

## Appetizers

### Conch Fritters | 18

Homemade, Served with Asian Inspired Marie Rose Sauce

### Seasonal Ceviche | 24 (DF)

Coconut Ginger & Lime Marinated Seasonal Fish, Served with Garden Radish, Garlic Chips, Pickled Shallots, Chili Oil & Island Spice Cracker

### Grilled Portobello Bruschetta | 16 (N)

Served with Dukkah Mayo, Star Anise Balsamic Caramel, Grated Parmesan & Fresh Greens On Baguette

### Spiced Seasonal Squash Soup | 14

Caribbean Spiced Soup Served with Chili & Garlic Crunch, Saffron Infused Sour Cream & Home Baked Baguette

### Seasonal Melon & Berry Salad | 22

Served with Crispy Feta, Star Anise Balsamic Caramel & Toasted Sunflower Seeds

**Add Chicken | 8    Beef | 18    Fish | 12**

### Bread Trio | 16

Home Baked, Served with Whipped Sundried Tomato Butter & Basil Oil

### Surf & Turf | 32

Josper Grilled 4oz Beef Fillet, Garlic Butter Sautéed Lobster Tail, Served with Lobster Velouté, Crispy Potato Strings & Pickled Mustard Seeds

### Cooper Maki | 21 (DF)

Avocado, Cucumber & Tuna Roll, Topped with Spicy Tuna, Scallions & Kewpie Mayo (6 pcs)

**Sashimi Sides (upon availability; with Maki order only)**

**Tuna (4 pcs) | 8      Salmon (4pcs) | 10**

### Jerk Chicken Gyoza | 16 (DF)

Served with Tamarind Teriyaki Dipping Sauce (4 pcs)

### Goat Cheese & Beetroot Pumpkin Salad | 24 (GF)

Roasted Pumpkin, Roasted & Pickled Beetroot, Served over Smoked Pumpkin Purée

**Add Chicken | 8    Beef | 18    Fish | 12**

## Sides Options

Mixed Salad | 7

Sautéed Vegetables | 6

Coconut Rice | 6

Creamy Citrus Rice | 8

French Fries | 6

Sweet Potato Fries | 8

Garlic Butter Parsley Potatoes | 7

Potato Purée | 6

(DF) - Dairy Free

(GF) - Gluten Free

(N) - Nuts

 - Spicy

Please inform your server if you have **serious allergies or dietary requirements.**

Consuming raw or undercooked food may be a hazard to your health.

18% Service Charge will be added to your bill



## Mains

### Grass Fed Beef Fillet 8oz | 59 (GF)

Served with French Fries, Marinated Grilled Asparagus, Pickled Mustard Seeds & Mushroom Café au Lait Sauce

### Caribbean Jerk Pork | 34 🌶️

Josper Grilled Jerk Pork, Served with Roasted Brussel Sprouts, Caramelized Carrot Purée, Pickled Carrot & Brussel Sprout Shavings, Finished with Maple Mustard Reduction

### Chicken Supreme | 32

Sous Vide Grilled Chicken, Served with Garlic Butter Parsley Potatoes, Confit Peas, Mushroom Duxelles, Warm Tartar Sauce & Malt Vinegar Reduction

### Traditional Cape Malay Curry | 26 (GF) 🌶️ 🌶️

African Inspired Vegetable & Potato Curry, Served with Sambal 3-ways & Coconut Rice

**Add Chicken | 8    Beef | 18    Fish | 12**

### Grilled Miso Glazed Eggplant | 28

Served with Charred Bok Choy, Tomato Gastrique, Parmesan Velouté, Tomato Salsa, Crispy Shallots & Herb Oil

### Fish of the Day | 37

Served with Creamed Leek Sauce, Garlic Butter Parsley Potatoes & Leek 3 ways

**Blackened | 2** 🌶️

### Seafood Medley | 48 (GF)

Josper Grilled Fish of the Day, Scallops, Sautéed Prawns, Served with Corn Velouté, Blistered Tomatoes & Crispy Chorizo

## Sharing Plates

### Josper Grilled Grass Fed 20oz Ribeye | 130 (GF)

Served with Garlic Butter Parsley Potatoes, Grilled Bone Marrow, Gremolata & Tomato Parmesan Salad

### Caribbean Spiny Lobster | 52/lb (GF)

Josper Grilled with Old Bay Garlic Butter, Served with Creamy Citrus Rice, Clarified Butter & Tomato Parmesan Salad

## Desserts

### Tiramisu | 15

A Classic Italian Dessert, Made with Layers of Espresso Soaked Ladyfingers, Light Mascarpone Cream & Dark Chocolate Nibs. Served with Coffee Whipped Ganache & Edible Coffee Lace

### Chai Cheesecake | 15 (GF)

Creamy Chai-Spiced Cheesecake on a Gluten Free Base, Paired with Pear Purée, Vanilla Whipped Ganache, Brown-Butter Oat Crumble & Dehydrated Pears

### Tropical Chocolate Mousse | 16

Silky Chocolate Mousse with a Mango Compote Filling, Set on Coconut Cake, Paired with a Dark Chocolate Passion Fruit Cremeux & Garnished with Sweet Dough Crisp.

