

# Dinner Menu

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### APPETIZERS

<b>Soup of the Day</b> 12	Served with Grilled Homemade Artisan Bread
<b>Bread Selection</b> 14	Served with Roasted Chicken Butter (Vegetarian option with burnt spring onion butter)
<b>Conch Fritters</b> 18	House Spiced Served with Home-Made Cognac Aioli & Leafy Greens
<b>Seasonal Ceviche</b> 22	Soursop & Coconut Marinated Seasonal Ceviche Served with Garden Radish, Cherry Tomato Salsa, Spicy Toasted Peanuts & Maraschino Syrup 🌿 🥜 🥛
<b>Seared Beef Fillet Tatakai</b> 28	Served with Mustard Pickle, Crispy Sliced Garlic, Drizzled with Ponzu Dressing with Smoked Eggplant Purée 🌿

### VEGETARIAN OPTION

<b>Grilled Mushroom Bruschetta</b> 14	Truffled & Caramelized Onion Purée, Fresh Greens, Dukkah Mayo served with Parmigiano Reggiano 🌿 🥜
<b>Seasonal Melon</b> 18	Soursop & Coconut Marinated Seasonal Melon Chunks Served with Garden Radish, Cherry Tomato Salsa, Spicy Toasted Peanuts & Maraschino Syrup 🥜
<b>Roasted Beetroot Salad</b> 21	Beetroot Purée, Crispy Goat Cheese, Mixed Greens Tossed in an Apple & Celery Dressing with Walnut & Seed Crumble 🌿



Please be advised the restaurant uses **nuts, dairy, gluten and shellfish** in the kitchen.  
Please inform your server if you have **serious allergies**.

15% Service Charge will be added to your bill

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### MAINS

**Pork Duo** 32 *Honey Mustard Glazed Pork Tenderloin & Belly, Wasabi Infused Potato Purée, Grilled Zucchini, Pickled Mustard Seeds, Crispy Rice Noodles Served with Soy & Ginger Emulsion*

**Jerk Chicken Breast** 36 *Skin-on Chicken Breast, Grilled with Jerk Butter Served with Carrot Puree, Pickled Purple Cabbage, Parmesan Polenta & Breaded Drumlet* 🌶️ 🌶️

**Tomato Glazed Fish of the day** 38 *Grilled, Sautéed Paprika Potatoes & Asparagus, Served with a Sweetcorn Velouté, Lemon & Tomato Infused Oil (Blackened + \$2)* 🌾

**Crab Curry** 40 *Crab Chunks Simmered in a Home-Made Curry Paste with Coconut Milk Served with Jasmine Lime Rice, Tomato & Red Onion Salsa & Grilled Garlic Naan* 🌶️ 🥛

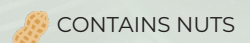
**8oz Beef Fillet** 58 *Sous-vide Beef Fillet, Hand Cut Potato Wedges Tossed in Rosemary and Garlic, Pickled Shallot Purée, Caramelized Shallot Served with Bourbon Peppercorn Sauce* 🍪

**Seared Tuna Steak** 38 *Served with Garlic & Parsley Baby Potatoes, Marinated Kalamata Olives, Tomato Gastrique, Sautéed Green Beans and Cured Egg Yolk Shavings* 🥛

### VEGETARIAN OPTION

**Vegetarian Curry** 21 *Seasonal Vegetables Simmered in a Homemade Curry Paste with Coconut Milk Served with Jasmine Lime Rice, Tomato & Red Onion Salsa with Grilled Garlic Naan* 🌶️ 🥛

**Cauliflower Steak** 25 *Pan Roasted Cauliflower Steak, Roasted Garlic Hummus, Pickled Cauliflower Purée, Dukkah, Roasted Bell Pepper & Coconut Sauce with Turmeric Dusted Rice Noodles* 🌿 🌾 🍪



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### SHARING PLATES

(Serves 2 - 3)

<b>Caribbean Spiny Lobster</b> 52 per lb	<i>Roasted with Cajun-Garlic Butter, Served with Grilled Asparagus &amp; Tomato Salad, Parmesan Citrus Rice &amp; Clarified Butter &amp; Sauce Beurre Blanc</i> 🌾
<b>Ribeye Steak</b> 125	<i>26oz Ribeye Steak Served with Seasoned Curly Fries, Balsamic Roast Cherry Tomatoes with Chimichurri &amp; Beef Jus</i> 🌾

### SIDES ON OFFER (Not available as a Main Dish)

Potato Puree   6	Curly Fries   6	French Fries   6	Sweet Potato Fries   6
Mixed Salad   6	Coconut Rice   6	Sauteed Seasonal Veg   6	

### DESSERTS

<b>Peach Cobbler Cheesecake</b> 12	<i>Creamy Cheesecake with Roasted Peaches &amp; Rich Crumble Served with a Whipped Vanilla Ganache</i>
<b>Orange Bundt Rum Cake</b> 14	<i>Orange Cake Soaked in Rum, Served with Whipped Salted Caramel, Candied Oranges &amp; Salted Caramel Ice Cream</i>
<b>Chocolate &amp; Passion Fruit Tart</b> 14	<i>Gluten Free Tart Shell Filled with Chocolate Cream &amp; Passion Fruit Jelly Served with Mango Ice Cream</i> 🌾 🥜

### COFFEE

Cappuccino   6	Americano   5	Latte   6	Espresso   4	Tea   4
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