



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

Appetizers

BBQ CHICKEN WINGS ^{GF}

Warm Sweet Potato Salad, Goddess

CRISPY CALAMARI

Lemon Aioli, Coriander, Charred Lemon

SPICED PUMPKIN SOUP ^{VG}

Coconut & Ginger Emulsion,
Crispy Chili Oil, Vegetable Samosa

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/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

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

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)

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

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

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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