

STARTER

NATIVE LOBSTER 52/92

Sesame Soba Noodles / Pickled Mango / Mirin Dressing

FLASH FRIED FLYING FISH 44/88

Beetroot Paint / Scotch Bonnet Remoulade /
Pickled Cucumber

MESQUITE SMOKED BEEF TATARE 44/88

Caviar / Shallots / Egg Yolk / Dijon / Focaccia Crisp

FORAGE GREEN SALAD 44

Avocado / Asparagus / Cucumbers / Roasted Walnuts /
Rye Crostini / Green Goddess Dressing

OVEN BRIASED LAMB CAKE 52/88

Mushroom / Peas / Avocado Sauce / Pepper Coulis

VEGETARIAN

ROASTED SWEET POTATO GNOCCHI 88

Coconut Lemon Grass / Baby Leaf Spinach / Pepita Granola /
Sweet Potato Chard

MILLEFEUILLE OF BUTTERNUT SQUASH 78

Cashew Cream / Butternut Squash / Broccoli Florets /
Tapioca Crumble

MAINS

FISHERMANS JEWEL OF THE DAY 92

Crab Crusted / Tomato Relish / Crumble Feta / Watermelon Tian

SANDPIPER'S FRUTTI DI MARE 94

Local Catch / Scallops / Shellfish / Spiced Tomato Broth /
Pappardelle Pasta

WEST INDIAN CURRY 92

Your choice of Beef / Fish / Chicken / Vegetable
Steamed Rice / Traditional Garnishes

PANCETTA WRAPPED CHICKEN BREAST 92

Carrot Puree / Pea Crackers / Sautéed Ham & Peas /
Sorrel Foam

BAJAN JERK PORK TENDERLOIN 98

Chicharrons / Potato Puree / Cucumber Ribbons / Avocado Salsa
/ Pork Jus

FROM THE GRILL

Served with a choice of Mashed Potato or Truffle Mac & Cheese
or Fries or Rice & your choice of Peppercorn or Red Wine or
or Caper Lemon Butter Sauce or Sauce Vierge

SCOTTISH SALMON 98

CARIBBEAN SHRIMP 94

12oz PORK CHOP 102

10oz "CREEKSTONE FARMS" BEEF RIB EYE 115

BEEF TENDERLOIN 120

Please inform us if you have any special dietary requirements

(V) Indicates a Vegetarian Selection

ALL PRICES ARE IN BARBADOS DOLLARS, INCLUSIVE OF VAT AND SUBJECT TO PRODUCT LEVY & 10% SERVICE CHARGE