



STARTERS

Coconut Tempura Lobster Bds \$48
Garlic Aioli Dip

Coconut Tempura Zucchini Bds \$35
Garlic Aioli Dip

Coconut Corn Fritters Bds \$35
Hot Pepper Sauce

Yellowfin Tuna Tartar Bds \$47
Pickled Ginger, Cilantro, Toasted Sesame Seeds

Snapper Sashimi Bds \$48
Coconut Cream, Micro Greens & Fresh Herbs

Grilled Chicken Spiedini Bds \$44/\$57
Peanut Sauce

Classic Gazpacho, Croutons Bds \$33

Cucumber & Asparagus Soup Bds \$33

Twice Baked Cheese Soufflé Bds \$35
(15 minutes) Hot Pepper Sauce

SALADS

Chicken Caesar Salad Bds \$47/\$57
Grilled or Blackened

Lobster Caesar Salad Bds \$58/\$68
Grilled or Blackened

Smoked Mahi Mahi Salad Bds \$55/\$65
Cucumber, Pickled Radish, Lemon Aioli

Fresh Local Yellowfin Tuna Niçoise Bds \$68

Island Greens Salad Bds \$40/\$50
Local Goat Cheese, Avocado, Mint & Mango

Smoked Duck Breast Salad Bds \$47/\$57
Pomegranate Dressing

SANDWICHES, CUTTERS & BURGERS

*On Bread of Choice: Focaccia, Brioche, Gluten-Free, Multigrain, Wholewheat or White
Served with Frites or Green Salad & Tomato Ketchup, House Banana Ketchup or Hot Pepper Jelly*

Homemade Beef Burger Bds \$70
Brioche Bun, Cheddar, Blue or Hatchman's Goat Cheese

Chicken Club Sandwich Bds \$55
Bacon, Avocado, Cheddar, Tomato

Grilled Spiced Flying Fish Cutter Bds \$60
Toasted 'Salt Bread', Hot Pepper Jelly, Pickled Cucumber, Sweet Potato Crisp

Flatbread Pizza Bds \$60
Choice of Tomato, Rocket, Chilli, Black Olives, Chorizo, Mozzarella, Parmesan, Basil, Oregano, Anchovies, Capers

Pumpkin Flatbread, Island Goat Cheese Bds \$60
Pumpkin Seeds & Coconut Pesto

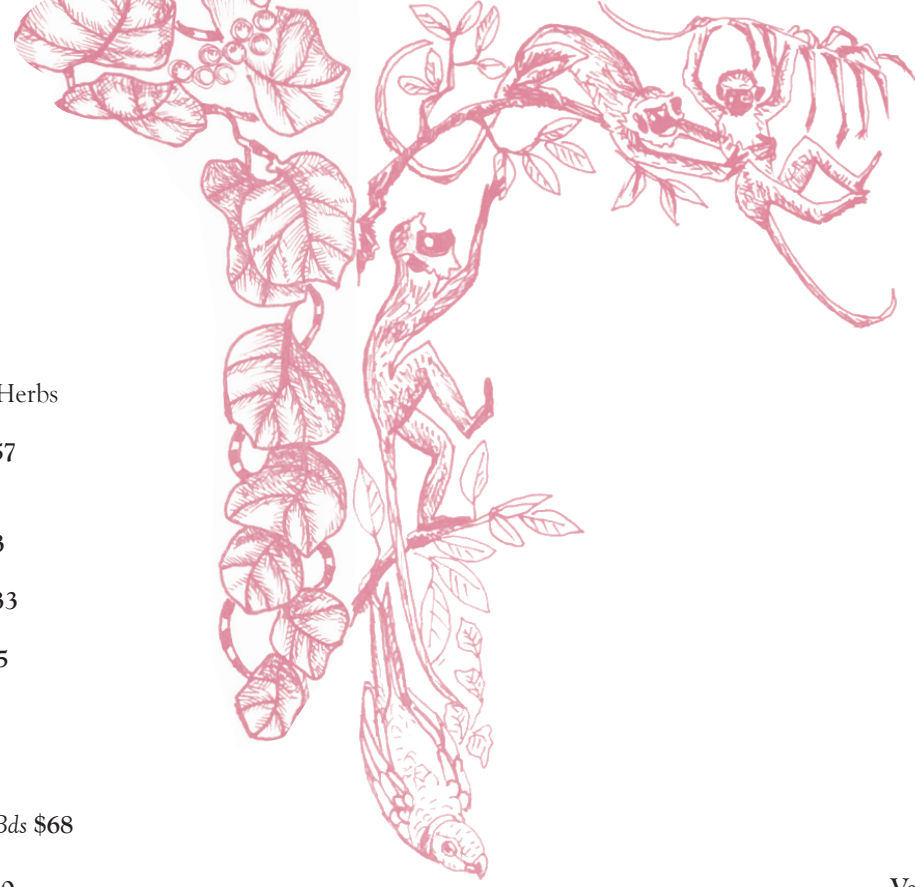
Grilled Cheese Sandwich Bds \$50
Caramelised Onion & Pepper Jelly

Grilled Chicken Roti Bds \$70
Tamarind Sauce

Curried Eggplant & Potato Roti Bds \$60
Tamarind Sauce

Grilled BBQ Chicken Quesadilla Bds \$60
Cheddar, Red Onion, Cilantro, Sour Cream & Guacamole

Burrata Bruschetta Bds \$60
Peas, Beans, Herbs & Chilli



MAINS *Including a Choice of Two Sides*

Lemongrass Coconut Fish Curry Bds \$75
Roti, Tamarind Sauce, Pepper Passion Fruit or Hot Pepper Jelly

Catch of the Day Bds \$75
Blackened, Grilled or Pan Seared
Chimichurri, Pepper Jelly or Parsley Butter Sauce

Pan Seared Snapper in a Herb Sauce Bds \$75

Linguini with Lobster Bds \$90
Garlic, Chilli, Sundried Tomatoes, Parsley, Lemon & Extra Virgin Olive Oil

Vegetarian or Chicken Coconut Korma Bds \$65/\$75
Roti & Tamarind Sauce, Pepper Passion Fruit or Hot Pepper Jelly

Seared Beef Salad Bds \$90
Beans, Peas, Basil & Mint

Capelli d'Angelo Pasta Bds \$65
Cherry Tomatoes, Garlic, Rosemary & Parmesan

SIDES

Seasonal Organic Island Salad Greens
Organic Persian Cucumber & Cilantro Salad
Local Greens Sautéed with Olive Oil & Garlic
Grilled Seasonal Vegetables
Okra with Scotch Bonnet, Cilantro & Lime
Quinoa & Kale
Baby Potatoes with Herbs
Coconut or Jasmine Rice
Frites



DESSERTS

**Pistachio Brownie &
Coconut Macadamia Brownie Bds \$40**
Sharing plate for 2

Mango & Lime Mousse Bds \$35
Keto & Sugar Free

Cinnamon Caramelised Banana Flambée Bds \$35
Vanilla Ice Cream & Caramelised
Nut Crumble

Lemon Posset 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
Served with a Rum Ginger Snap, Almond Tuile
or Peanut & Chocolate Cookie*

Fresh Ginger, Mint, Turmeric or Lemon Tea Bds \$15

Coffee of Choice \$15 Coffee with Rum Bds \$25

Homemade Truffles for 2 Bds \$20

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.*