



Prix Fixe Menu ***BBD \$228.00 Three Courses***

Appetizers

BUTTERNUT SQUASH SOUP *GF/VG*
Coconut, Lemongrass and Ginger Emulsion,
Toasted Coconut

SALT & PEPPER SQUID
Sweet Chili Sauce, Coriander

AMAZING SPANISH GAZPACHO *GF/VG*
Chilled Tomato Gazpacho, Cucumber,
Red Bell Pepper, Basil

CURED KINGFISH CRUDO
Coconut Tiger's Milk, Fermented Pepper Purée,
Cucumber, Coriander, Sweet Potato Crisps

COCONUT SHRIMP
Coconut Panko Crusted Shrimp,
Chili & Ginger Spiced Quinoa, Candied Lemon

CLASSIC CAESAR SALAD
Lettuce, Caesar Dressing, Croutons
Add Grilled Chicken **\$15** | Shrimp **\$20** | Anchovies **\$12**

GREEK SALAD *GF*
Lettuce, Feta Cheese, Bell Pepper,
Black Olives, Red Onion, Cucumber,
Tomato, Honey Mustard Dressing

CARPACCIO DI MANZO *GF/D*
Beef Carpaccio, Parmesan, Artichoke, Rocket

PARMIGIANA DI MELANZANE *V/D*
Classic Aubergine & Tomato Parmigiana

CRISPY PORK BELLY *GF/D/N*
Soy Caramel, Kimchi Style Cabbage,
Spiced Peanuts, Sour Cream



Main Course

PAN-SEARED MONKFISH ^{GF/D}

Basmati Rice, Tikka Masala,
Butter Sauce, Wilted Greens, Spiced Crumb,
Pickled Jalapeño & Mango Purée

GRILLED CARIBBEAN LOBSTER & GARLIC SHRIMP ^{GF}

Mixed Leaves Salad, Sweet Potato Fries
(Supplement \$85)

SPICED SLOW COOKED BBQ BABY BACK PORK RIBS ^{GF}

Crispy Salami Salad, Skinny Fries

BLACKENED CATCH OF THE DAY ^D

Orzo Pasta, Parmesan Sauce, Peas, Corn,
Tomato Fondue, Grilled Broccoli

SPAGHETTI CARBONARA ^D

Smoked Bacon, Parmesan Crisp
Add Chicken \$15 | Shrimp \$25

CARIBBEAN PUMPKIN CURRY ^{GF}

Basmati Rice, Papadums, Toasted Coconut
Free Range Chicken Thighs **\$15 ^{GF}**
Tiger Prawns **\$25 ^{GF} (Mild or Spicy)**

10 OZ SURREY FARM RIBEYE ^{GF/D}

Mixed Leaves Salad, Garlic Butter, Skinny Fries
(Supplement \$55)

BEEF BURGER ^D

Homemade Beef Burger, Onion Relish,
Mozzarella Cheese, Skinny Fries

Add Bacon \$5 | Heritage Fried Egg \$7

GNOCCHI SORRENTINA ^V

Oven Baked Gnocchi with Tomato Sauce,
Buffalo Mozzarella, Parmesan Cheese, Basil

DOUBLE TOMATO PIZZA

Add Salami \$15 | Chicken \$15 | Shrimp \$25
Heirloom Tomatoes, Mozzarella, Tomato Sauce

Sides

Buttered Orange Carrots | Mashed Potatoes | Steamed Vegetables | Basmati Rice
French Fries | Coleslaw | Mac & Cheese | Sweet Potato Fries

\$25 Supplement

Truffle Fries

\$35 Supplement

Desserts

SELECTION OF HOMEMADE ICE CREAM & SORBET

Madagascar Vanilla Bean with Mixed Berry Compote, Chocolate Chip, Caramel Swirl,
Sicilian Pistachio, Raspberry Sorbet, Mango Sorbet, Rum & Raisin

LITTLE STICKY TOFFEE PUDDING ^{N/D}

Salted Caramel Sauce, Roasted Pecan Nuts,
Madagascar Vanilla Ice Cream

TIRAMISU ^D

Biscotti Savoiardi, Espresso,
Mascarpone Mousse, 58% Dark Chocolate

CHOCOLATE FUDGE CAKE ^D

Madagascar Vanilla Ice Cream

FRUIT PLATTER

MR. WHIPPY'S SOFT SERVE ICE CREAM ^D

Waffle Cone

BERRY PAVLOVA ^{GF/D}

Berry Compote, Fresh Berries, Chantilly Cream,
Champagne Gel

MANGO CHEESECAKE ^{GF/D}

Chunky Mango Coulis

RUM BRÛLÉE ^D

Molasses Shortbread

GF - Gluten Free **S** - Contains Shellfish **VG** - Vegan **V** - Vegetarian **N** - Contains Nuts **D** - Contains Dairy
Prices are listed in Barbados Dollars, inclusive of 10% VAT, and 2.5% Levy Tax & are subject to 12.5% Service Charge.