

DINNER MENU

APPETIZERS & SOUPS

CARPACCIO OF LOBSTER \$50/\$100
Cucumber, Shiso Sprouts, Radishes, Avocado, Citrus-Chili Dressing

CRISPY CONFIT OF CHICKEN "BON BON" \$44/\$88
Mushroom Purée, Pimento Relish, Watercress, Truffle Glaze

(n) (v) WALDORF SALAD \$36/\$70
Pickled Apple, Toasted Walnuts, Celery, Arugula, Blue Cheese Dressing

(v) ORANGE & GRAPEFRUIT PLATTER \$34/\$52
Poached Plums, Toasted Coconut, Fresh Mint

SAUTEED JUMBO SHRIMP \$45/\$90
Sesame-Ginger Noodles, Toasted Nori, Sweet Soy Sauce

SPICED LENTIL SOUP WITH BACON \$34

(v) CHILLED ASPARAGUS SOUP \$32

SORBET
Guava Pineapple \$10

ENTREES

SEARED FILLET OF AHI TUNE (RARE) \$88
Endamame Purée, Poached Mango, Asian Slaw,
Sweet Chili-Mint Dressing

PAN FRIED FILLET OF BARRACUDA \$86
Crushed Buttered Potatoes, Crispy Leeks, Asparagus,
Tomato Compôte, Clam & Saffron Bisque

CHAR GRILLED BREAST OF CHICKEN \$86
Roasted Butternut Squash, Courgette Ribbons, Haricots Verts,
Tomato-Olive Sauce

ROASTED PORK TENDERLOIN \$90
Confit Sweet Potatoes, Wilted Bok Choy, Glazed Apples, Baby Carrots,
Five Spice Jus

FILET MIGNON \$122
Grilled to your preference, Potato Fondant, Cassoulet of Wild Mushrooms,
Scorched Tomatoes, Melted Gorgonzola, Merlot Wine Sauce

(n) (v) LEEK & ASPARAGUS RISOTTO \$70
Asparagus Shavings, Bell Peppers, Pine Nuts, Crispy Leeks

THE GRILL

8 oz Beef Strip Loin \$98	Jumbo Prawns \$90
8 oz Beef Tenderloin \$122	Local Catch \$86
Breast of Chicken \$86	Ahi Tuna \$88

SIDE ORDERS \$15

Sautéed Spinach • Steamed Baby Vegetables • Organice Salad • Caesar Salad
Grilled Tomatoes • Balsamic Glazed Mushrooms • Hand Cut Potatoes
Steamed Rice • French Fries

SAUCES

Béarnaise • Green Peppercorn • Mushroom • Chive Beurre Blanc

Please inform us if you have any special dietary requirements.

(v) VEGETARIAN (n) CONTAINS NUTS

ALL PRICES ARE IN BARBADOS DOLLARS, INCLUSIVE OF VAT AND SUBJECT TO PRODUCT LEVY & 10% SERVICE CHARGE