



Prix Fixe Menu

BBD \$225.00 Three Courses

Appetizers

CHICKEN LIVER PARFAIT ^{GF}

Berry Compote, Pickled Berries, Brioche, Candied Walnuts

CRISPY CALAMARI

Lemon Aioli, Coriander, Charred Lemon

LENTIL & HAM SOUP

Curried Split Peas, Shredded Ham, Chili Oil, Chive Sour Cream

CURED KING FISH CRUDO ^{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

WAGYU BEEF SKEWER ^{GF}

Maple Thyme Glaze, Salsa Roja, Chimichurri, Rocket Salad

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

10 OZ SNAKE RIVER WAGYU

STRIPLOIN STEAK ^{GF}

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

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

POTATO GNOCCHI ^V

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

BEEF SHORTRIB 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

SURREY FARM BEEF FILLET & JACOBS LADDER

Spiced Short Rib, Jerusalem Artichoke Croquette, Charred Asparagus, Madeira Jus (*Supplement \$60*)

THAI SEAFOOD STEW

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

Sides

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

Truffle Fries (\$35 Supplement)

Desserts

MANGO CHEESECAKE

Mango Compote

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, Sorrel Sorbet

LITTLE STICKY TOFFEE PUDDING ^N

Caramel Sauce, Roasted Pecan Nuts, Madagascar Vanilla Ice Cream

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 ^{GF}

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

BAILEY'S COFFEE MOUSSE

Bailey's Mousse with Coffee Namelaka, Coffee Sponge & Orange Sablee Bisquit

FRUIT SALAD

Coconut Lime Sorbet, Guava Ginger Syrup

BAJAN RUM CAKE

Mount Gay Rum Sauce, Nutmeg Ice Cream

MR. WHIPPY'S SOFT SERVE ICE CREAM

Waffle Cone

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