



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

Appetizers

BBQ CHICKEN WINGS ^{GF}

Warm Sweet Potato Salad, Goddess

SALT & PEPPER SQUID

Pepper Jelly, Coriander

AMAZING SPANISH GAZPACHO \$50 ^{GF/VG}

Chilled Tomato Gazpacho,
Red Bell Pepper, Cucumber

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

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

GREEK SALAD ^{GF/V}

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

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

CARPACCIO DI MANZO ^{GF}

Beef Carpaccio, Aged Parmesan, Artichoke, Rocket

PULLED PORK BAO BUN

Soused Pineapple, Asian Slaw, Spicy Mayo, Sesame

PARMIGIANA DI MELANZANE ^V

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

SEARED SCALLOPS

Mint & Green Pea Purée, Parma Ham, Vine Tomatoes

GF - Gluten Free **S** - Contains Shellfish **VG** - Vegan **V** – Vegetarian **N** - Contains Nuts

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Main Course

10 OZ SURREY FARM RIBEYE ^{GF}

Salad, Garlic Butter, French Fries
(Supplement \$50)

CARIBBEAN PUMPKIN CURRY ^{GF/VG}

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

VEAL PARMIGIANA

Aged Parmesan, Rich Tomato Sauce, Bonini
Balsamic, Rocket Salad, Crispy Polenta

BAJAN STYLE JERK CHICKEN ^{GF}

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

BLACKENED CATCH OF THE DAY

Crushed New Potatoes,
Apple and Celery Velouté, Fennel, Broccoli

PAN SEARED SALMON ^{GF}

Saffron Risotto, Smoked Tomato Burre Blanc,
Asparagus, Keta Caviar

BEETROOT GNOCCHI ^V

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

BEEF SHORTRIB RIGATONI

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

CHARRED OCTOPUS ^{GF}

Citrus Polenta, Creole Jus, Spicy Sausage & Peppers

SPICED SLOW COOKED BBQ BABY

BACK PORK RIBS ^{GF}

Crispy Salami Salad, French Fries

10 OZ SNAKE RIVER WAGYU STRIPLOIN STEAK ^{GF}

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

GRILLED CARIBBEAN SPINY LOBSTER ^{GF}

Orzo Pasta, Green Peas, Shellfish Bisque, Clams, Brown Shrimp, Wilted Greens, Tomato Salsa
(Supplement \$85)

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

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 ^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

ALMOND PRALINE TART ^D

Malibu Pineapple Mango Compote,
Whipped White Chocolate Ganache

MANGO CHEESECAKE ^{GF}

Mango Compote

MATCHA SLICE

Homemade Raspberry Jam, Coconut Matcha Ice Cream

MR. WHIPPY'S SOFT SERVE ICE CREAM

Waffle Cone

FRUIT SALAD

Coconut Lime Sorbet, Guava Ginger Syrup
\$35

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