

DINNER MENU



Appetizers

Beetroot Salad with Passion Fruit key lime and honey dressing / tomato confit and orange wedges and nuts (VT)	\$18
Caribbean Steak Tartar with jerked dressing, mango emulsion and potato chips (SP)	\$32
Mussels au Gratin with anchovies butter and paprika mousse (S, D)	\$24
Mixed Green Salad and Conch Fritters fresh tomatoes, grilled pineapple, parmesan cheese with creamy mango dressing (GL, D, S)	\$20
Tuna Tartar with ponzu sauce, crispy sweet potato, smoked avocado mousse (GL, F)	\$24
Smoked Salmon Carpaccio with fried capers, creamy orange dressing and black olive powder	\$28
Jerked Chicken Caesar Salad with mixed green lettuce, anchovies, croutons, and shaved parmesan (D)	\$22



SP – spicy, S – seafood, D – dairy, GL – gluten, P – pork, A – alcohol, VT – vegetarian, V – vegan, F – soya
For your convenience a 20% service charge will be included on your bill. Thank you.

Mains

Catch of the Day	\$35
with bouillabaisse sauce, sweet baby carrots with mango and mixed seafood (S, D)	
Salmon Steak	\$32
with broccoli, kale and garlic, jerked mashed potatoes and creamy lime sauce (D, SP)	
Grilled Tenderloin Beef	\$48
with apple and pork sauce, crispy onion rings and truffle mashed potatoes (P, A, D)	
Mixed Seafood Fettuccine	\$36
with white wine, saffron, butter, and jerked sauce, sautéed asparagus and tomatoes (S, SP, D)	
Lamb	\$44
with blue cheese and truffle sauce, grilled asparagus and carrot puree (D, A)	
Cauliflower Steak	\$24
marinated in orange, lentils, sautéed green salad, carrot and mango puree (VT, V)	
Grilled Lobster Tail	\$58
capers and orange emulsion, grilled asparagus, sweet potato puree and side of roasted potatoes (S, D)	
Duck Breast Nape	\$37
in balsamic and honey sauce, red onion compote with thyme and carrot confit	
Caribbean Alfredo Pasta	\$24
with chicken breast (D)	

Sides

Sautéed vegetables	\$5
Roasted potatoes	
Mashed potatoes	
French fries	
Grilled asparagus	
Green salad	
Onion rings	\$6
Truffle fries	

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