenet was born in Lyon, France, between the Rhone and Saone rivers, the gastronomic capital of the world. He grew up in a family of bakers, chefs, and grocers and earned his CAP Diploma de Cuisine in 1980. He apprenticed in five-star hotels in France, Egypt, Yemen, Gabon, and Senegal before coming to Anguilla 30 years ago. In Anguilla he worked in some of the island’s finest restaurants before opening his own, much-acclaimed, Café de Paris. For years, Geoffrey Fieger has been a fan of Chef Dominique and is delighted to bring his experience and vision to The Q Hotel.
