



Prix Fixe Menu
BBD \$199.00 Three Courses

Appetizers

BUTTERNUT SQUASH SOUP *GF/VG*
Coconut, Lemongrass and Ginger Emulsion

SALT & PEPPER SQUID
Pepper Jelly, Coriander

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

COCONUT SHRIMP
Coconut Panko Crusted Shrimp,
Chili & Ginger Spiced Quinoa, Candied Lemon

CLASSIC CAESAR SALAD
Romaine Hearts, Caesar Dressing, Croutons
Add Grilled Chicken **\$15** | Shrimp **\$20** | Anchovies **\$12**

GREEK SALAD *GF*
Lettuce, Feta Cheese, Bell Pepper,
Black Olives, Red Onion, Cucumber,
Tomato, Honey Mustard Dressing
Add Grilled Chicken **\$15** | Shrimp **\$20** | Anchovies **\$12**

CARPACCIO DI MANZO *GF/D*
Beef Carpaccio, Parmesan, Artichoke, Rocket

CRISPY PORK BELLY *GF/D/N*
Soy Caramel, Kimchi Style Cabbage,
Spiced Peanuts, Sour Cream

AMAZING SPANISH GAZPACHO *GF/VG*
Chilled Tomato Gazpacho,
Cucumber, Red Bell Pepper, Basil

PARMIGIANA DI MELANZANE *V/D*
Classic Aubergine & Tomato Parmigiana



Main Course

SNAKE RIVER WAGYU STRIPLOIN STEAK

Mashed Potatoes, Buttered Asparagus,
Truffle Red Wine Jus
(Supplement \$195)

BLACKENED CATCH OF THE DAY^D

Orzo Pasta, Parmesan Sauce, Peas, Corn,
Tomato Fondue, Grilled Broccoli

SPAGHETTI CARBONARA^D

Guanciale, Cracked Black Pepper, Aged Parmesan
Add Chicken \$20 | Shrimp \$30

**JERK CARIBBEAN
LOBSTER & GARLIC SHRIMP^{GF}**
Mixed Leaves Salad, Sweet Potato Fries
(Supplement \$85)

BEETROOT GNOCCHI^V
Beetroot, Coconut, Charred Asparagus,
Pickled Onions, Coriander, Goats Cheese,
Crispy Kale, Candied Walnuts

SPICED SLOW COOKED BBQ BABY BACK PORK RIBS^{GF}

Crispy Salami Salad, Skinny Fries

CARIBBEAN PUMPKIN CURRY^{GF}
Basmati Rice, Papadums, Toasted Coconut,
Free Range Chicken \$20^{GF}
Tiger Prawns \$30^{GF} (Mild or Spicy)

10 OZ SURREY FARM RIBEYE^{GF/D}
Mixed Leaves Salad, Garlic Butter, Skinny Fries
(Supplement \$55)

BEEF BURGER^D
Homemade Beef Burger, Onion Relish,
Mozzarella Cheese, Skinny Fries

PAN SEARED MONKFISH
Tikka Masala, Butter Sauce, Wilted Greens,
Spiced Crumb, Pickled Jalapeño & Mango Purée,
Basmati Rice (Supplement \$30)

Sides

Buttered Orange Carrots | Mashed Potatoes | Steamed Vegetables | Basmati Rice
French Fries | Coleslaw | Mac & Cheese | 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, Caramel Swirl,
Sicilian Pistachio, Raspberry Sorbet, Mango Sorbet, Rum & Raisin

LITTLE STICKY TOFFEE PUDDING^{N/D}
Salted Caramel Sauce, Roasted Pecan Nuts,
Madagascar Vanilla Ice Cream

TIRAMISU^D
Biscotti Savoiardi, Espresso,
Mascarpone Mousse, 58% Dark Chocolate

CHOCOLATE FUDGE CAKE^D
Madagascar Vanilla Ice Cream

FRUIT PLATTER

BERRY PAVLOVA^{GF/D}
Berry Compote, Fresh Berries,
Chantilly Cream, Champagne Gel

RUM BRÛLÉE^D
Molasses Shortbread

PASSION FRUIT CHEESECAKE
Salted Caramel Popcorn

MR. WHIPPY'S SOFT SERVE ICE CREAM^D
Waffle Cone

GF - Gluten Free **S** - Contains Shellfish **VG** - Vegan **V** - Vegetarian **N** - Contains Nuts **D** - Contains Dairy
Prices are listed in Barbados Dollars, inclusive of 10% VAT, and 2.5% Levy Tax & are subject to 12.5% Service Charge.

GF - Gluten Free **S** - Contains Shellfish **VG** - Vegan **V** – Vegetarian **N** - Contains Nuts **D** - Contains Dairy
Prices are listed in Barbados Dollars, inclusive of 10% VAT, and 2.5% Levy Tax & are subject to 12.5% Service Charge.