

Starters:

Selection of Artisan Bread, Olive Oil, Balsamic	12
Wild Mushroom Ravioli	43
Roast Portobello Mushroom, Garlic Cream, Truffle Honey	
Chef’s Soup of the Day	24
Grilled Octopus G.F	42
Fish Pot Potato Salad	
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	38
Lemon Wedge, Aioli	
Pan Seared Atlantic Salmon	52
Pickled Sea Cat, Fried Calamari, Balsamic,	
Fish Pot Caesar	34
Garlic Croutons, Cherry Tomato, Parmesan	
Add Fish \$20, Chicken \$16, Shrimp \$26	
Beet & Goat Cheese	46
Roquette, Walnuts, Balsamic Reduction	G.F
Cured Charcuterie Board	52
Aged Cured Meats, Pickles, Olives & Cheese	
(For Two Persons)	

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: *

Alfredo Pasta,	44
Add Fish \$20, Chicken \$16, Shrimp \$26	
Spicy Seafood Risotto,	78
Mushrooms, Onions, Cherry Tomatoes Parmesan, Mascarpone	
Linguine Ale Vongole	62
Clams, Onions, Wine, Butter, Parsley, Tomato	
Spicy Lobster Risotto	82
Onions, Cherry Tomatoes, Parsley, Parmesan, Mascarpone	
Char Grilled Beef Short Rib	66
Garlic Cream Spaghetti, Parmesan Crackers	

All prices are in Barbados Dollars, inclusive of VAT and Subject to Product Levy and 10% Service Charge.
 3 Course menu is not Automatic please let server aware if selected

Mains

Grilled Market Fish	64
Flavored Basmati Rice, Asparagus, Lemon Butter Puttanesca	
Moules Mariniere Frites G.F	66
Onions, Parsley, Wine, Butter, Lemon Juice, Fries	
The Fish Pot Fish ‘n’ Chips	68
Beer Battered Cod, Tartare Hollandaise	
Seafood “Cioppino”	78
Spiced Tomato, Grilled Garlic Bread, Lava Sauce	
*Chargrilled Caribbean 1/2 Lobster Tail	95
Garlic Oil, Herbs Mash, Steamed Vegetables, <i>Sup. \$10</i>	
Saffron Pan Roast cauliflower	58
Braised Lentils du Puy, Heritage Potatoes, Roast Peppers	
Vegetable Wok	46
Noodles, Ginger & Soy Sauce Sesame, Peanuts Crumble,	
Steak Au Poivre “Creekstone Farms” G.F	82
10 oz Rib Eye, Grilled, Frites, Arugula, Au Poivre Sauce	
Caribbean Chicken Curry	61
Flavored Basmati Rice, Pineapple Chutney, Roasted Coconut,	
Braised Lamb Shank,	73
Sweet Potato Mash, Roast Vegetables, Thyme Jus	
Grilled Chicken Breast	68
Spiced Almond Tabbouleh, Avocado Salsa, Lime Yoghurt	
BBQ Baby Back Ribs	
Crisp Mac ‘n’ Cheese, Sweet Corn Salsa, Grilled Pickle	78

|| 3 Course Menu | Starter/Main*/Dessert | \$125 ||
 || G.F- Gluten Free ||