

Starters:

Selection of Artisan Bread, Olive Oil, Balsamic	12
Flying Fish Dou	42
Pate & Crisp Fried, Sriracha Mayo, Mango Pearls	
Chef's Soup of the Day	28
Grilled Octopus G.F	44
Olive Tapenade, Pimentos Peppers	
Sauteed Jumbo Shrimps	52
Pineapple Chutney, Roast Coconut, Lava Sauce G.F	
Tuna Tartare	48
Shallot, Wakame, Sesame Seed Oil, Spicy Coconut Dressing	
Insalata Di Burrata	46
Heirloom Tomatoes, Basil, Pinenuts, Balsamic, Truffle Oil	
Smoked Salmon Carpaccio	54
Caperberry, Lemon Oil, Chives Cream, Dill Red Onion	
Salt & Pepper Squid	40
Lemon Wedge, Aioli	
Pan Seared Atlantic Salmon	52
Pickled Sea Cat, Fried Calamari, Balsamic,	
Fish Pot Caesar	36
Garlic Croutons, Cherry Tomato, Parmesan	
Add Fish \$20, Chicken \$16, Shrimp \$26	
Beet & Goat Cheese	48
Roquette, Walnuts, Balsamic Reduction	G.F
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
Flavored Basmati Rice	16
Local Herbs Mash	18
Truffle Wedges, Parsley, Parmesan, Aioli	24

Pastas, Risottos & More

Alfredo Pasta,	46
Add Fish \$20, Chicken \$16, Shrimp \$26	
Spicy Seafood Risotto,	78
Mushrooms, Onions, Cherry Tomatoes Parmesan, Mascarpone	
Linguine Ale Vongole	64
Clams, Onions, Wine, Butter, Parsley, Tomato	
Char Grilled Beef Short Rib	68
Garlic Cream Spaghetti, Parmesan Crackers	
Wild Mushroom Ravioli	64
Roast Portobello Mushroom, Garlic Cream, Truffle Honey	
Spicy Lobster Risotto *	84
Onions, Cherry Tomatoes Parmesan, Mascarpone	
Vegetable Wok	48
Add Fish \$20, Chicken \$16, Shrimp \$26	
Noodles, Ginger & Soy Sauce Sesame, Peanuts Crumble,	
Caribbean Curry	48
Add Fish \$20, Chicken \$16, Shrimp \$26	
Flavored 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 is not Automatic please let server aware if selected

Mains

Grilled Market Fish	72
Jerk Rice 'n' Peas, Crispy Okra, Tomato Fried Plantain Salsa	
Barramundi, Sweet Chili, Teriyaki	76
Noodles, Mango Lime Yoghurt, Spiced Granola	
Shellfish Broil	74
Prawns, Clams, Mussels, Wine, Parsley, 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	
Skillet of Garlic Mushrooms & Roast Cauliflower	62
Scented Basmati Rice, Spice Tomato	
Steak Au Poivre "Creekstone Farms"* G.F	88
10 oz Striploin, Grilled, Frites, Arugula, Au Poivre Sauce	
Braised Lamb Shank,	78
Sweet Potato Mash, Roast Vegetables, Thyme Jus	
Grilled Chicken Breast	70
Spiced Almond Tabbouleh, Avocado Salsa, Lime Yoghurt	
BBQ Baby Back Ribs	82
Sweet Corn Salsa, Grilled Pickle, French Fries	

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