

Pre-fix Menu BDS\$199.00 - Three Courses



BUTTERNUT SQUASH SOUP

Coconut, Lemongrass and Ginger Emulsion, Toasted Coconut

SALT & PEPPER SQUID

Sweet Chili Sauce, Coriander

AMAZING SPANISH GAZPACHO GF

Chilled Tomato Gazpacho, Cucumber, Red Bell Pepper, Basil

SALMON GRAVADLAX

Beetroot Cured Salmon Gravadlax, Apple Slaw, Spiced Dorset Crab

COCONUT SHRIMP

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

CLASSIC CAESAR SALAD

Lettuce, Caesar Dressing, Grilled Marinated Chicken, Croutons

GREEK SALAD GF

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

CARPACCIO DI MANZO GF

Beef Carpaccio, Parmesan, Artichoke Mixed Leaves Salad

PARMIGIANA DI MELANZANE

Classic Aubergine & Tomato Parmigiana



Main Courses

GRILLED CARIBBEAN LOBSTER &

GARLIC SHRIMP (Supplement \$85)

Mixed Leaves Salad, Sweet Potato Fries

CARIBBEAN PUMPKIN CURRY GF

Basmati Rice, Papadums, Toasted Coconut Free Range Chicken Thighs \$15 GF Tiger Prawns \$25 GF (Mild or Spicy)

BLACKENED CATCH OF THE DAY GF

Sweet Corn & Green Bean Risotto, Spicy Corn Salsa, Broccoli

SPAGHETTI CARBONARA GF

Smoked Bacon, Parmesan Crisp Add Chicken \$15 | Shrimp \$25

10 OZ SURREY FARM RIBEYE^{GF}

Mixed Leaves Salad, Garlic Butter, Skinny Fries (Supplement \$55)

GLAZED PORK BELLY

Herb Cous-Cous, Pickled Apple Slaw, Apple BBQ Sauce, Thyme Jus

SPICED SLOW COOKED BBQ BABY BACK PORK RIBS GF

Crispy Salami Salad, Skinny Fries

GRILLED OCTOPUS

Grilled Octopus, Roasted Ratte Potatoes, Romesco Sauce, Black Olives

PARISIENNE GNOCCHI

Herb Pesto, Squash Purée, Pickled Shallots

DOUBLE TOMATO PIZZA

Heirloom Tomatoes, Mozzarella, Tomato Sauce Add Salami | Chicken \$15 | Shrimp \$25



Buttered Orange Carrots | Mashed Potatoes | Steamed Vegetables Basmati Rice | French Fries | Coleslaw | Mac & Cheese | Sweet Potato Fries \$25 Supplement

Truffle Fries \$35 Supplement



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

CHOCOLATE FUDGE CAKE

Madagascar Vanilla Ice Cream

TROPICAL FRUIT SALAD

Selection of Fruits, Homemade Ice Cream

TIRAMISU D

Biscotti Savoiardi, Espresso, Mascarpone Mousse, 58% Dark Chocolate MR. WHIPPY'S SOFT SERVE ICE CREAM D

Waffle Cone

APPLE CRUMBLE BREAD PUDDING

Vanilla Rum Sauce

MANGO CHEESECAKE N

Chunky Mango Coulis

RUM BRÛLÉE

Molasses Shortbread

GF - Gluten Free **S** – Contains Shellfish

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