



SALAD & SOUP

Local Organic Salad

blue cheese, bosch pear, maple glazed pecans, dried cranberries, citrus dressing (v) \$14

Ashland Farm Romaine 'Caesar Style'

pesto crouton, grilled pancetta, shaved aged parmesan, caesar dressing \$14

Chicken Laksa

spicy chicken dumplings, shiitake mushroom and lemongrass soup \$13

Fire Roasted Sweet Potato Soup

muscovy duck confit, portobello mushroom ravioli \$15

Tempura Tuna Roll

soba noodle, red onion marmalade, fennel, citrus ponzu \$18

APPETIZER

'Dragon Roll'

spicy crab, cucumber and pepper inside out roll, mango, tobiko \$20

Seared Hudson Valley Foie Gras

seared diver scallop, banana bread french toast, mango vanilla chutney \$27

Napoleon Grilled Vegetable

goat cheese, roasted beets, strawberry and aged balsamic, cinnamon pecans (v) \$16

Pineapple Local Rum Cured Atlantic Salmon

herbs and salmon cake, cucumber pineapple jam \$18

Crab, Chorizo and Corn Risotto

truffle oil, corn foam \$19

Conch Cannelloni

salmon moussaline, aromatic vegetable brunoise, pesto foam, beet chips \$15

(V) Vegetarian

Prices are quoted in US Dollars and are subjected to 11% Government Tax and 10% Service Charge.
8% is charge for a party of 6 and more.

FROM THE GRILL served with Gratin Potatoes, Vegetable Fricassee, Mango Béarnaise

| | | |
|------|-----------------------|------|
| 8oz | USDA Prime Tenderloin | \$50 |
| 14oz | USDA Prime Strip Loin | \$50 |
| 14oz | Pork Cutlet | \$38 |
| 8oz | Alaskan Salmon Filet | \$35 |

Sides

\$7

Gnocchi - aromatic couscous - cauliflower gratin - garden vegetables - creamed spinach
black bean & banana mash - charred vegetable - truffle mac & cheese

SEAFOOD

South Caicos Red Snapper (grilled or pan seared)

shrimp and chorizo ravioli, creamed spinach, 'mai tai' foam and salsa verde \$38

Wild Branzino Filet

pan seared, crab, grape mash, asparagus, tomato beurre blanc, macadamia nuts \$43

Jerk & Rum Marinated Chilean Sea Bass

aromatic couscous, mango compote \$44

Caribbean Spiced Mahi-Mahi, Oxtail Spring Roll

fire roasted corn, cumin salsa, black bean, roasted banana mash, coconut chili broth \$34

SURF & TURF

Roasted Australian Cannon of Lamb, Bacon Wrapped Diver Scallop

focaccia herb crust, gratin potato, rosemary olive jus \$49

Honey BBQ Free Range Chicken Breast, Shrimp Tempura

roasted pineapple, yam & coconut salad, cilantro mojo dressing \$37

Grilled 6oz Prime Beef Tenderloin, Jerk & Rum Marinated Chilean Sea Bass

truffle mac & cheese, baby vegetable bundle, horseradish, mushroom jus \$55

VEGETARIAN

Creamy Blue Cheese Gnocchi

cherry tomatoes, wilted baby spinach, pine nuts, white wine cream sauce \$32

Curried Pumpkin and Sage Risotto

sun blushed tomatoes, arugula, pear, pecan, aged parmesan \$32

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