



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

Appetizers

BUTTERNUT SQUASH SOUP ^{GF/VG}

Coconut, Lemongrass and Ginger Emulsion

SALT & PEPPER SQUID

Pepper Jelly, Coriander

CURED KINGFISH CRUDO ^{GF}

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

COCONUT SHRIMP

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

CLASSIC CHICKEN CAESAR SALAD

Grilled Chicken, Romaine Hearts, Caesar Dressing, Croutons

GREEK SALAD ^{GF/V}

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

CARPACCIO DI MANZO ^{GF}

Beef Carpaccio, Parmesan, Artichoke, Rocket

CRISPY PORK BELLY ^{GF/N}

Soy Caramel, Kimchi Style Cabbage,
Spiced Peanuts, Sour Cream

AMAZING SPANISH GAZPACHO ^{GF/VG}

Chilled Tomato Gazpacho,
Cucumber, Red Bell Pepper, Basil

PARMIGIANA DI MELANZANE ^V

Classic Aubergine & Tomato Parmigiana

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

SNAKE RIVER WAGYU STRIPLOIN STEAK ^{GF}

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

BEEF BURGER ^{GF}

Homemade Beef Burger, Onion Relish,
Mozzarella Cheese, French Fries

CARIBBEAN PUMPKIN CURRY ^{GF/VG}

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

SPAGHETTI CARBONARA ^D

Guanciale, Cracked Black Pepper, Aged Parmesan
Chicken | Shrimp

JERK CARIBBEAN LOBSTER & GARLIC SHRIMP ^{GF}

Mixed Leaves Salad, Sweet Potato Fries
(*Supplement \$85*)

BLACKENED CATCH OF THE DAY

Orzo Pasta, Parmesan Sauce, Peas, Corn,
Tomato Fondue, Grilled Broccoli

PAN SEARED MONKFISH ^{GF}

Tikka Masala, Butter Sauce, Wilted Greens,
Spiced Crumb, Pickled Jalapeño & Mango Purée,
Basmati Rice

BEETROOT GNOCCHI ^V

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

SPICED SLOW COOKED BBQ BABY BACK PORK RIBS ^{GF}

Crispy Salami Salad, French Fries

10 OZ SURREY FARM RIBEYE ^{GF}

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

Sides

Buttered Orange Carrots | Mashed Potatoes | Steamed Vegetables | Basmati Rice
French Fries | Coleslaw | Mac & Cheese | 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, Caramel Swirl,
Sicilian Pistachio, Raspberry Sorbet, Mango Sorbet, Rum & Raisin

LITTLE STICKY TOFFEE PUDDING ^N

Salted 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

FRUIT PLATTER

BERRY PAVLOVA ^{GF}

Berry Compote, Fresh Berries,
Chantilly Cream, Champagne Gel

RUM BRÛLÉE ^D

Molasses Shortbread

PASSION FRUIT CHEESECAKE ^{GF}

Salted Caramel Popcorn

MR. WHIPPY'S SOFT SERVE ICE CREAM

Waffle Cone

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