

APPETIZERS

NATIVE LOBSTER \$52/92

Sesame Soba Noodles, Pickled Mango, Mirin Dressing

TEMPURA GROUPPER \$44/88

Stewed Tomatoes, Curry Aioli, Pickled Peppers

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

MAINS

RED SNAPPER \$92

Root Vegetable Puree, Grilled Achiote, Olive Tapenade,
Parsley Foam

SANDPIPER'S CIOPPINO OF SEAFOOD \$94

Local Catch, Scallops, Shellfish Spiced Tomato Broth

WEST INDIAN CURRY \$88

Your choice of Chicken or Vegetable
Steamed Rice, Traditional Garnishes

BAJAN JERK PORK TENDERLOIN \$98

Potato Puree, Avocado Salsa, Pork Jus

VEGETARIAN

ROASTED BAJAN GARDEN SQUASH \$88

Seared Gnocchi, Baby Leaf Spinach, Tomato Relish

PUFF RICE & QUINOA TOWER \$78

Cauliflower, Thai Curry, Poppadoms, Mango Preparations

FROM THE GRILL

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

SCOTTISH SALMON \$88

CARIBBEAN SHRIMP \$94

12oz VEAL CHOP \$114

10oz "CREEKSTONE FARMS" BEEF RIB EYE

BEEF TENDERLOIN \$94

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