



## MONDAY DINNER

**Chilled Cucumber Soup** *Bds \$35*  
Coconut Milk & Cilantro

**Tomato, Olive & Island Goat Cheese Flatbread** *Bds \$45*  
Basil, Chilli, Rocket, Extra Virgin Olive Oil

**House Smoked Mahi Mahi** *Bds \$50*  
Lemon Blinis, Pickled Radish & Cucumber

**Baked Stuffed Red Peppers** *Bds \$50*  
Pine Nuts, Parmesan, Spinach, Parsley (Gluten-Free)

**Beef Carpaccio** *Bds \$55*  
Horseradish, Rocket, Parmesan, Black Pepper & Olive Oil

## MAINS

*Including a Choice of Two Sides*

**Island Lobster Tagliatelli** *Bds \$100*  
Basil, Thyme, Parsley, Chilli, Garlic & Cherry Tomatoes

**Pan Fried Catch of the Day, Lemon & Herb Butter Sauce** *Bds \$80*

**Garlic Marinated 8oz Rib Eye Steak, Salsa Verde** *Bds \$120*

**Pan Roasted Breast of Duck, Port & Thyme** *Bds \$85*

**Thai Green Chicken Curry, Charred Roti, Tamarind Sauce** *Bds \$80*

## SIDES

Organic Island Salad Greens & Herbs  
Tabbouleh with Quinoa, Cucumber, Mint, Cilantro & Harissa  
Okra with Cilantro & Scotch Bonnet \* Creamed Spinach  
Garlic Sautéed Seasonal Island Greens \* Crushed Herby Courgettes  
Sweet Potato Mash with Lime Salsa \* Sweet Potato Fries \* Coconut Rice

## DESSERTS

**Lime Glazed Pineapple** *Bds \$35*  
Passion Fruit & Vanilla Cream

**Chocolate Soufflé** *Bds \$35*  
Vanilla Ice Cream

**Grilled Mango with Coconut Panna Cotta** *Bds \$35*


**Seasonal House Ice Creams & Sorbets** *Bds \$35*

*Ice Creams:* Peanut Butter, Rum & Raisin,  
Salted Caramel, Chocolate, Coffee, Vanilla.  
*Sorbets:* Tamarind, Coconut, Pineapple, Sorrel,  
Mango, Guava, Passion Fruit  
*Three scoops, served with a  
Rum & Ginger Snap, Almond Tuile  
or Peanut & Chocolate Cookie*


Fresh Ginger, Mint, Turmeric, Lemon, Island Bush Remedy Sleepy Tea  
Harney's Japanese Sencha, Organic Green Tea or Rooibos Chai

Choice of Coffee *Bds \$15*  
Add a shot of House Rum to your Coffee *Bds \$10*

**Homemade Truffles** *Bds \$20*  
for Two, made with Bajan Agape Chocolate



All prices are in Bds \$ & include both  
VAT & Product Development Levy but are  
subject to an additional 10% service charge.



Almost all our food, whether  
fished or farmed, is sourced from  
local organic suppliers.



# WEDNESDAY DINNER



**Green Pea Soup, Parmesan Tuile** Bds \$35

**Gruyère Cheese Soufflé** Bds \$45  
Wilted Island Greens

**Spinach Mousse** Bds \$45  
Parmesan Cream

**Burrata Bruschetta** Bds \$60  
Peas, Broad Beans, Radishes, Mint, Parsley  
on Focaccia or Gluten Free Bread

**Kingfish Tartare** Bds \$50  
Pickled Cucumber, Dill, Ginger, Plantain Crisp

## MAINS

*Including a Choice of Two Sides*

**Peppered Barracuda, Cucumber & Cilantro Relish** Bds \$80

**Seared Sesame Tuna** Bds \$80  
Crispy Ginger, Chilli, Coriander & Mint

**Garlic Marinated 8oz Rib Eye Steak, Salsa Verde** Bds \$120

**Pistachio Crusted Breast of Chicken, Pan Roasted, Dijon & Rosemary** Bds \$80

**Penne with Courgettes, Herbs & Parmesan** Bds \$75

## SIDES

Organic Island Salad Greens & Herbs

Organic Persian Cucumber Salad with Mint & Cilantro

Kale & Quinoa \* Sautéed Bora Beans

Spinach Sautéed with Garlic & Olive Oil \* Creamed Sweet Corn

Sweet Potato Fries \* Garlic Potato Mash \* Coconut Rice

## DESSERTS

**Island Chocolate Scotch Bonnet Mousse** Bds \$35  
Coconut Cream Chantilly

**Cinnamon Caramelised Banana Split** Bds \$35  
Vanilla Ice Cream, Chocolate,  
Caramelised Popcorn & Nut Topping

**Rum & Coffee Tiramisu** Bds \$35

**Seasonal House Ice Creams & Sorbets** Bds \$35

*Ice Creams:* Peanut Butter, Rum & Raisin,  
Salted Caramel, Chocolate, Coffee, Vanilla.


