



Dinner Menu

APPETIZER

Soup of the Day \$16

Smoke Salmon salad \$45

Macerated Vegetables with Capers, Black olive & Granny smith apple

Crab & Pickled Cucumber \$42

Burnt Orange, stewed Red Bell Pepper, Avocado Coulis

Prosciutto Salad \$40

Organic vegetables, Feta cheese, Pine nuts, Papaya, Honey Mustard dressing

Seared Scallops \$42

Butternut squash risotto, Crispy Capers, soft herbs, balsamic reduction

Grilled Herb Chicken Breast \$35

Warm Red onion & Goat's cheese Tart, Beetroot, Red Bell pepper gel

Sautéed Mushroom Risotto \$38

Soft herbs, petit vegetables, Parmesan, Truffle oil

Chicken liver Parfait \$33

Apple & Raisin Chutney, Brioche

Entrée

West Indian Curry \$42

Basmati Rice, Vegetables, Poppadum, Mango Chutney

Add Any

Chicken \$22 Shrimp \$24 Beef \$24 Fish \$22

Grilled Shrimp Linguine \$65

Cremini Mushroom, Organic Vegetables, Roasted Garlic Cream Sauce

Honey & Cinnamon Duck Breast \$78

Braised Cabbage, Whipped Potato, Wild Berry Sauce

Catch of the Day (Grilled, Blackened, Pan- Fried) \$60

Basil Potato puree, Grilled Vegetables, Spicy Tomato Jam, Citrus Veloute

12oz Certified Angus Beef Ribeye Steak \$85

Sautéed Potato, Wilted Spinach, Pickle Red onion salad, Red Wine Jus

Braised Lamb Shank \$68

Sweet potato puree, sauté vegetable, Caribbean spices, Lamb gravy

Thai Lobster Curry \$90

Jasmine Rice, Organic Greens, Green Thai Curry Sauce

Seared Herb Pocketed Chicken Breast \$59

Red Pepper & Chive Crushed Potato, Sautéed Vegetables, Tarragon Sauce

**Please Advise Your Server of Any Allergies. All Prices Listed Are In BDS\$ and Inclusive Of 17.5% V.A.T
10% Service Charge will be added to the final bill. This Menu is Created by Chef Wilwore Jordan**