

APPETISERS

SOUP OF THE DAY hot & cold	\$ 18
SEARED SEA SCALLOPS mascarpone & pesto risotto, bell pepper essence	\$ 40
GRILLED KING PRAWNS caper & dill pepper	\$ 50
SMOKED-SALMON CHEESECAKE organic greens, cucumber & dill riata	\$ 35
CORIANDER CRUSTED CALAMARI tomato & chili mayo	\$ 35
WARM SEAFOOD CREPE thai veloute, fresh rocket salad, citrus salsa	\$ 38
CONFIT OF DUCK creamy goat-cheese polenta, bok-choy, beet root chutney	\$ 40
FISHPOT TAPAS PLATE tuna-tartar boat, petit-crab salad, chili shrimp tartlet, & smoked-salmon crostini	\$ 45
GRILLED OCTOPUS SALAD Chorizo, fingering potatoes, kale, smoked paprika aioli	\$ 42
ROASTED AUBERGINE & SPINACH FRITTERS Spicy sweet corn & black bean salsa	\$ 32

SALADS

AUBERGINE & TOMATO roasted chickpeas, mozzarella, olives, white balsamic vinaigrette	\$ 34
KALE & QUINOA SALAD balsamic roasted vegetables, pistachios, feta, spiced lemon & cilantro vinaigrette	\$ 35
FISHPOT CEASAR garlic croutons, sundried tomatoes, parmesan, creamy garlic dressing	\$ 32

ADD: Shrimp: \$ 20 Chicken: \$ 15 Lobster: \$ 25

VEGETARIAN

PANANG STYLE VEGETABLE CURRY with basmati rice, poppadum & mango chutney	\$ 50
STIR-FRIED CAULIFLOWER RICE Oven dried tomato, kale, roasted squash & feta crumbs	\$ 55

WARNING
MAY CONTAIN
PEANUT OR OTHER
NUT PRODUCTS.

SERVICE CHARGE IS NOT INCLUDED Prices include local VAT
A Service-Charge of 10% will be levied on parties of 6 or more persons
GRATUITY AT YOUR DISCRETION
VISA & MASTERCARD & LOCAL DEBIT CARDS ACCEPTED
Cheques are NOT accepted – except by prior arrangement
Please advise the wait-staff if you have any allergies to any food products



MEATS

BRAISED LAMB SHANK grilled marinated zucchini, thyme jus	\$ 70
PAN ROASTED CHICKEN BREAST garlic, dijon & thyme marinade, red-onion marmalade, whole grain jus	\$ 68
ESCALOPE OF PORK parmesan crust, tomato & eggplant ragu, light pan jus	\$ 75
GRILLED BEEF TENDERLOIN fried onions, black peppercorn bearnaise, red-wine reduction	\$ 95

*\$50 Supplement Meal-Plan/ MAP/

FISH & SEAFOOD

FRESH CATCH OF THE DAY (Pan fried or Grilled) chef's creation utilizing local ingredients & bajan delights	\$ 60
HERB CRUSTED AHI TUNA mustard greens, green peppercorn sauce	\$ 65
PLUM MARINATED SALMON lemon spaghetti squash, roasted pepper coulis	\$ 70
½ GRILLED CARIBBEAN LOBSTER (seasonal) *\$50 Supplement Meal-Plan/ MAP/ whole grain mustard cream OR Roasted pepper & cilantro butter	\$ 98
SAUTEED TIGER SHRIMP black bean & soy glaze, lemongrass, baby corn & sugar snap peas	\$ 75

CHOICE OF SIDE WITH MAINS – included

thyme & garlic creamed potatoes	goat-cheese polenta
root-mash with coconut & lemon grass	basmati rice

EXTRA SIDES

Fries \$ 15	Garden Salad \$ 15	Steamed Vegetables \$ 15
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A 2.5% Product Development Levy will be added to your bill