



## SUMMER PRIX FIXE MENU BBD \$225 THREE COURSES

### STARTERS

#### BBQ CHICKEN WINGS <sup>GF</sup>

Warm Sweet Potato Salad, Green Goddess

#### AMAZING GAZPACHO <sup>GF VG</sup>

Chilled Tomato Gazpacho, Red Bell Pepper, Cucumber

#### SALT & PEPPER SQUID

Pepper Jelly, Coriander

#### CURED KINGFISH CRUDO <sup>GF</sup>

Coconut Tiger's Milk, Fermented Pepper Purée,  
Cucumber, Coriander, Sweet Potato Crisps

#### CLASSIC CAESAR SALAD <sup>V</sup>

Romaine Hearts, Caesar Dressing, Croutons  
Grilled Chicken \$15 | Shrimp \$20 | Anchovies \$12

#### GREEK SALAD <sup>GF V</sup>

Lettuce, Feta Cheese, Bell Pepper,  
Black Olives, Red Onion, Cucumber, Tomato, Honey Mustard Dressing  
Grilled Chicken \$15 | Shrimp \$20 | Anchovies \$12

#### CARPACCIO DI MANZO <sup>GF</sup>

Beef Carpaccio, Aged Parmesan, Artichoke, Rocket

#### PULLED PORK BAO BUN

Soused Pineapple, Asian Slaw, Spicy Mayo, Sesame

#### COCONUT SHRIMP & CURRY MONKFISH

Coconut Crusted Shrimp, Curry Monkfish and Chickpeas, Tzatziki, Tamarind Chutney

#### PARMIGIANA DI MELANZANE <sup>V</sup>

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

#### SEARED SCALLOPS <sup>GF/S</sup>

Mint & Green Pea Puree, Parma Ham, Vine Tomatoes

## MAINS

### GRILLED CARIBBEAN SPINY LOBSTER <sup>S</sup>

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

### SPICED SLOW COOKED BBQ BABY BACK PORK RIBS

French Fries, Crispy Salami Salad

### 10 OZ SURREY FARM RIBEYE GF

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

### BEETROOT GNOCCHI <sup>V</sup>

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

### 10 OZ SNAKE RIVER WAGYU STRIPLOIN STEAK GF

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

### BLACKENED CATCH OF THE DAY

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

### PAN SEARED SALMON

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

### CARIBBEAN PUMPKIN CURRY

Basmati Rice, Papadums, Toasted Coconut  
Choice of Free Range Chicken or Shrimp  
Mild or Spicy

### CHARRED OCTOPUS

Citrus Polenta, Creole Jus,  
Spicy Sausage & Peppers

### BAJAN STYLE JERK CHICKEN

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

### BEEF SHORTRIB RIGATONI

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

### VEAL PARMIGIANA

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

## SIDES

Buttered Orange Carrots | Mashed Potatoes | Steamed Vegetables  
Basmati Rice | French Fries | Coleslaw | Whipped Polenta | Sweet  
Potato Fries **\$30**  
Truffle Fries **\$35**

## DESSERTS

### SELECTION OF HOMEMADE ICE CREAM <sup>D</sup>

Madagascar Vanilla Bean with Mixed Berry Compote, Chocolate Chip, Candied Almond,  
Sicilian Pistachio, Rum & Raisin, Raspberry Sorbet, Mango Sorbet, Coconut Lime Sorbet

### BERRY PAVLOVA GF/D

Berry Compote, Fresh Berries,  
Chantilly Cream, Champagne Gel

### MANGO CHEESECAKE GF/D

Mango Compote

### TIRAMISU <sup>D</sup>

Savoiardi, Espresso, Mascarpone  
Mousse, 58% Dark Chocolate

### FRUIT SALAD

Coconut Lime Sorbet,  
Guava Ginger Syrup

### SELECTION OF EUROPEAN CHEESES

Grapes, Lavash Crackers, Celery,  
Homemade Compote

### ALMOND PRALINE TART

Malibu Pineapple Mango Compote,  
Whipped White Chocolate Ganache

### CHOCOLATE FUDGE CAKE

Madagascar Vanilla Ice Cream

### LITTLE STICKY TOFFEE PUDDING <sup>D/N</sup>

Caramel Sauce, Roasted Pecan  
Nuts, Madagascar Vanilla Ice Cream

### VEGAN CHOCOLATE TART

Raspberry Sorbet, <sup>VG</sup>  
Lemon Meringue

### MATCHA SLICE

Homemade Raspberry Jam,  
Coconut Matcha Ice Cream

GF – Gluten Free S – Contains Shellfish V – Vegetarian VG – Vegan 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.