All Day Menu

Choose any three courses for BBD$125

starters

- gratinated clams, parsley & garlic butter, mixed salad - $37
- grilled octopus, mozzarella, local herb mix, capers, red onions, lemon oil, passion fruit caviar - $44
- chilled gazpacho, red peppers, onions, tomatoes, garlic, sherry vinegar, evo, ciboulette cream, cucumber, croutons - $29
- sautéed jumbo shrimp, mixed leaves, cherry tomatoes, pineapple chutney, mango dressing, roasted coconut - $49
- grilled beef carpaccio, caper berries, truffle mayonnaise, spicy rocket, aged parmesan, charred lemon, basil oil - $47
- tuna tartare, cornichons, capers, shallot, wakame, exotic fruits, sesame seed oil, spicy coconut dressing - $46
- mozzarella di buffala, cherry tomatoes, basil, pinenuts, balsamic reduction, aged parmesan, truffle oil - $38
- smoked salmon carpaccio, local herb mix, caperberry, lemon oil, chives, artisan crackers, dill, red onion - $45
- gorgonzola raviolis, white wine, crème fraiche, caramelized onions, chives, parma ham, aged parmesan, arugula - $43
- octopus terrine, spicy rocket, capers, citrus dressing, whole grain mustard, plantain chips, mixed herbs - $44

salads

- tuna poke bowl, rice, wakame, red onion, edamame, ginger, sweet peppers, peanut crumble, soy marinade - $56
- fish pot caesar, romaine, garlic croutons, cherry tomato, spicy grilled chicken, parmesan, caesar dressing - $49
- caribbean, lettuce, corn, exotic fruits, spicy shrimp, cranberry, red cabbage, mango dressing, almonds - $59
- greek, feta cheese, sweet peppers, red onions, yogurt, mint, olives, tomatoes, cucumber, balsamic dressing - $45

pastas & risottos

- spaghetti ale pesto, arugula, pinenuts, aged parmesan - $44
- smoked salmon papardelle, crème fraiche, chives, capers, white wine reduction, fresh dill - $59
- spaghetti ale vongole, clams, onions, butter, parsley, white wine, lime juice - $57
- spicy lobster risotto, onions, cherry tomatoes, parsley, wine, aged parmesan, lemon juice - $77
- truffle risotto, mushrooms, onions, wine, ciboulette, arugula, aged parmesan, arugula, parma ham - $64

fish

- spicy fish sandwich, blackened mahi-mahi, lettuce, tomato, spicy mayonnaise, sweet potato fries - $58
- grilled market fish, flavored basmati rice, edamame beans, spicy red curry sauce - $64
- moule frites, onions, parsley, white wine, butter, lemon juice, french fries - $59
- grilled Mediterranean sea bass, saffron risotto, grilled broccoli rabe, herb oil - $73
- seafood curry, sweet coconut curry, clams, mussels, shrimp, steamed vegetables, basmati rice, greek yogurt - $69
- grilled king prawns, parsley & garlic butter, arugula, french fries, spicy salsa - $85
- chargrilled Caribbean 1/2 lobster tail, garlic oil, local herbs mash, steamed vegetables (sup $10) - $95
- pan-seared scallops, spicy cauliflower puree, parmesan florettes, bread tuile, herb oil - $84

meat

- steak au gorgonzola, 10 oz chargrilled hanging tender steak, french fries, arugula salad, gorgonzola sauce - $74
- caribbean chicken curry, flavored basmati rice, sweet potato crisp, pineapple chutney, roasted coconut - $61
- baby back ribs, garlic fries, ciboulette cream, bbq sauce, garden salad - $69
- 4-hours braised lamb shank, Israeli couscous, steamed vegetables, thyme jus reduction, raisins - $73
- sous-vide chicken breast, truffle mash, grilled broccoli rabe, tarragon sauce - $65
- lamb burger, tzatziki sauce, lettuce, tomato, caramelized onions, sweet potato fries - $58
healthy corner

israeli couscous, shallots, sweet peppers, tomato, fresh herbs, raisins, almonds - $26
satay rapini, sesame seed oil, satay sauce, peanuts - $26
blackened cauliflower steak, garlic cream, arugula, roasted almond, chives, cherry tomatoes, parmesan - $43
grilled vegetable platter, sweet pepper, eggplant, zucchini, arugula, basil oil - $39
vegetable wok, rice noodles, ginger & soy sauce, sesame seeds, peanut crumble, mung bean - $42
aubergine ale parmigiana, marinara sauce, mozzarella - $37

sides
truffle mash - $22
steamed vegetables - $17
french fries | sweet potato fries - $18
flavored basmati rice - $16

local herbs mash - $19
truffle wedges, parsley, parmesan, aioli - $23
grilled broccoli rabe - $23

Kids’ Menu
all items $38
grilled fish and chips
grilled chicken breast
kids’ spaghetti - with tomato sauce

- each meal accompanied with choice of soft drink and ice cream -