



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

LENTILS & HAM SOUP

Curried Lentils, 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

QP CHRISTMAS PLATTER

Ham, Turkey, Pigs in the Blanket, Mac & Cheese, Festive Rice,
Bajan Stuffing, Sautéed Vegetables, Creole Gravy

MOROCCAN LAMB DUO

Moroccan Spiced Lamb Cutlets, Braised Lamb Shoulder, Fragrant Cous-Cous, Roasted Carrots, Lamb Jus

POTATO GNOCCHI *V*

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

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

SURREY FARM BEEF FILLET

Spiced Short Rib, Celeriac & Potato Au Gratin, Charred Broccoli, Madeira Jus
(Supplement \$60)

BEEF RIGATONI

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

THAI SEAFOOD STEW

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

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

Sides

Buttered Orange Carrots | Mashed Potatoes | Steamed Vegetables | Basmati Rice

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, Raspberry Sorbet

LITTLE STICKY TOFFEE PUDDING *N*

Caramel Sauce, Roasted Pecan Nuts, Madagascar Vanilla Ice Cream

MANGO CHEESECAKE

Mango Compote

TIRAMISU

Biscotti Savoiardi, Espresso, Mascarpone Mousse, 58% Dark Chocolate

BERRY PAVLOVA *GF*

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

CHOCOLATE FUDGE CAKE

Madagascar Vanilla Ice Cream

FRUIT SALAD

Coconut Lime Sorbet, Guava Ginger Syrup

SELECTION OF EUROPEAN CHEESES

Grapes, Crackers, Celery, Jam

BAJAN RUM CAKE

Mount Gay Rum Sauce, Nutmeg Ice Cream

VEGAN CHOCOLATE TART

Raspberry Sorbet, Lemon Meringue

MR. WHIPPY'S SOFT SERVE ICE CREAM

Waffle Cone

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