



lunch

Our lunch 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.



Appetisers:

Beetroot Hummus \$20

Flatbread; Baby Vegetables; Cilantro

Gambas Al Ajillo \$28

Jumbo Prawns Sautéed in Garlic, Pepper Flakes,
Deglazed with Lemon & Sherry, Rustic Sourdough

From the garden:

Baby Romaine Caesar \$22

Shaved Parmesan, Poached Egg; Seasoned Focaccia Croutons

Garden Salad \$20

Artisan Mixed Greens, Red Onion, Carrot Ribbons, Heirloom Cherry Tomato,
Cucumber; Local Citrus Vinaigrette

Watermelon Salad \$22

Watermelon, Tomatoes, Feta Cheese, Pickled Onions, Mint,
Pistachio; Balsamic Reduction

You may want to add:

Adobo Grilled Chicken \$14

Blackened Fresh Catch \$16

Grilled Mojito Colossal Shrimp \$16

Healthier Side

Seared Sesame Tuna Salad \$28

Wakame salad, Avocado, Sticky Rice; Wasabi Mayo

Grilled Fruit and Ancient Grain Salad \$24

Barley, Quinoa, Kale, Garbanzo, Grilled Tropical
Fruit; Creamy Pomegranate Dressing

Big Plates

Choices of Sweet Potato Fries / Regular Fries

Grouper Fingers \$34

Kalik Battered, Green Pea Puree, Citrus Remoulade

Jerk Chicken Wrap \$30

Lettuce, Heirloom Tomato, Sharp Cheddar,
Pickled Onion; Jerk Kiwi Dressing

Island Fish Tacos \$34

Tropical Cabbage Slaw, Mango Pineapple Salsa, Avocado Aioli

Wagyu Burger \$32

Soz Wagyu Beef Patty, Caramelized Onion & Bacon
Jam; Tomato, White Cheddar

Lentil & Mushroom Smashed Burger \$28

Boursin Cheese, "Springland Farm Arugula", Tomato

The Sides

Herbs, Parmesan & Truffle Fries \$12

Regular Fries \$8

Sweet Potato Fries \$10

Garden Salad \$10

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



dinner

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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, Sautéed 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

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 \$20

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

