



dinner

Our dinner menu features the freshest ingredients, as far as possible locally sourced from farms and fishermen on the island. Our plan is to extend this 'farm to table' approach with more and more of our ingredients supplied by these trusted sources.

We prepare our delectable dishes with passion, fusing Caribbean, European and Asian flavours and presenting them as a feast for the eyes, as well as the appetite.

To Start

Soup of the day (Seasonal)	\$18
Crispy Calamari Garlic Aioli, Cilantro, Lemon	\$28
Apple & Fennel Salad Mixed Greens, Toasted Walnuts, Pickled Onion, Avocado Vinaigrette (Dairy & Gluten Free)	\$22

Mains

Catch of the Day Beet & Garlic Puree, Sauteed Broccolini; Pineapple Pico De Gallo (Gluten & Dairy Free)	\$42
Portobella Mushroom & Spinach Risotto Muhammara, Crème Fraiche, Aged Parmesan; House Made Cassava Cracker (Gluten Free)	\$36
Peppercorn Crusted Beef Tenderloin Potato Croquette, Melting Shallots; Port-Rosemary Sauce	\$48

Sides

Sautéed Garlic Kale with Crispy Bacon	\$12
Steamed White Rice	\$4
Steamed Assorted Vegetables	\$12



All prices are subject to 18% service charge and 10% VAT

Dessert Menu

Selections of Homemade Sorbets / Ice Creams \$12

(Per scoop)

Vanilla Bean Crème Caramel \$20

Berries Compote; Avocado Sorbet
(Gluten free)

Orange Flourless Slice \$20

Orange Segments; Coconut Flakes; Turmeric Sorbet
(Dairy & Gluten Free)

Fresh Fruit Platter \$16

Mint & Ginger Sorbet
(Dairy & Gluten Free)

Hot Beverages

Coffee \$6

French Press Coffee

Tea \$5

English Breakfast, Earl Gray Tea
Chamomile, Peppermint, Green Tea

Homemade Ginger Tea \$7

