

# starters

**soup of the day**, hot or cold \$18

**coconut crusted calamari**, pineapple & jalapeño aioli \$35

**pan-fried lemon octopus**, radicchio cup, garlic & bonnet pepper butter sauce \$35

**stone crab cake**, cucumber salad & dijon tartar sauce \$38

**grilled king prawns**, tapenade butter \$50/lb

**ahi tuna poke**, avocado, mango salsa, cilantro yogurt & tortilla crackers \$36

**crispy spinach**, mascarpone risotto parcel, organic greens & roasted red pepper dip \$34

**black pepper fried white bait**, petit salad & lemon aioli \$38

**pulled pork slider**, cabbage & green apple slaw \$36

**chicken liver pâté**, banana chutney, crostini & petit rocket salad \$35

# salads

**caesar salad**, garlic croutons, sundried tomatoes, parmesan & creamy garlic dressing \$30

**kale & quinoa salad**, balsamic roasted vegetables, pistachios, feta spiced lemon & cilantro vinaigrette \$30

**aubergine & tomato salad**, roasted chick peas, mozzarella, cucumber & white balsamic vinaigrette \$30

**add:** ◦ shrimp \$20 ◦ chicken \$15 ◦ octopus \$18  
◦ flying fish \$15

# panini

**served with** french fries OR salad

**chicken** with bacon, spinach & feta \$34

**flying fish** with tomato, jalapeño & cheddar \$32

**roasted eggplant** with sundried tomato pesto, roasted pepper & mozzarella \$30

# curries

malaysian style

**served with** basmati rice, mango chutney & pappadums

**add:** ◦ shrimp \$55 ◦ chicken \$48 ◦ seafood \$50  
◦ beef \$55 ◦ vegetables \$45

# entrées

**served with** basmati rice, french fries, garlic mash or sweet corn risotto

**fresh catch of the day** (chef's daily creation) \$50

**seared herb crusted tuna**, black bean chilli compote, wilted greens & roasted tomato coulis \$55

**asian bbq salmon**, cucumber, dill & yogurt dressing \$60

**½ caribbean lobster**, mixed leaves, basil butter or herb & chilli oil \$95

**lemon & oregano chicken breast**, spicy kale & feta infused jus \$55

**blackened pork loin**, red pepper chutney & thyme gravy \$55

**grilled 8oz. ribeye steak**, garlic & black olive butter \$65

**halperns 8oz. metro fillet**, thyme & mushroom jus \$95

# pasta

**penne OR linguine**

**with a choice of:** alfredo sauce with spinach, pesto, roasted tomato and oregano or garlic and chilli olive oil

**with:** ◦ shrimp \$52 ◦ chicken \$48 ◦ seafood \$50  
◦ lobster \$56 ◦ flying fish \$46

# stir-fry

**served with** basmati rice and crispy taco skins

◦ **beef**, hoisin & cashew nuts \$55  
◦ **chicken**, plum sauce & sesame \$48  
◦ **shrimp**, thai coconut & cilantro \$55

# sides

◦ **extra bread** \$3 ◦ **french fries** \$15 ◦ **risotto** \$10  
◦ **steamed vegetables** \$15

*Please advise the wait staff if you have allergies to any food product.*

*Kindly note that smoking is not allowed.*

*Prices include VAT. Service charge is NOT included.*

*Gratuity at your discretion.*

*A 2.5% Government Tourism product levy will be added to your bill*

*A 10% service charge will be added to parties of 6 or more persons.*

*We accept local debit cards, Visa and MasterCard only.*