

Smoked Haddock and Pancetta Tart - Roasted Scallop, Sweet Corn Chowder and Pickled Apple

Warm Salad of Crispy Duck Leg - Pickled Watermelon, Carrots, Sugar Snaps, Chili and Cashew Nut Dressing, Fragrant Herbs

Italian Buffalo Mozzarella - Caponata Vegetables, Torched Artichokes, Chili Scented Olive Oil, Grilled Focaccia

Fresh Caribbean Tuna Tartare - Wakame Seaweed, Avocado, Spicy Soy Dressing, Radish and Sesame Rice Crackers

Mushroom, Chestnut and Chicken Ravioli - Sweet Vermouth, Chicken Butter Sauce, Black Pepper, Cranberries and Crispy Sage

MAINS

Beef Tenderloin – Roasted & Carved, Sautéed Brussel Tops, Truffled Dauphinoise Roasted Shallots,
Crispy Braised Beef Shin and a rich Bordelaise Sauce

Herb Crusted Cutlets of Lamb - Crispy Shoulder, Pea and Mint Risotto, Grilled Asparagus and Whipped Feta Cheese

Grilled Caribbean Lobster Tail - Bouillabaisse Sauce, Mussels, Clams, Squid, Saffron Poached Potatoes,
Grilled Sweet Pepper, Mango and Herb Aioli

Lemon and Pepper Grilled Chicken Skewers - Roasted Red Pepper Hummus, Homemade Grilled Flat Bread, Carrot, Beetroot and Pomegranate Salad, Crispy Sweet Potato Fries

Sesame and Coconut Crusted Salmon Fillet - Shrimp Gyoza, Sticky Rice, Stir Fried Vegetables, Fragrant Coconut, Ginger and Cilantro Broth

Tandoori Spiced Paneer Cheese - Curried Green Lentil, Sweet Pepper Chutney, Carrot, Beetroot, and Almond Salad, Crispy Plantain

DESSERTS

Plum Pudding (Flambé) - Coconut Ice Cream, Brandy Crème Anglaise, Italian Meringue, Brandy Snap Tuile

Chocolate Fudge Cake - Hazelnut Brittle, White Chocolate Ice Cream, Salted Caramel Sauce

Coconut and Mango Panna Cotta (V.) - Lemon Crumble, Mango Passion Compote,
Coconut and Lime Sorbet

Caramalized Banana Tarte Tatin - Crème Anglaise, Cinnamon Ice Cream, Salted Caramel

Snicker Cheesecake - Homemade Vanilla Ice Cream, Crème Anglaise, Orange Caramel, Sesame Seed Tuile



PRICES ARE QUOTED IN BARBADOS DOLLARS, INCLUSIVE OF 2.5% LEVY TAX, 10% VAT AND SUBJECT TO 12.5% SERVICE CHARGE.

