



DINNER MENU

- STARTERS -

SOUP OF THE DAY
\$30

TWICE BAKED GOAT CHEESE SOUFFLÉ WITH A RED ONION COMPOTE
& ROCKET LEAVES *(Please Allow 15 Mins)*
\$44

TUNA SASHIMI SERVED WITH A LEMON HONEY SOY, PICKLED GINGER,
WASABI AND JAPANESE STYLED UDON NOODLES
\$36

CREAMY SEAFOOD RISOTTO WITH LOBSTER & SHRIMP
\$46

CHICKEN LIVER & FOIE GRAS PATE SERVED WITH A COGNAC INFUSED CRANBERRY
& RED ONION CHUTNEY, TOASTED BRIOCHE AND GARLIC PUREE
\$46

PANKO CRUSTED SOFT SHELL CRAB WITH A PARSLEY SAUCE,
ROASTED GARLIC AOILI, BABY LETTUCE SALAD TOSSED IN LEMON VINAIGRETTE,
GARLIC CHIPS & BRIOCHE CROUTONS
\$34

BASIL GNOCCHI TOSSED IN A TOMATO FONDUE SERVED
WITH MUSHROOMS AND PARMESAN CHEESE
\$30

CLASSIC CAESAR SALAD SERVED WITH GARLIC CROUTONS & SLIVERS OF PARMESAN
\$32

SNOW CRAB CRÊPE WITH GARLIC CREAM SAUCE, PARMESAN & SCALLIONS
\$38

PAN SEARED SCALLOPS ON CREAM POTATO SERVED WITH
MAPLE CURED BACON & PRAWN CREAM SAUCE
\$38

BEER BATTERED SHRIMP WITH CREAMED LEEKS, CORN & GRILLED CHORIZO
\$36

MUSHROOM RISOTTO SERVED WITH A 'SUNNY SIDE UP' EGG,
WHITE TRUFFLE OIL & PARMIGIANO-REGGIANO
\$38

GRILLED ASIAN BEEF SKEWERS, ON A BED OF STIR FRIED VEGETABLES
WITH STICKY SOYA, PEANUTS & CORIANDER
\$40

ALL PRICES ARE IN BARBADOS DOLLARS

Prices include 17.5% VAT • 12% Service Charge will be added to your bill



- MAIN -

CHAR GRILLED MAHI MAHI SERVED ON
A CREAMY SEAFOOD RISOTTO
\$75

JAMBALAYA - A SPICY RICE DISH WITH SHRIMP,
ANDOUILLE SAUSAGE, CHICKEN & HAM
\$70

SWORDFISH POACHED IN AN AROMATIC BROTH WITH BASMATI RICE,
PICKLED CUCUMBER AND A BLACK PEPPER TUILE
\$68

HERB CRUSTED MAHI MAHI WITH VEGETABLE PROVENÇAL,
GRAINY MUSTARD SAUCE & TOMATO FONDUE
\$68

SESAME & GINGER SEARED DUCK BREAST SERVED WITH MINI SWEET POTATO CAKES,
STIR FRIED VEGETABLES AND ORANGE SAUCE
\$60

DEEP FRIED COCONUT SHRIMP WITH A SWEET & SOUR SAUCE,
BASMATI RICE, PEANUTS & CORIANDER
\$68

HERB ROASTED CHICKEN BREAST SERVED WITH PURÉE DE CAROTTE
& WHITE BEAN CASSOULET
\$58

ROAST LOIN OF LAMB WITH A GOAT CHEESE SOUFFLÉ, RATATOUILLE & THYME JUS
\$84

BEEF SHORT RIB WITH AROMATIC HERBS, TRUFFLE CREAMED POTATO,
BUTTERED CARROTS & A RED WINE JUS
\$75

14 OZ. CHAR GRILLED RIB EYE WITH 'HOME-MADE' TRUFFLE FRIES
& PICKLED MUSHROOMS
\$99

BABY BACK PORK RIBS COATED WITH A HOISIN & ORANGE GLAZE
SERVED WITH A TOMATO & ONION SALAD
\$74

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DESSERTS

CHOCOLATE SWIRL CHEESECAKE WITH CHOCOLATE SAUCE
\$32

WARM BREAD AND BUTTER PUDDING WITH RUM SOAKED
CURRANTS AND VANILLA SAUCE
\$28

HOT CHOCOLATE PUDDING WITH CRÈME ANGLAISE,
RASPBERRY & MANGO COULIS (*Please Allow 15 Mins*)
\$34

ASSORTMENT OF ICE CREAM WITH POACHED ANJOU PEARS,
WHIPPED CREAM, DARK CHOCOLATE GANACHE
AND TOASTED ALMONDS
\$24

COFFEE CRÈME BRULÉE
\$30

APPLE AND MIXED BERRIES CRUMBLE
\$28

COFFEE & TEA

REG COFFEE \$9

ESPRESSO \$10

CAPPUCCINO \$12

LATTÉ \$12

AMERICANO \$9

BAJAN \$16

IRISH \$20

ROYALE \$24

JAMAICAN \$18

ITALIAN \$20

FRENCH \$18

BAILEY'S \$20

TEA \$8

HERBAL TEA \$8

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