

Starters:

Selection of Artisan Bread, Olive Oil, Balsamic	12
Panko Crusted Soft Shell Crab	42
Tomato & Fried Plantain Salsa	
Chef's Soup of the Day	28
Grilled Octopus G.F	44
Olive Tapenade, Pimento Peppers	
Sautéed Jumbo Shrimp	52
Avocado Salsa, Roasted Coconut, Lava Sauce G.F	
Tuna Tartare	48
Shallot, Wakame, Sesame Seed Oil, Spicy Coconut Dressing	
Scorched Burrata	46
Crispy Parma Ham, Sweet Pepper Caponata	
Smoked Salmon Carpaccio	54
Caperberry, Lemon Oil, Chives Cream, Dill Red Onion	
Flying Fish Duo	44
Pâté & Crisp Fried, Siracha Mayo, Mango Pearls	
Pan Seared Atlantic Salmon	52
Salt Fish Buljol, Orzo Salad	
Fish Pot Caesar	36
Garlic Croutons, Cherry Tomato, Parmesan	
Add Fish \$20, Chicken \$16, Shrimp \$26	
Almond Crusted Goat's Cheese	48
Carpaccio Beetroot, Arugula, Balsamic Reduction	
Prosciutto Platter	48
Bocconcini, Drunken Prunes, Sundried Tomato, Olive Oil	

Sides:

Truffle Mash	22
Buttered Seasoned Vegetables	18
French Fries, Sweet Potato Fries	18
Grilled Broccoli	24
Flavoured Basmati Rice	16
Local Herb Mash	18
Truffle Wedges, Parsley, Parmesan, Aioli	24

Pastas, Risottos & More

Alfredo Pasta,	46
Add Fish \$20, Chicken \$16, Shrimp \$26	
Spicy Seafood Risotto,	82
Mushrooms, Onions, Cherry Tomatoes Parmesan, Mascarpone	
Linguine Alle Vongole	64
Clams, Onions, Wine, Butter, Parsley, Tomato	
Char Grilled Beef Short Rib	68
Garlic Cream Spaghetti, Parmesan Crackers	
Wild Mushroom Ravioli	64
Roasted Portobello Mushroom, Garlic Cream, Truffle Honey	
Spicy Lobster Risotto *	84
Onions, Cherry Tomatoes Parmesan, Mascarpone	
Vegetable Wok (Contains Nuts)	48
Add Fish \$20, Chicken \$16, Shrimp \$26	
Noodles, Ginger & Soy Sauce Sesame, Peanut Crumble,	
Caribbean Curry	48
Add Fish \$20, Chicken \$16, Shrimp \$26	
Flavoured Basmati Rice, Pineapple Chutney, Roasted Coconut,	

All prices are in Barbados Dollars, inclusive of VAT and Subject to Product Levy and 12.5% Service Charge.



|| 3 Course Menu | Starter/Main/Dessert | \$125 ||
|| *Steak Au Poivre, Spicy Lobster Risotto \$10 Supp || G.F- Gluten Free ||

Mains

Grilled Market Fish	72
Lemon, Olive, Tomato Red Onion, Potato	
Pan Roasted Stone Bass	76
Chorizo White Bean Cassoulet, Sautéed Broccolini	
Shellfish Broil	76
Prawns, Crab Claws, Clams, Mussels, Wine, Butter, Fries	G.F
The Fish Pot Fish 'n' Chips	76
Beer Battered Cod, Tartare Hollandaise	
Seafood "Cioppino"	78
Spiced Tomato, Grilled Garlic Bread, Lava Sauce	
Saffron Roasted Cauliflower	62
Herb Gnocchi, Tomato Coulis, Dakkar Spice	
Steak Au Poivre "Creekstone Farms" * G.F	88
10oz Striploin, Grilled, Frites, Arugula, Au Poivre Sauce	
Braised Lamb Shank and Red Wine Pie	78
Cheesy Topped Mash, Spring Greens	
Grilled Chicken Breast Caper Béarnaise	70
Black Rice and Braised Lentils Wilted Spinach	
BBQ Baby Back Ribs	82
Buttered Corn Cobette, Grilled Pickle, French Fries	