*Sorbets:* Tamarind, Coconut, Pineapple, Sorrel,  
Mango, Guava, Passion Fruit

*Three scoops, served with a  
Rum & Ginger Snap, Almond Tuile  
or Peanut & Chocolate Cookie*

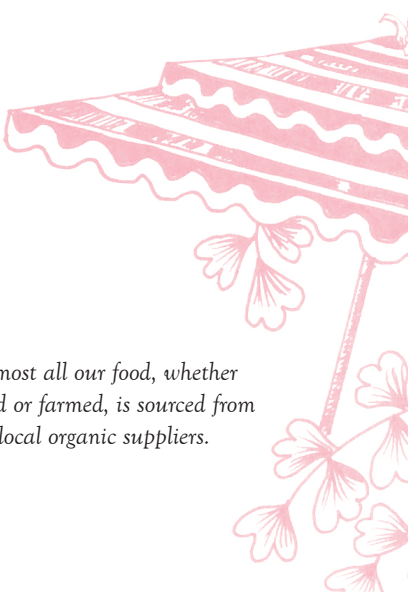
Fresh Ginger, Mint, Turmeric, Lemon, Island Bush Remedy Sleepy Tea  
Harney's Japanese Sencha, Organic Green Tea or Rooibos Chai

Choice of Coffee Bds \$15 Add a shot of House Rum to your coffee Bds \$10

**Homemade Truffles** Bds \$20  
for Two made with Bajan Agape Chocolate



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## THURSDAY DINNER

**Sashimi Tuna Bds \$40**  
Endives, Ginger, Soy, & Sesame

**Twice Baked Goat Cheese Soufflé Bds \$50**  
Red Onion Marmalade

**Caribbean Fish Cake Bds \$50**  
Cucumber & Cilantro, Garlic Aioli  
or Hot Pepper Jelly

**Cuban Avocado, Watercress  
& Red Onion Salad Bds \$45**

**Barracuda Gravadlax Bds \$45**  
Plantain Crisp, Mustard & Cilantro

### MAINS

*Including a Choice of Two Sides*

**Fettucini with Cherry Tomatoes, Chilli, Olives, Basil & Parmesan Bds \$75**

**Grilled Peppered Lobster, Pickled Cucumber Bds \$100**

**Roasted Snapper, Chilli, Sesame & Soy Bds \$90**

**Pistachio Crusted Lamb, Chimichurri Bds \$85**

**Beef Tenderloin Fillet, Gremolata Bds \$125**

### SIDES

Organic Island Salad Greens & Herbs \* Cumin & Lime Roasted Carrots

Tabbouleh with Quinoa, Cucumber, Mint, Cilantro & Harissa

Buttered Christophene with Thyme \* Sautéed Bora Beans

Spinach Sautéed with Garlic & Olive Oil \* Creamed Sweet Corn

New Potatoes, Peas & Cilantro \* Garlic Potato Mash \* Coconut Rice

### DESSERTS

**Banana, Peanut & Caramel Chocolate  
Ice Cream Sundae Bds \$35**

**Lemon Cheese Cake Mousse Bds \$35**  
Keto & Sugar Free

**Passion Fruit Soufflé Bds \$35**  
Ice Cream of Choice

**Seasonal House Ice Creams & Sorbets Bds \$35**

*Ice Creams:* Peanut Butter, Rum & Raisin,  
Salted Caramel, Chocolate, Coffee, Vanilla.

*Sorbets:* Tamarind, Coconut, Pineapple, Sorrel,  
Mango, Guava, Passion Fruit


*Three scoops, served with a  
Rum & Ginger Snap, Almond Tuile  
or Peanut & Chocolate Cookie*

Fresh Ginger, Mint, Turmeric, Lemon, Island Bush Remedy Sleepy Tea  
Harney's Japanese Sencha, Organic Green Tea or Rooibos Chai


