

**Starters:**

<b>Selection of Artisan Bread, Olive Oil, Balsamic</b>	12
<b>Flying Fish Deu</b>	42
Pate & Crisp Fried, Sriracha Mayo, Mango Pearls	
<b>Chef's Soup of the Day</b>	24
<b>Grilled Octopus G.F</b>	42
Olive Tapenade, Pimentos Peppers	
<b>Sauteed Jumbo Shrimps</b>	52
Pineapple Chutney, Roast Coconut, Lava Sauce G.F	
<b>Tuna Tartare</b>	48
Shallot, Wakame, Sesame Seed Oil, Spicy Coconut Dressing	
<b>Insalata Di Burrata</b>	46
Heirloom Tomatoes, Basil, Pinenuts, Balsamic, Truffle Oil	
<b>Smoked Salmon Carpaccio</b>	54
Caperberry, Lemon Oil, Chives Cream, Dill Red Onion	
<b>Salt &amp; Pepper Squid</b>	38
Lemon Wedge, Aioli	
<b>Pan Seared Atlantic Salmon</b>	52
Pickled Sea Cat, Fried Calamari, Balsamic,	
<b>Fish Pot Caesar</b>	34
Garlic Croutons, Cherry Tomato, Parmesan	
Add Fish \$20, Chicken \$16, Shrimp \$26	
<b>Beet &amp; Goat Cheese</b>	46
Roquette, Walnuts, Balsamic Reduction	G.F
<b>Prosciutto Platter</b>	48
Bocconcini, Drunken Prunes, Sundried Tomato, Olive oil	

**Sides:**

Truffle Mash	22
Buttered Seasoned Vegetables	18
French Fries, Sweet Potato Fries	18
Grilled Broccoli	24
Flavored Basmati Rice	16
Local Herbs Mash	18
Truffle Wedges, Parsley, Parmesan, Aioli	24

**Pastas, Risottos & More**

Alfredo Pasta,	44
Add Fish \$20, Chicken \$16, Shrimp \$26	
Spicy Seafood Risotto,	78
Mushrooms, Onions, Cherry Tomatoes Parmesan, Mascarpone	
Linguine Ale Vongole	62
Clams, Onions, Wine, Butter, Parsley, Tomato	
Char Grilled Beef Short Rib	66
Garlic Cream Spaghetti, Parmesan Crackers	
Wild Mushroom Ravioli	64
Roast Portobello Mushroom, Garlic Cream, Truffle Honey	
Spicy Lobster Risotto *	84
Onions, Cherry Tomatoes Parmesan, Mascarpone	
Vegetable Wok	48
Add Fish \$20, Chicken \$16, Shrimp \$26	
Noodles, Ginger & Soy Sauce Sesame, Peanuts Crumble,	
Caribbean Curry	45
Add Fish \$20, Chicken \$16, Shrimp \$26	
Flavored Basmati Rice, Pineapple Chutney, Roasted Coconut,	

All prices are in Barbados Dollars, inclusive of VAT and Subject to Product Levy and 10% Service Charge.  
3 Course menu is not Automatic please let server aware if selected

**Mains**

<b>Grilled Market Fish</b>	66
Jerk Rice 'n' Peas, Crispy Okra, Tomato Fried Plantain Salsa	
<b>Barramundi, Sweet Chili, Teriyaki</b>	72
Noodles, Mango Lime Yoghurt, Spiced Granola	
<b>Shellfish Broil</b>	68
Prawns, Clams, Mussels, Wine, Parsley, Butter, Fries G. F	
<b>The Fish Pot Fish 'n' Chips</b>	68
Beer Battered Cod, Tartare Hollandaise	
<b>Seafood "Cioppino"</b>	78
Spiced Tomato, Grilled Garlic Bread, Lava Sauce	
<b>Skillet of Garlic Mushrooms &amp; Roast Cauliflower</b>	58
Scented Basmati Rice, Spice Tomato	
<b>Steak Au Poivre "Creekstone Farms"* G.F</b>	82
10 oz Striploin, Grilled, Frites, Arugula, Au Poivre Sauce	
<b>Braised Lamb Shank,</b>	74
Sweet Potato Mash, Roast Vegetables, Thyme Jus	
<b>Grilled Chicken Breast</b>	68
Spiced Almond Tabbouleh, Avocado Salsa, Lime Yoghurt	
<b>BBQ Baby Back Ribs</b>	80
Sweet Corn Salsa, Grilled Pickle, French Fries	

|| 3 Course Menu | Starter/Main/Dessert | \$125 ||  
|| \*Steak Au Poivre, Spicy Lobster Risotto \$10 Supp || G.F- Gluten Free ||