



MENU

APPETIZERS

CAESAR SALAD - \$39
CHOPPED ROMAINE HEARTS, PARMESAN
CRISP, CROUTONS, CLASSIC CAESAR
DRESSING,
(ADD GRILLED CHICKEN -\$12 OR SHRIMP
SKEWER - \$20)

QUINOA TABBOULEH - \$45
WHIPPED FETA, LEMON DRESSING, HERBS
(VT)

SMOKED FISH DIP - \$48
LAVASH, PINEAPPLE RELISH, PICKLES

SOUP OF THE DAY - \$32

SALT FISH ACCRA - \$35
LOCAL HOUSE SALTED FISH, HERBS,
SRIRACHA MAYO

GREEN LEAVES SALAD - \$35
SOUR LEMON VINAIGRETTE
(V) (VT) (GF)

GAMBAS AL AJILLO - \$78
SPANISH, SAUTÉED PRAWNS, GARLIC, CHILI,
OLIVE OIL, PAPRIKA, POTATOES
(TWO PEOPLE TO SHARE)

SEASONAL CEVICHE - \$46
LIME, CILANTRO, AVOCADO, TORTILLAS
CHIPS, CHILLI OIL

SIDES

GREEN LEAVES SALAD - \$18
SOUR LEMON VINAIGRETTE (V) (GF)

TRUFFLE MAC & CHEESE (VT) - \$25
ADD BACON (\$8)

ROASTED VEGETABLES - \$18
PICKLED MUSTARD SEEDS (V)

SWEET POTATO FRIES (V) (VT) - \$17

ENTREES

**PAN SEARED MARKET
FISH - \$95**
ASPARAGUS, FINGERLING POTATOES,
VIERGE SAUCE

ROAST LAMB RACK - \$120
MINTED CRUSHED POTATOES, ROASTED
VEGETABLES, MALBEC JUS (GF)

**NY STRIPLOIN (12 OZ)
- \$130**
CRISPY POTATOES, HOUSE SALAD,
BALSAMIC ONIONS (GF)

**SHORT RIB PAPPARDELLE
- \$89**
SHORT RIB RAGOUT, SAN MARZANO
TOMATOES, FRESH PASTA

**MARKET FISH SANDWICH
- \$45**
TARTAR SAUCE, TOMATO, SLAW, LIME
VINAIGRETTE, BUN

**BACON CHEESE BURGER
- \$49**
SMOKED BACON, MELTED AMERICAN
CHEESE, TOMATO, ONIONS

**PAPPARDELLE PESTO -
\$70**
GREEN VEGETABLES, PARMESAN
CHEESE (V)

DESSERTS

RUM CAKE - \$30
EGG NOGG SAUCE, VANILLA ICE CREAM

VANILLA CRÈME BRULÉ - \$30
TROPICAL FRUIT SALAD

(VT)-VEGETARIAN (GF)-GLUTEN FREE (V)-VEGAN

ALL PRICES ARE IN CARIBBEAN DOLLAR AND ARE SUBJECT TO TAX & SERVICE CHARGE



DRINKS MENU

CHAMPAGNE

GLS

BTL

LANGLET, BRUT		\$160
HENRI DOSNON, BRUT		\$200
HENRI DOSNON, ROSE		\$250

SPARKLING WINE

LA JARA, PROSECCO BRUT	\$30	\$90
LA JARA, PROSECCO ROSE	\$32	\$95
PINOT GRIGIO, ROSE		\$100

ROSE WINE

DOMAINE DE PIQUE ROQUE, FRANCE	\$27	\$95
STUDIO MIRAVAL		\$110
DOMAINE MONTROSE, PRESTIGE		\$120

WHITE WINE

MONTMEYRAC, SEMI SWEET WHITE	\$25	\$85
DOMAINE GUILLAMAN, FRISSON AUTOMNE, PETIT & GROS MANSENG 2019		\$95
PIPONE, WHITE BLEND, ARGENTINA		\$95
VIDIGUEIRA, ANTAO VAZ, PORTUGAL 2018		\$135
CORAL DO MAR, ALBARINHO, SPAIN 2021		\$145
PESSEGUEIRO, WHITE DOURO, PORTUGAL 2021		\$180



