

Starters:

Chef's Hot Soup of the Day	24
Gratinated Clams Parsley & Garlic Butter Mixed Salad G.F	37
Truffle Wedges Parsley Parmesan Aioli G.F	23
Grilled Octopus Mozzarella Local Herb Mix Capers	
Red Onions Lemon Oil Passion Fruit Caviar G.F	46
Sauteed Jumbo Shrimps Mixed Leaves Cherry Tomatoes	
Pineapple Chutney Mango Dressing Roasted Coconut G.F	49
Tuna Tartare Cornichons Capers Shallot Wakame Exotic	
Fruits Sesame Seed Oil Spicy Coconut Dressing	46
Mozzarella Di Buffalo Cherry Tomatoes Basil Pinenuts	
Balsamic Reduction Aged Parmesan Truffle Oil	38
Smoked Salmon Carpaccio Local Herb Mix Caperberry	
Lemon Oil Chives Cream Artisan Crackers Dill Red Onion	45
Gorgonzola Raviolis White Wine Crème Fraiche Arugula	
Caramelized Onions Chives Parma Ham Aged Parmesan	43
Salt & Pepper Calamari Lemon Wedges Aioli	38

Salads: *

Tuna Poke Bowl Rice Wakame Red Onion Edamame	
Ginger Sweet Peppers Peanuts Crumble Soy Marinade	56
Fish Pot Caesar Romaine Garlic Croutons Cherry Tomato	
Parmesan Dressing	34
Add Spiced Rubbed Chicken \$15 / Shrimp - \$20.00	
Greek Feta Cheese Sweet Peppers Red Onions Yogurt	
Mint Olives Tomatoes Cucumber Balsamic Dressing G.F	45

Sides:

Bread Basket (Sour Dough Boule)	8
Truffle Mash	22
Steamed Vegetables	17
French Fries Sweet Potato Fries	18
Grilled Broccoli Rabe	23
Flavored Basmati Rice	16
Local Herbs Mash	19
Truffle Wedges Parsley Parmesan Aioli	23

Healthy Corner:

Carribbean Lettuce Exotic Fruits Spicy Shrimp Almonds	
Cranberry Red Cabbage Broccoli Mango Dressing Corn G.F	59
Aubergine Ale Parmigiana Marinara Sauce Mozzarella	37
Vegetable Wok Rice Noodles Ginger & Soy Sauce	
Sesame Seeds Peanuts Crumble Mung Beans *	42
Grilled Vegetables Platter Sweet Pepper Eggplants	
Zucchini Arugula Basil Oil G.F	39
Blackened Cauliflower Steak Garlic Cream Arugula	
Roasted Almond Chives Cherry Tomatoes Parmesan *	43
Spaghetti Ale Pesto Pinenuts Aged Parmesan Arugula	44

Pastas & Risottos: *

Alfredo Pasta Add Shrimp \$20 Add Chicken \$15	45
Add Fish \$15	
Seafood Risotto Mushrooms Onions Wine Cherry Tomatoes	
Butter Lemon Juice Aged Parmesan Mascarpone Cheese	64
Spaghetti Ale Vongole Clams Onions Butter Parsley	
White Wine Lime Juice	57
*Spicy Lobster Risotto Onions Cherry Tomatoes Parsley	
Wine Aged Parmesan Lemon Juice Mascarpone	77

Meat: *

Sauteed Asparagus & Pancetta Asparagus Leeks Pancetta	
Butter White Wine Lemon Juice Pinenuts Sesame Seeds	52
*Steak Au Poivre 10oz Chargrilled Hanging Tender Steak	
Pommes Frites Arugula Salad Au Poivre Sauce G.F	79
Caribbean Chicken Curry Flavored Basmati Rice Sweet	
Potato Crisps Pineapple Chutney Roasted Coconut G.F	61
Beef Burger 8oz Garlic Aioli Lettuce Tomato Caramelized	
Onions Sweet I Smoked Gouda Truffle Fries	52
Braised Lamb Shank Breadfruit & Sweet Potato Mousse	
Steamed Vegetables Thyme Jus Reduction	73
Sous-Vide Local Chicken Breast Truffle Mash Grilled	
Broccoli Rabes Tarragon Sauce	65
Baby Back Ribs Garlic Fries Ciboulette Cream BBQ	
Sauce Garden Salad	69

Fish: *

Fritto Misto Head on Prawns Shrimp Calamari Mahi	
Mahi Garden Salad Spicy Tomato Mayonnaise	65
Grilled Market Fish Sweet Potato Mash Edamame	
Beans Tropical Fruit Salsa Spicy Curry Coconut Sauce Grilled	
Asparagus	60
Spicy Fish Sandwich Blackened Mahi-Mahi Lettuce	
Tomato Spicy Mayonnaise Sweet Potato Fries	55
Moules Marinieres Frites Onions Parsley White Wine	
Butter Lemon Juice French Fries	59
Grilled Mediterranean Sea Bass Saffron Risotto Grilled	
Broccoli Rabes Herb Oil	73
Pan Seared Scallops Spicy Cauliflower Puree Parmesan	
Florettes Bread Tuile Herb Oil	84
Sea Food Curry Sweet Coconut Curry Clams Mussels	
Shrimp Steamed Vegetables Basmati Rice Greek Yogurt	69
*Chargrilled Caribbean 1/2 Lobster Tail Garlic Oil Local	
Herbs Mash Steamed Vegetables Sup. \$10	95

|| 3 Course Menu | Starter/Main*/Dessert | \$125 ||
|| 2 Course Menu || \$99 | \$10 Sup* | | G.F- Gluten Free | |