



Prix Fixe Menu ***BBD \$225.00 Three Courses***

Appetizers

CHICKEN LIVER PARFAIT

Berry Compote, Pickled Berries, Brioche, Candied Walnuts

CRISPY CALAMARI

Lemon Aioli, Coriander, Charred Lemon

SPICED PUMPKIN SOUP ^{VG}

Coconut & Ginger Emulsion,
Crispy Chili Oil, Vegetable Samosa

SESAME SEARED TUNA (RAW) ^{GF}

Coconut Tiger's Milk, Fermented Pepper Purée,
Cucumber, Coriander, Sweet Potato Crisps

COCONUT CRUSTED SHRIMP

Wakame Salad, Mango, Spicy Mayo

CLASSIC CAESAR SALAD

Romaine Hearts, Caesar Dressing, Croutons, Aged Parmesan
Grilled Chicken \$15 | Shrimp \$20 | Anchovies \$12

GREEK SALAD ^{GF/VG}

Lettuce, Feta Cheese, Bell Pepper,
Black Olives, Red Onion, Cucumber,
Tomato, Honey Mustard Dressing

Grilled Chicken \$15 | Shrimp \$20 | Anchovies \$12

PARMIGIANA DI MELANZANE ^V

Classic Aubergine & Tomato Parmigiana, Basil, Tomato Sauce, Mozzarella

CARPACCIO DI MANZO ^{GF}

Beef Carpaccio, Aged Parmesan, Artichoke, Rocket

PORK SHOULDER KROMESKI

Piccaililli, Pickled Cauliflower, Raisin Caper Purée

HERITAGE BEETROOT SALAD ^{GF}

Salt Baked Beets, Pickled Chioggia, Candied Walnuts, Goat Cheese Mousse,
Pickled Onions, Truffle Honey Vinaigrette

GF - Gluten Free **S** - Contains Shellfish **VG** - Vegan **V** – Vegetarian **N** - Contains Nuts

Prices are listed in Barbados Dollars, inclusive of 10% VAT, and 2.5% Levy Tax & are subject to 12.5% Service Charge.

Main Course

CARRIBEAN SEAFOOD STEW ^{GF}

Caribbean Lobster, Fresh Fish, Clams, Mussels, Shrimp, Scallops, Thai Green Curry Broth, Basmati Rice, Spiced Crumb
(Supplement \$95)

POTATO GNOCCHI ^V

Basil Zucchini Velouté, Marinated Courgettes, Semi-Dried Tomatoes, Pesto

MOROCCAN LAMB DUO

Moroccan Spiced Lamb Cutlets, Braised Lamb Shoulder, Fragrant Cous-Cous, Roasted Carrots, Lamb Jus

BAJAN STYLE JERK CHICKEN ^{GF}

Mango Salsa, Split Pea Purée, Wilted Greens, Jerk Sauce, Pickled Onions

BLACKENED CATCH OF THE DAY

Citrus Polenta, Creole Jus, Spicy Sausage & Peppers

10 OZ SNAKE RIVER WAGYU

STRIPLOIN STEAK ^{GF}

Mashed Potatoes, Buttered Asparagus, Truffle Red Wine Jus
(Supplement \$165)

BEEF RIGATONI

24hr Braised Beef, Australian Truffle, Aged Parmesan, Roasted Chestnut Mushrooms

BBQ MONKFISH ^{GF}

Tikka Masala Butter Sauce, Basmati Rice, Mango & Pickled Jalapeño Gel, Spiced Crumb

SPICED SLOW COOKED BBQ BABY

BACK PORK RIBS ^{GF}

Crispy Salami Salad, French Fries

FREE RANGE PORK LOIN (On the Bone) ^{GF}

Parsnip Purée, Burnt Apple Gel, Charcuterie Sauce, Asparagus

SURREY FARM 10 OZ RIBEYE ^{GF}

French Fries, Mixed Leaf Salad, Peppercorn Sauce, Garlic Butter

Sides

Buttered Orange Carrots | Mashed Potatoes | Steamed Vegetables | Basmati Rice
French Fries | Coleslaw | Whipped Polenta | Sweet Potato Fries
(\$30 Supplement)
Truffle Fries (\$35 Supplement)

Desserts

SELECTION OF HOMEMADE ICE CREAM & SORBET

Madagascar Vanilla Bean with Mixed Berry Compote, Chocolate Chip, Candied Almond, Sicilian Pistachio, Rum & Raisin, Raspberry Sorbet, Mango Sorbet, Coconut Lime Sorbet

ROSES ARE

Red Velvet Sponge with White Chocolate Mousse, Salted Caramel Crunch and Textures of Berries

LITTLE STICKY TOFFEE PUDDING ^N

Caramel Sauce, Roasted Pecan Nuts, Madagascar Vanilla Ice Cream

MANGO CHEESECAKE

Mango Compote

TIRAMISU

Biscotti Savoiardi, Espresso, Mascarpone Mousse, 58% Dark Chocolate

CHOCOLATE FUDGE CAKE

Madagascar Vanilla Ice Cream

VEGAN CHOCOLATE TART

Raspberry Sorbet, Lemon Meringue

BERRY PAVLOVA ^{GF}

Berry Compote, Fresh Berries, Chantilly Cream, Champagne Gel, Sorrel Sorbet

FRUIT SALAD

Coconut Lime Sorbet, Guava Ginger Syrup

MATCHA SLICE

Homemade Raspberry Jam, Coconut Matcha Ice Cream

SELECTION OF EUROPEAN CHEESE

Grapes, Crackers, Celery, Jam

MR. WHIPPY'S SOFT SERVE ICE CREAM

Waffle Cone

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