DRINKS MENU

RED WINE

GLS

BTL

PIPONE, MALBEC 2022	\$27	\$95
CATENA, MALBEC, ARGENTINA 2020		\$95
BOTT FRERES, PINOT NOIR, FRANCE 2021		\$95
DESCORBE, DOURO, PORTUGAL 2019		\$95
REPLICA, CABERNET SAUVIGNON 2020		\$150
CHATEAU CARRONE ST. GEMME, FRANCE 2016		\$165
PESSEGUEIRO, RED DOURO, PORTUGAL 2020		\$180
ST. FRANCIS, CABERNET SAUVIGNON, CALIFORNIA		\$180
SIGNATURE BY LA FONT DU LOUP, FRANCE 2019		\$220

CLASSIC COCKTAILS

GLS

APEROL SPRITZ – APEROL, PROSECCO, SODA WATER	\$30
BELLINI – PROSECCO, PEACH LIQUEUR, PEACH PUREE	\$30
MARGARITA – WHITE TEQUILA, TRIPLE SEC, LIME JUICE & AGAVE SYRUP (OPTIONAL)	\$30
NEGRONI – GIN, CAMPARI, RED VERMOUTH	\$30
DAIQUIRI – WHITE RUM, LIME JUICE & SIMPLE SYRUP	\$25
DARK & STORMY – DARK RUM, GINGER BEER, LIME JUICE & SIMPLE SYRUP	\$25
MAI TAI – DARK RUM, WHITE RUM, TRIPLE SEC, LIME JUICE & SIMPLE SYRUP	\$28
PLANTER'S PUNCH – DARK RUM, ORANGE JUICE, PINEAPPLE JUICE, LIME JUICE & SIMPLE SYRUP	\$25
PINACOLADA – WHITE RUM, COCONUT RUM, COCONUT CREAM, PINEAPPLE JUICE, LIME JUICE	\$28
MOJITO – WHITE RUM, FRESH MINT, FRESH LIME, BROWN SUGAR, SODA WATER	\$25

BEERS

HEINEKEN / GUINNESS STOUT	\$12
PITON	\$11



DRINKS MENU

LIQUEURS

GLS

BAILEY'S	\$22
CAMPARI	\$15
DISARONNO	\$22
KAHLUA	\$22

GIN

BOMBAY SAPHIRE	\$30
GORDON'S	\$22
TANQUERAY	\$30

VODKA

SMIRNOFF	\$15
TITO'S	\$28
STOLICHNAYA	\$20
GREY GOOSE	\$35

TEQUILA

AGAVITA BLANCO	\$16
AGAVITA REPOSADO	\$20



DRINKS MENU

RUM

GLS

BOUNTY COCONUT	\$15
CHAIRMAN'S SPICED	\$18
CHAIRMAN'S RESERVE	\$18
FORGOTTEN CASK	\$25
MOUNT GAY X.O	\$30
MOUNT GAY ECLIPSE	\$35
ADMIRAL RODNEY PRINCESA	\$35
ADMIRAL RODNEY ROYAL OAK	\$40
ADMIRAL RODNEY FORMIDABLE	\$45

SCOTCH WHISKY

BLACK & WHITE	\$17
DEWAR'S WHITE LABEL	\$20
E&J	\$15
E&J APPLE	\$17
JOHNNY WALKER RED LABEL	\$18
JOHNNY WALKER BLACK LABEL	\$32
MCALLAN 12 YEARS	\$55

AMERICAN WHISKY

JACK DANIELS	\$28
JACK DANIELS HONEY	\$30
MAKER'S MARK	\$35
WOODFORD RESERVE	\$45



DRINKS MENU

BRANDY AND DESERT WINE

GLS

COURVOISIER	\$25
HENNESSY V.S	\$45
TAWNI PORT	\$15

NON-ALCOHOLIC DRINKS

COCA COLA / SPRITE / GINGER ALE / TONIC WATER / CLUB SODA	\$7
CRANBERRY / ORANGE / GRAPEFRUIT / PINEAPPLE / MANGO	\$9
STILL WATER	\$10
SPARKLING WATER	\$20
COFFEE – ESPRESSO	\$12
COFFEE – CAPPUCINO	\$15