



Prix Fixe Menu
BBD \$225.00 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 CHICKEN CAESAR SALAD

Grilled Chicken, Romaine Hearts, Caesar Dressing, Croutons

GREEK SALAD *GF*

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

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 \$165)*

BEEF BURGER ^D

Homemade Beef Burger, Onion Relish,
Mozzarella Cheese, Skinny Fries

CARIBBEAN PUMPKIN CURRY ^{GF}

Basmati Rice, Papadums, Toasted Coconut,
Free Range Chicken ^{GF}
Tiger Prawns ^{GF} (Mild or Spicy)

SPAGHETTI CARBONARA ^D

Guanciale, Cracked Black Pepper, Aged Parmesan
Chicken | Shrimp

JERK CARIBBEAN LOBSTER & Garlic Shrimp ^{GF}

Mixed Leaves Salad, Sweet Potato Fries
(Supplement \$85)

BLACKENED CATCH OF THE DAY ^D

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

PAN SEARED MONKFISH

Tikka Masala, Butter Sauce, Wilted Greens,
Spiced Crumb, Pickled Jalapeño & Mango Purée,
Basmati Rice

BEETROOT GNOCCHI ^V

Beetroot, Coconut, Charred Asparagus,
Coriander, Pickled Onions, Goats Cheese,
Crispy Kale, Candied Walnuts

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

Crispy Salami Salad, Skinny Fries

10 OZ SURREY FARM RIBEYE ^{GF/D}

Mixed Leaves Salad, Garlic Butter, Skinny Fries
(Supplement \$50)

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 Savoiaardi, 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.