

SOHO FLOAT

Soho Beach House Canouan is the first Soho House in the Caribbean with 40 bedrooms, three bars, a restaurant, a boutique, a deli, and a wellness studio. It also hosts seasonal Cowshed spa pop-ups, as well as fitness facilities.

Soho House Float invites sailors and crew to dine at the House, with take-away or delivery options to your boat. We are also offering an express laundry service and grocery delivery to the boats. If you need a break from the ocean and would like to book a bedroom at the House, please contact us about the sailor's rate.

Enjoy the beautiful Grand Bay of Canouan and the Grenadines.

407 232 7242

784 530 7400

reception.canouan@sohohouse.com





B R E A K F A S T

PAPAYA honey, lime v	14
FRUIT PLATE pb	16
BIRCHER MUESLI overnight oat, passion fruit pb	18
AÇAÍ BOWL granola, banana, coconut pb	18
BUTTERMILK PANCAKES blueberry, maple syrup v	20

E G G S

EGGS ANY STYLE toast v	18
BEACH BREAKFAST PLATE soft boiled eggs, fresh tomato, cucumber, greens, toast v ADD SMOKED SALMON +10	20
BURRITO scrambled eggs, cheddar, beans, scallion, cilantro ADD BACON +4	20
SMOKED SALMON scrambled eggs, sourdough	26

S I D E S

HOUSEMADE TOAST white or wheat	8
FRESH TOMATO SPINACH	8
HASH BROWNS BANANA FRITTERS	8
BACON PORK SAUSAGE SMOKED SALMON	10

P A S T R I E S

CROISSANT PAIN AU CHOCOLAT PINEAPPLE DANISH BANANA BREAD	8
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S M O O T H I E S

GREEN pb TROPICAL pb	at 16
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C O F F E E

ESPRESSO	4
MACCHIATO CORTADO	5
AMERICANO CAPPUCINO	6
LATTE	7

T E A S

EARL GREY ENGLISH BREAKFAST MATCHA JASMINE DAILY GREEN GINGER ROOBIOS CHAMOMILE MUSHROOM HERO FRESH MINT	all 7
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J U I C E

FRESH COCONUT ORANGE GRAPEFRUIT	6
PINEAPPLE	7
FRESH JUICE OF THE DAY	9

v = vegetarian | pb = plant based

There is a discretionary 10% service charge added to your bill.

There will be a \$10 surcharge for boat deliveries

All above prices are in US dollars and inclusive of VAT. Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SMALLS

DIP crudités, flat bread	1 FOR 16 2 FOR 26
ROAST RED PEPPER bagna càuda dressing	18
LOADED POTATO WEDGES mayo, sweet soy sauce, Asian spice, spring onion, nori pb	18
CORN FRITTERS, sweet chilli, ginger garlic dipping pb	18
TFC CAULIFLOWER or CHICKEN pb hot sauce	18 20
CONCH FRITTERS spicy aioli	22
FRIED CALAMARI lemon and tartare sauce	22
SAMOSAS sweet chilli sauce fish, beef or vegetable	22
ARTICHOKEs olives, red pepper, olive oil marinade	24
GAME FISH SKEWERS chipotle mayo, nachos crumble, tomato salsa	24
SMOKED BARRACUDA SPREAD flatbread	24
PRAWN DUMPLINGS soy sauce, spring onion, nori	26

STARTERS

CHILLED SOUP OF THE DAY v	14
BARRACUDA CRUDO lime, cilantro, spring onion, coconut sauce	22
TUNA CEVICHE pineapple salsa, samosa wafers, spicy mayo	30
PARMA HAM melon, arugula	32

SALADS

GRILLED AUBERGINE roast tomato, basil, yoghurt dressing v	20
PUMPKIN quinoa, kale, feta cheese, pumpkin seeds	22
CAESAR SALAD romaine lettuce, parmesan, croutons, egg, Caesar dressing v ADD CHICKEN +10	22
TUNA SALAD tomato, cucumber, olives, arugula, basil, parmesan, croutons	28

FROM THE GRILL served with a selection of two sides

CATCH OF THE DAY ask waiter for daily selection	32
CAULIFLOWER	32
TUNA	36
JERK CHICKEN	42
SNAPPER	46

ENTREES

CANOUAN CURRY yam, pork loin or barracuda with fragrant rice and roti pb, yam	22 42 32
HOUSE BURGER beef, crumbed fish or chicken, cheddar, tomato, lettuce, pickles, fries	24
RIGATONI beef bolognese, parmesan	38
PORK SCHNITZEL buttered mash, spinach, lemon	48
SHRIMP spaghetti, cherry tomatoes, chilli flakes, olive oil	50
PRIME RIB STEAK béarnaise sauce, fries	54

WOOD-FIRED PIZZA

BUFFALO MOZZARELLA tomato, basil	24
SPICY SALAMI mushroom, tomato, mozzarella	26
EGGPLANT peppers, mozzarella, parmesan, basil v	28
PLANT-BASED SAUSAGE artichoke, mushroom, tomato, basil pb	30
PARMA HAM mozzarella, cherry tomato, arugula	34

SIDES

FRENCH FRIES GREEN SALAD GRILLED VEGGIES PLANTAIN FRITTERS	all 10
CORN ON THE COB COCONUT RICE QUINOA TOMATO SALAD	

DESSERTS

CHOCOLATE CHIP COOKIES	14
TRES LECHES	14
KEY LIME PIE passion fruit sorbet	14
COCONUT PIE	14
CHOCOLATE POT, coconut cream pb	14
PAPAYA honey, lime v	14

