



Prix Fixe Menu ***BBD \$199.00 Three Courses***

Appetizers

SPLIT PEA AND HAM SOUP

Curried Split Peas, Shredded Ham, Chili Oil

SALT & PEPPER SQUID

Pepper Jelly, 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

Romaine Hearts, 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
Add Grilled Chicken **\$15** | Shrimp **\$20** | Anchovies **\$12**

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 COD

Tikka Masala, Butter Sauce, Wilted Greens, Spiced Crumb,
Pickled Jalapeño & Mango Purée, Basmati Rice (*Supplement \$30*)

SNAKE RIVER WAGYU TOMAHAWK STEAK

Truffle Red Wine Jus (with any two sides)
(For Two to Share) \$250 Per Person

QP CHRISTMAS PLATTER

Ham, Turkey, Pigs in the Blanket, Mac & Cheese,
Festive Rice, Bajan Stuffing,
Sautéed Vegetables, Creole Gravy

½ JERK 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 \$20 | Shrimp \$30

CARIBBEAN PUMPKIN CURRY ^{GF}

Basmati Rice, Papadums, Toasted Coconut,
Free Range Chicken \$20 ^{GF}
Tiger Prawns \$30 ^{GF} (Mild or Spicy)

10 OZ SURREY FARM RIBEYE ^{GF/D}

Mixed Leaves Salad, Garlic Butter,
Skinny Fries
(*Supplement \$65*)

BEEF BURGER ^D

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

BEETROOT GNOCCHI ^V

Beetroot, Coconut, Charred Asparagus,
Pickled Onions, Coriander, Goats Cheese,
Crispy Kale, Candied Walnuts

Sides

Buttered Orange Carrots | Mashed Potatoes | Steamed Vegetables | Basmati Rice
French Fries | Coleslaw | Mac & Cheese | Sweet Potato Fries
(*\$30 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

MR. WHIPPY'S SOFT SERVE ICE CREAM ^D

Waffle Cone

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

BAJAN GREAT CAKE

XO Rum Cream, Nutmeg Ice Cream

BERRY PAVLOVA ^{GF/D}

Berry Compote, Fresh Berries,
Chantilly Cream, Champagne Gel

RUM BRÛLÉE ^D

Molasses Shortbread

MANGO CHEESECAKE ^{GF/D}

Chunky Mango Coulis

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.