APPETISERS

| SOUP OF THE DAY hot & cold | \$ 18 |
|--|----------------------------|
| CHILLI & CRACKER CRUSTED CALAMARI caper & gremolata mayo | \$ 35 |
| GRILLED KING PRAWNS roasted pepper & cilantro butter | \$ 45 |
| SALMON TARTARE marinated olives & grilled ciabatta, tomato salsa, black-pepper aioli | \$ 35 |
| SEARED SEA-SCALLOPS fried garlic polenta, tomato salad, balsamic vinaigrette, | \$ 40 chilli oil |
| CORN FRIED SOFTSHELL CRAB fine ratatouille, feta, cucumber gazpacho | \$40 |
| RILLETTES OF DUCK roasted pear chutney, oak leaf salad, goats cheese cros | \$ 38 stini |
| WARM SEAFOOD & BASIL CREPE white wine & mushroom veloute, petit herb salad | \$ 36 |
| GRILLED RED-CURRY OCTOPUS SALAD apple, chick-pea & cucumber salad, mint & lemon dres | \$ 40 sing |

SALADS

| AUBERGINE & T | FOMATO ea, mozzarella, olives | s, white balsamic vir | \$ 35 naigrette | |
|---|---|---|---------------------------|--|
| | ED QUINOA SALAD cilantro, pickled bee | | \$ 34 os | |
| garlic croutons, creamy garlic de | sundried tomatoes, | parmesan, | \$ 32 | |
| ADD: | Shrimp: \$20 Chicken: \$15 | Flying-Fish: \$ Lobster: \$ | 12 25 | |
| <u>VEGETARIAN</u> | | | | |
| | VEGETABLE CURRY ce, poppadum & ma | ngo chutney | \$ 50 | |
| GREEN-PEA & V sundried-tomat | WILD MUSHROOM F to pesto | RISOTTO | \$ 55 | |
| | | | NO SMOKING NO VAPING | |
| MAY CONTAIN PEANUT OR OTHER NUT PRODUCTS. | SERVICE CHARGE IS NOT INCLUDED A Service-Charge of 10% will be levi GRATUITY AT YO VISA & MASTERCARD & LOC Cheques are NOT accepted — Please advise the wait-staff if you hav | ed on parties of 6 or more persons UR DISCRETION AL DEBIT CARDS ACCEPTED except by prior arrangement | NO ELECTRONIC CIG | |
| EXTRA SIDES | -========= | ======================================= | :===== | |
| Fries | \$ 15 | Garden Salad | \$ 15 | |

Steamed Vegetables \$ 15

MEATS

| BRAISED LAMB SHANK grilled marinated zucchini, thyme jus | \$ 68 |
|---|----------------------|
| SPICED RUBBED ROASTED CHICKEN BREAST black-bean chilli ragout, red-cabbage, light red curry vel | \$ 65 oute |
| ROAST PORK-LOIN walnut & bacon crust, spinach, roasted garlic jus | \$ 75 |
| GRILLED TENDERLOIN STEAK creamy leeks, wild mushroom ragout, tarragon jus \$550 Supplement Meal-Plan/ MAP/ | \$ 95 |
| FISH & SEAFOOD | |
| | |
| | \$ 60 ts |
| hef's creation utilizing local ingredients & Bajan deligh | • |
| chef's creation utilizing local ingredients & Bajan deligh SPICED RUBBED SEARED AHI TUNA coconut steamed greens, peanut & ginger sauce DUO OF SALMON – BLACKENED & GRILLED | ts |
| FRESH CATCH OF THE DAY (Pan fried or Grilled) chef's creation utilizing local ingredients & Bajan delight SPICED RUBBED SEARED AHI TUNA coconut steamed greens, peanut & ginger sauce DUO OF SALMON – BLACKENED & GRILLED greenpea & cauliflower puree, beetroot & caper butter '2 GRILLED CARIBBEAN LOBSTER (seasonal) *\$50 Supplement Meal-Plan/ MAP/ | ts \$ 65 |

whole grain mustard cream **OR** Roasted pepper & cilantro butter

SAUTEEED TIGER SHRIMP

\$ 75 bok-choy, green plantain, crab dumplings, tomato

& shellfish emulsion

CHOICE OF SIDE WITH MAINS - included

basil infused polenta

parmesan creamed potatoes basmati rice sweet-potato with coconut & lemon grass