ICE CREAM AND SORBET

CHOCOLATE VANILLA COCONUT	6 per scoop
PASSION FRUIT pb PINEAPPLE pb PAPAYA BASIL pb LIME pb	

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HOUSE SPECIALS

all 16

OLD CUBAN captain bligh rum, lime, mint, angostura, champagne
 ISLAND NEGRONI rum, vermouth, campari, rose
 COSMOPOLITAN amass vodka, cointreau cranberry

WHITE WINES

	btl
VERMENTINO Calasole 2019, Rocca di Montemassi, Tuscany, it	45
MAISON VINCENT Languedoc, Fr	50
SAUVIGNON BLANC Petit Clos 2018, Clos Henri, Marlborough, NZ	60
CHARDONNAY 2018, Creation, Cape South Coast, SA	60
PETIT CHABLIS Dame Nature 2019, La Chablisienne, Burgundy, Fr	60
GAVI DI GAVI Cantine 2019, Volpi, Piedmonte, it	60
RIESLING Kirchberg Grand Cru Lorentz 2020, Alsace, Fr	60
CHARDONNAY 2018 Frank Family Vineyards, California, USA	85
SANCERRE Les Baronnes 2019, Henri Bourgeois, Loire, Fr	110
CHABLIS 1ER Cru Les Vaillons 2017, William Fevre, Burgundy, Fr	145
VISTAMARE 2019 Ca' Marcanda, Tuscany, it	155

RED WINES

	glass	btl
NERO D'AVOLA Principi di Butera, Sicily, it		50
CLOS DE LOS SIETE 2019, Mendoza, Argentina		50
BORDEAUX 2016 Chateau Roc de Becot Puisseguin-St Emilion, Fr		60
TENACITY OLD VINE SHIRAZ 2019, McLaren Vale, Australia		60
ROSSO DI MONTALCINO 2018, Argiano, Sangiovese, Tuscany it		70
TORRES CELESTE CRIANZA 2019, Ribere del Duero, Spain		75
PINOT NOIR Petit Clos 2019, Clos Henri, Marlborough, NZ		80
CHIANTI 2016, Carpinento, Sangiovese, Tuscany, it		80
CABERNET SAUVIGNON ARTEMIS 2017, STAG'S LEAP CALIFORNIA, USA		190
BRUNELLO DI MONTALCINO PIAN DELLE VIGNE ANTINORI, TUSCANY, it		240
TIGNANELLO 2011, MARCHESI ANTINORI, TUSCANY, it		350
SASSICAIA 2017, TENUTA SAN GUIDO, TUSCANY, it		985
OPUS ONE CALIFORNIA, USA		985

SPARKLING

	glass	lb
PROSECCO Zonin Extra Brut, Valdobbiadene, it		72
LAURENT PERRIER Brut, Reims, Fr		155
LOUIS ROEDERER 2014 Brut Rosé, Reims, Fr		195
DOM PERIGNON 2010, Champagne, Fr		525
DOM PERIGNON Brut Rosé 2005, Champagne, Fr		925

ROSE

	glass	lb
MAISON VINCENT Languedoc, Fr		50
LADY A 2019, Provence, Fr (org)		50
LADY K 2020, Provence, Fr		80
WHISPERING ANGEL 2021 Provence, Fr		90



FRESH PRODUCE

LIMES, each	1.00	SOUR ORANGE, per lb	3.50
BANANAS, per lb	1.60	LETTUCE, each	3.60
PLANTAIN, per lb	1.80	PASSION FRUIT, per lb	4.00
GARLIC, each	2.00	ARUGULA, per 8oz	4.00
POTATOES, per lb	2.00	CARROTS, per lb	4.50
ONIONS, per lb	2.70	COCONUTS, each	5.00
EGGPLANT, per lb	2.70	TOMATOES, per lb	5.70
CORN ON THE COB, each	2.70	SPINACH, per 8oz	6.40
GRANNY SMITH APPLES, each	3.30	CANTALOUPE MELON, each	7.20
KIWI FRUIT, each	3.30	WATERMELON, per each 3lb	10.00
CHIVES, per bunch	3.50		

DRY PRODUCE

RED KIDNEY BEANS, tin each	3.50	PASTA, macaroni per lb	5.00
TOMATO & ONION, tin each	3.50	COCONUT MILK, tin each	6.00
PASTA, penne per lb	5.00	RICE, jasmine per lb	6.40
PASTA, spaghetti per lb	5.00	SOHO GRANOLA, per lb	10.00

MILK AND DAIRY

EGGS, each	1.00	COCONUT MILK, each	6.30
MILK POWDER, per lb	1.70	CHEESE, per 8oz	6.50
WHEAT FLOUR, per lb	1.80	FETA CHEESE, per 8oz	6.50
MILK, each	5.00	SOY MILK, each	8.50

MEAT AND FISH

LINE FISH, per lb	5.00	SNAPPER, whole each (3oz)	15.00
SPICY ITALIAN SALAMI, per 8oz	5.50	ROCK FISH, per lb (3oz)	15.00
PEPPERONI, per 8oz	5.50	CORNISH HENS, per lb	16.00
SMOKED APPLEWOOD BACON, per 8oz	5.50	LOBSTER, per lb	23.00
PROSCIUTTO, per 8oz	12.00	PRIME RIB STEAK, per lb	44.5

BREAD

WHITE	5.00	SOURDOUGH	8.00
BROWN	5.00	CROISSANTS, each	8.00
HAMBURGER BUNS, ½ doz	5.00	PAIN AU CHOCOLAT, each	8.00
HOT DOG ROLLS, ½ doz	5.00		

ADDITIONAL

ICE	5.00
SOFT DRINKS	6.00
LAUNDRY, soho bag provided	60.00