

# Dinner Menu

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### APPETIZERS

<b>Soup of the Day</b> 12	Served with Grilled Homemade Artisan Bread
<b>Bread Selection</b> 14	Served with Roasted Chicken Butter (Vegetarian option with burnt spring onion butter)
<b>Conch Fritters</b> 18	House Spiced Served with Home-Made Cognac Aioli & Leafy Greens
<b>Seasonal Ceviche</b> 22	Soursop & Coconut Marinated Seasonal Ceviche Served with Garden Radish, Cherry Tomato Salsa, Spicy Toasted Peanuts & Maraschino Syrup 🌱 🥜 🥥
<b>Seared Beef Fillet Tataki</b> 28	Served with Mustard Pickle, Crispy Sliced Garlic, Drizzled with Ponzu Dressing with Smoked Eggplant Purée 🌱

### VEGETARIAN OPTION

<b>Grilled Mushroom Bruschetta</b> 14	Truffled & Caramelized Onion Purée, Fresh Greens, Dukkah Mayo served with Parmigiano Reggiano 🌱 🥜
<b>Seasonal Melon</b> 18	Soursop & Coconut Marinated Seasonal Melon Chunks Served with Garden Radish, Cherry Tomato Salsa, Spicy Toasted Peanuts & Maraschino Syrup 🥜
<b>Roasted Beetroot Salad</b> 21	Beetroot Purée, Crispy Goat Cheese, Mixed Greens Tossed in an Apple & Celery Dressing with Walnut & Seed Crumble 🌱



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



SPICY



CONTAINS NUTS

Please be advised the restaurant uses **nuts, dairy, gluten and shellfish** in the kitchen.  
Please inform your server if you have **serious allergies**.

15% Service Charge will be added to your bill

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### MAINS

**Pork Duo** 32 *Honey Mustard Glazed Pork Tenderloin & Belly, Wasabi Infused Potato Purée, Grilled Zucchini, Pickled Mustard Seeds, Crispy Rice Noodles Served with Soy & Ginger Emulsion*

**Jerk Chicken Breast** 36 *Skin-on Chicken Breast, Grilled with Jerk Butter Served with Carrot Puree, Pickled Purple Cabbage, Parmesan Polenta & Breaded Drumlet* 🌶️ 🌶️

**Tomato Glazed Fish of the day** 38 *Grilled, Sautéed Paprika Potatoes & Asparagus, Served with a Sweetcorn Velouté, Lemon & Tomato Infused Oil (Blackened + \$2)* 🌾

**Crab Curry** 40 *Crab Chunks Simmered in a Home-Made Curry Paste with Coconut Milk Served with Jasmine Lime Rice, Tomato & Red Onion Salsa & Grilled Garlic Naan* 🌶️ 🥛

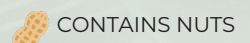
**8oz Beef Fillet** 58 *Sous-vide Beef Fillet, Hand Cut Potato Wedges Tossed in Rosemary and Garlic, Pickled Shallot Purée, Caramelized Shallot Served with Bourbon Peppercorn Sauce* 🍪

**Seared Tuna Steak** 38 *Served with Garlic & Parsley Baby Potatoes, Marinated Kalamata Olives, Tomato Gastrique, Sautéed Green Beans and Cured Egg Yolk Shavings* 🥛

### VEGETARIAN OPTION

**Vegetarian Curry** 21 *Seasonal Vegetables Simmered in a Homemade Curry Paste with Coconut Milk Served with Jasmine Lime Rice, Tomato & Red Onion Salsa with Grilled Garlic Naan* 🌶️ 🥛

**Cauliflower Steak** 25 *Pan Roasted Cauliflower Steak, Roasted Garlic Hummus, Pickled Cauliflower Purée, Dukkah, Roasted Bell Pepper & Coconut Sauce with Turmeric Dusted Rice Noodles* 🌱 🌾 🍪



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### SHARING PLATES

(Serves 2 - 3)

- Caribbean Spiny Lobster**  
52 per lb  
*Roasted with Cajun-Garlic Butter, Served with Grilled Asparagus & Tomato Salad, Parmesan Citrus Rice & Clarified Butter & Sauce Beurre Blanc* 🌾
- Ribeye Steak**  
125  
*26oz Ribeye Steak Served with Seasoned Curly Fries, Balsamic Roast Cherry Tomatoes with Chimichurri & Beef Jus* 🌾

### SIDES ON OFFER (Not available as a Main Dish)

- Potato Puree | 6    Curly Fries | 6    French Fries | 6    Sweet Potato Fries | 6  
Mixed Salad | 6    Coconut Rice | 6    Sautéed Seasonal Veg | 6

### DESSERTS

- Apple Crumble Cheesecake**  
12  
*Creamy Cheesecake with Apple & Rich Crumble Served with a Whipped Vanilla Ganache*
- Orange Bundt Rum Cake**  
14  
*Orange Cake Soaked in Rum, Served with Whipped Salted Caramel, Candied Oranges & Salted Caramel Ice Cream*
- Chocolate & Passion Fruit Tart**  
14  
*Gluten Free Tart Shell Filled with Chocolate Cream & Passion Fruit Jelly Served with Mango Ice Cream* 🌾 🥜

### COFFEE

- Cappuccino | 6    Americano | 5    Latte | 6    Espresso | 4    Tea | 4



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