

A La Carte Menu

Starters

- Hand Dived Scallop Ceviche- Papaya Souskai, Split Sauce, Cress (GF) \$50
Confit Chicken Croquettes- Crispy Prosciutto, Garlic Aioli, Micro Greens \$47
Spiced Cauliflower Soup- Brioche Croutons, Green Oil(V) \$45
Seared Tuna Roll- Siracha Mayo, Crispy Onions, Wakame Salad 7(GF) \$50
Quinoa Tabbouleh Salad- Whipped Feta, Lemon Dressing, Herbs(V) \$45
Compressed Watermelon Salad- Heirloom Tomatoes, Pickled Red Onions, Burrata \$47
Add to your salad: Chicken Breast \$12 | Shrimp \$18| Tuna \$15

Entrees

- Pan Seared Market Fish- Spiced Coconut Broth, Mussels, Gnocchi- Market Value
NY Striploin 12 oz- Garlic Pomme Puree, Buttered Asparagus, Red Wine Jus(GF) \$130
Roast Lamb Rack- Crushed Potatoes, Baba Ganoush, Chargrilled Egg Plant(GF) \$90
Pork Tenderloin- Seasoned Rice, Charred Cabbage, Mustard Jus (GF) \$80
Roasted Vegetable Lasagna- Roasted Vegetables, Bechamel, Tomato Sauce(V) \$65
Wild Mushroom Risotto- Green Oil, Parmesan Crisp(V) \$65
Spring Cous Cous Salad- Crispy Chicken, Salad, Harissa- \$70
Shrimp Linguine- Cherry Tomatoes, Chili Oil, Basil (V)- \$75
Chicken Ballotine- Pomme Pave, Sauteed Vegetables, Velouté (GF)- \$77
32oz Potterhouse Steak for Two-Truffle Mac& Cheese, House Slaw, Sauteed Potatoes- \$250

Sides

- Green Leaves Salad (Vegan) (GF)- \$18
Bacon Mac & Cheese- \$27
Sweet Potato Fries (V)- \$19
Local Steamed Vegetables (V) \$22

Desserts

- Chocolate Fondant- Cherries, Chocolate Crumbs, Vanilla Ice-Cream(V) \$37
Warm Coconut Rice Pudding- Rum Poached Pineapple, Mango Gel, Coconut Tuille(V) \$35
Salted Caramel Choux Buns- Strawberries, Crème Patisserie, Salted Caramel Ice-Cream(V) \$37
Carrot Cake Cheesecake- Candied Walnuts, Spiced Ice-Cream(V) \$36

(V) – Vegetarian (GF) – Gluten Free (Vegan) - Vegan

All prices are in Eastern Caribbean Dollars and do not include 10% service charges

