



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

***Appetizers***

**CHICKEN LIVER PARFAIT <sup>GF</sup>**

Berry Compote, Pickled Berries, Brioche, Candied Walnuts

**CRISPY CALAMARI**

Lemon Aioli, Coriander, Charred Lemon

**SPICED PUMPKIN SOUP <sup>VG</sup>**

Coconut & Ginger Emulsion,  
Crispy Chili Oil, Vegetable Samosa

**SESAME SEARED TUNA (RAW) <sup>GF</sup>**

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 <sup>GF/VG</sup>**

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

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

**PARMIGIANA DI MELANZANE <sup>V</sup>**

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

**CARPACCIO DI MANZO**

Beef Carpaccio, Aged Parmesan, Artichoke, Rocket

**PORK SHOULDER KROMESKI**

Piccalilli, Pickled Cauliflower, Raisin Caper Purée

**HERITAGE BEETROOT SALAD**

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

**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

### MOROCCAN LAMB DUO

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

### POTATO GNOCCHI <sup>V</sup>

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

### 10 OZ SNAKE RIVER WAGYU

#### STRIPLOIN STEAK <sup>GF</sup>

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

### BAJAN STYLE JERK CHICKEN <sup>GF</sup>

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

### BLACKENED CATCH OF THE DAY

Citrus Polenta, Creole Jus, Spicy Sausage & Peppers

### SURREY FARM BEEF FILLET

Spiced Short Rib, Celeriac & Potato Au Gratin, Charred Broccoli, Madeira Jus  
(Supplement \$60)

### BEEF RIGATONI

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

### THAI SEAFOOD STEW

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

### BBQ MONKFISH <sup>GF</sup>

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

### SPICED SLOW COOKED BBQ BABY

#### BACK PORK RIBS <sup>GF</sup>

Crispy Salami Salad, French Fries

## 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

### LITTLE STICKY TOFFEE PUDDING <sup>N</sup>

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

### SELECTION OF EUROPEAN CHEESES

Grapes, Crackers, Celery, Jam

### VEGAN CHOCOLATE TART

Raspberry Sorbet, Lemon Meringue

### BERRY PAVLOVA <sup>GF</sup>

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

### MR. WHIPPY'S SOFT SERVE ICE CREAM

Waffle Cone

**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.