

Salads

QUINOA "SUPER SALAD" \$35.00 | \$60.00

"ALICE" \$30.00 | \$55.00
Pineapple, Hazelnut

MARKET GREEN LEAVES \$35.00 | \$55.00
Candied Walnuts, Blue Cheese, Orange

HOUSE NIÇOISE \$40.00 | \$75.00
Lettuce, Tomatoes, Olives, Anchovies, Green Beans,
Boiled Eggs

Add: Chicken \$8.00 | Shrimp \$25.00 | Prosciutto \$10.00 |
Tuna \$12.00

Starters

CHILLED GARDEN PEA SOUP \$30.00
Crisp Prosciutto, Mustard Toast, Mint

ASPARAGUS AND MUSHROOM ARANCINI \$40.00
Beetroot Salad, Orange Aioli

HOME CURED SMOKY TUNA \$45.00
Roasted Provençal Salad, Pimento Dressing

PAN ROASTED SHRIMP \$55.00
Grilled Romaine, Chickpeas, Chorizo Sausage

BEEF CARPACCIO \$50.00
Arugula & Fine Herb Salad, Horseradish Sauce Vert,
Aged Parmesan

Sides

HOUSE FRIES \$20.00
Classic OR Spiced

TRUFFLE PARMESAN FRIES \$28.00

CAPONATA \$30.00

**PLANTAIN TOSTONES, ROASTED PEPPER AIOLI -
\$30.00**

BRAISED CHICKPEA CASSOULET \$25.00
Chorizo Sausage

SIDE SALAD \$25.00

From the Grill

PORK SIRLOIN STEAK \$100.00
Apple and Cider Chutney, Sage Butter

AROMATIC LAMB RACK \$150.00
Chermoula Dressing

SALMON FILLET \$105.00
Chimichurri Dressing

8oz BEEF SIRLOIN \$135.00
Truffle Bearnaise

All served with Grilled Corn, Tomato, Herbed Potatoes

Prices shown are in XCD and include ABST. Service charge of 10% will apply.

Mains

LOBSTER AND GINGER TORTELLINI \$50.00 | \$100.00

Clams, Coconut Milk, Grilled Corn, Vegetables & Herbs

SPICY CRUMBED EGGPLANT \$75.00

Ratatouille, Saffron Creamed Lentils, Smooth Olive Tapenade

CATCH OF THE DAY \$85.00 | \$90.00

Grilled, Pumpkin Caponata, Parsley Dressing, Grilled Baguette **OR**
Warm Escabeche Vegetables, Steamed Plantain, Cilantro

PAN ROASTED SALMON \$105.00

Crushed Baby Potatoes, Fennel, Butter Lobster Cream

SUCCULENT CHICKEN BREAST AND THIGH \$85.00

Crushed Sweet Potato, Grilled Broccolini, Sage Jus

LOBSTER & SWEET PLANTAIN THERMIDOR \$150.00

Lobster (off the shell), Steamed Market Vegetables

LOBSTER FRITES \$155.00

Grilled Half Tail Lobster, House Salad, Hand Cut Fries, Garlic Butter Sauce

BEEF TWO WAYS \$135.00

Coffee Grilled Bavette over Carbonade Style Braise Chuck Short Rib, Pumpkin Mash,
Glazed Carrots

6oz PAN ROASTED BEEF TENDERLOIN \$155.00

Market Vegetables, Fondant Potatoes, Buttered Herb & Mustard Jus

Desserts

LEMON BAR \$30.00

Crème Fraiche, Passion Fruit Curd, Blueberries

SOUFFLÉ OF THE DAY \$35.00

GRAPEFRUIT CHEESECAKE \$28.00

Red Wine Glaze, Glazed Citrus Sabayon

RUM CARAMELIZED PINEAPPLE \$30.00

Puff Pastry Biscuit, Carrot Crumb & Ginger Ice Cream

PEPPERED GOAT CHEESE \$35.00

Smoked Watermelon, Fermented Garlic Honey, Croûte

DARK CHOCOLATE AND COCONUT DELICE \$30.00

Espresso Chantilly, Torched Banana

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