Choice of Coffee Bds \$15

Add a shot of House Rum to your Coffee Bds \$10

**Homemade Truffles Bds \$20**  
for Two, made with Bajan Agape Chocolate



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# SATURDAY DINNER

**Pumpkin Flatbread, Island Goat Cheese Bds \$50**  
Coconut Pesto & Pumpkin Seeds

**Barracuda Gravadlax Bds \$45**  
Mustard, Cilantro, Plantain Crisp

**Lobster Bisque Bds \$45**

**Spinach Mousse Bds \$45**  
Parmesan Cream

**Snapper Sashimi Bds \$45**  
Coconut Cream, Micro Greens, Fresh Herbs

## MAINS

*Including a Choice of Two Sides*

**Pan Fried Catch of the Day, Green Herb Sauce Bds \$80**

**Green Vegetarian or Chicken Coconut Curry, Roti & Pepper Jelly Bds \$75/\$80**

**Island Lobster Tagliatelli Bds \$100**  
Basil, Thyme, Parsley, Chilli, Garlic & Cherry Tomatoes

**Honey & Ginger Glazed Duck Breast, Grainy Mustard Bds \$85**

**Beef Tenderloin Fillet, Gremolata Bds \$125**

## SIDES

Organic Island Salad Greens & Herbs

Organic Persian Cucumber Salad with Mint & Cilantro

Spinach Sautéed with Garlic & Olive Oil \* Sautéed Bora Beans

Buttered Christophene with Thyme \* Sweet Potato Fries

New Potatoes, Peas & Cilantro \* Coconut Rice

## DESSERTS

**Grand Marnier Soufflé Bds \$35**  
Coconut Ice Cream

**Flourless Chocolate Cake Bds \$35**  
Salted Caramel Sauce, Vanilla Ice Cream

**Butterscotch Banana Sundae Bds \$35**  
Caramelised Pecans & Popcorn

**Seasonal House Ice Creams & Sorbets Bds \$35**

*Ice Creams:* Peanut Butter, Rum & Raisin,  
Salted Caramel, Chocolate, Coffee, Vanilla.

*Sorbets:* Tamarind, Coconut, Pineapple, Sorrel,  
Mango, Guava, Passion Fruit

*Three scoops, served with a  
Rum & Ginger Snap, Almond Tuile  
or Peanut & Chocolate Cookie*

Fresh Ginger, Mint, Turmeric, Lemon, Island Bush Remedy Sleepy Tea  
Harney's Japanese Sencha, Organic Green Tea or Rooibos Chai

Choice of Coffee Bds \$15 Add a shot of House Rum to your Coffee Bds \$10

**Homemade Truffles Bds \$20**  
for Two, made with Bajan Agape Chocolate

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# SUNDAY DINNER

**Sashimi Tuna Bds \$40**  
Crispy Ginger, Endives & Sesame Seeds

**Smoked Duck Breast Salad Bds \$50**  
Pomegranate Vinaigrette

**Charred Cherry Tomatoes Bds \$45**  
Chilli Cilantro Yoghurt, Basil & Pine Nuts

**Caribbean Fish Cake Bds \$50**  
Cucumber & Cilantro, Garlic Aioli  
or Hot Pepper Jelly

**Lobster Bruschetta Bds \$60**  
Pickled Red Onion & Cucumber, Micro Greens, Mango & Dill

## MAINS

*Including a Choice of Two Sides*

**Rigatoni with Leafy Greens, Virgin Olive Oil & Parmesan Bds \$75**

**Pan Fried Catch of the Day, Lemon & Herb Butter Sauce Bds \$80**

**Blackened Lobster Tail, Sauce Vierge Bds \$100**

**Chargrilled 8oz Ribeye Steak, Chimichurri Bds \$120**

**Vegetarian or Chicken Coconut Korma Bds \$75/\$80**  
Roti, Tamarind Sauce, Hot Pepper Jelly

## SIDES

Organic Island Salad Greens & Herbs \* Grilled Vegetables  
Creamed Sweet Corn \* Buttered Christophene with Thyme  
Sautéed Bora Beans \* Spinach Sautéed with Garlic & Olive Oil  
Garlic Potato Mash \* Sweet Potato Fries \* Coconut Rice

## DESSERTS

**Mint & Pistachio Chocolate Fridge Cake Bds \$35**  
Vanilla Crème Chantilly

**Caramelised Banana Soufflé Bds \$35**  
Peanut Butter Ice Cream

**Vanilla Bean Panna Cotta Bds \$35**  
Pineapple Mango Compote, Almond Tuile

**Peanut Butter Mousse Bds \$35**  
Keto & Sugar Free

**Seasonal House Ice Creams & Sorbets Bds \$35**

*Ice Creams:* Peanut Butter, Rum & Raisin,  
Salted Caramel, Chocolate, Coffee, Vanilla.  
*Sorbets:* Tamarind, Coconut, Pineapple, Sorrel,  
Mango, Guava, Passion Fruit  
*Three scoops, served with a  
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