

SAMPLE DAILY CHANGING SPECIALS

Changes daily

STARTERS

LIGHTLY SMOKED VENISON SASHIMI 52
Poached Pears / Crumbled Feta / Rocket / Radish

DILL MARINATED JUMBO SHRIMP 50
Fermented Cucumber / Sorrel Vinaigrette / Rye Bread /
Mustard Yoghurt

WILD MUSHROOM TART 48
Chef's Garden Tarragon / Mascarpone Cheese / Pistachio Purée

CRAB CANNELLONI 50
Corn Panna Cotta / Corn Purée / Micro Cress / Foam /
Spinach Foam

MAINS

DAYBOAT CAUGHT RED SNAPPER 92
Confit Sweet Potatoes / Braised Fennel / Zucchini / Escabeche

LOCAL GOAT CURRY 92
Fragrant Rice / Mint & Cucumber Yoghurt / Pickled Onions /
Garlic Flat Bread

TOURNEDOS ROSSINI 180
Foie Gras / Assorted Mushrooms / Potato Fondant / Merlot Jus

LOCAL MUSHROOM GNOCCHI 88
Leek Cream / Charred Cauliflower / Shaved Parmesan

SIDES

Wilted Spinach / Buttered Carrots / Grilled Asparagus /
Grilled Vegetables / Green Beans / Truffle Fries / Truffle Mac & Cheese /
Mashed Potato / Fries / Rice
20

Please inform us if you have any special dietary requirements.

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

FIXED DINNER MENU

STARTERS

NATIVE LOBSTER 52/92

Sesame Soba Noodles / Pickled Mango / Mirin Dressing

SMOKED MAHI MAHI 44/88

Dressed Crab / Apple Salsa / Crispy Sourdough Shards

PROSCIUTTO WRAPPED ASPARAGUS 46

Mushroom Purée / Soft Boiled Egg / Almond Gremolata

WARM GOAT CHEESE RAVIOLI 44/88

Shaved Parmesan / Sage Brown Butter /
Prosciutto Crisp

EDIBLE FLOWER SALAD 44/88

Avocado / Watercress / Goat Cheese / Grapes /
Herb Dressing

VEGETARIAN

BEYOND BURGER 88

Broccoli Pesto / Roasted Beetroot / Sourdough / Onions / Tomatoes /
Lettuce / Watermelon

VEGAN BOLOGNESE 78

Cremeni Mushrooms / Sunflower Seeds / Soy & Miso Paste

MAINS

FISHERMANS JEWEL OF THE DAY 92

Saffron Infused Potatoes / Green Pea Purée / Radishes
Soubise Sauce

POACHED CARIBBEAN LOBSTER 150

Leek & Nori Mosaic / Cashew Cream / Christophene / Poached Cherry
Tomatoes / Lemon Oil

WEST INDIAN CURRY 92

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

ROASTED LAMB CUTLETS 92

Carrot Purée / Pea Crackers / Sautéed Mushroom & Peas /
Mint Chimichurri

ROAST PORK TENDERLOIN 98

Broccoli / Butternut Purée / Corn Pudding / Thyme 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 Caper Lemon
Butter Sauce or Sauce Vierge

SCOTTISH SALMON 98

CARIBBEAN SHRIMP 94

GRILLED CHICKEN BREAST 88

10oz "CREEKSTONE FARMS" BEEF RIB EYE 115

BEEF TENDERLOIN 120

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