

# DINNER MENU

### STARTERS

soup of the day - \$18

hot & cold

ribbons of prosciutto with quinoa - \$38

honey grilled cantaloupe, Manchego, herbed quinoa, 12yr old Bonini Modena Balsamic vinegar

slivers of tuna - \$39

sticky coconut-rice, mango, pickled ginger, wasabi soy

chilled seafood ceviche - \$35

avocado, orange segments, caper & cilantro salsa

pepper-custed beef carpaccio - \$35

pickled beetroot & rocket salad, parmesan shavings, extra virgin oliveoil

salmon trio - \$35

beetroot marinated, tartare & smoked salmon with foccacia toast, baby radish salad & English mustard vinaigrette

lightly poached shrimp cocktail - \$36

heart of palm. red-onion, romaine, saffron & dill aioli

grilled king prawns - \$45

chilli & lemon butter

warm octopus bruschetta - \$38

tomatoes, oregano, Manchego, green beans, garlic olive-oil

parmesan fried calamari - \$35

green salad, sweet-chilli tartare sauce

seared sea-scallops - \$40

black-bean ragout, red curry aioli, cilantro dressing

confit of duck leg - \$36

mushroom risotto, sundried tomato pesto, basil-oil

stuffed portabella mushroom - \$35

caponata salad, chickpea puree, mozzarella

#### SALADS

### fishpot caesar salad - \$34

romaine, grape tomatoes, garlic croutons, roasted garlic & anchovy dressing

tomato & buffalo mozzarella - \$30

kalamata olives with pistachio pesto

roasted butternut squash & quinoa salad - \$36

stilton crumbs, radish, mint, honey-roasted apple dressing

blue crab salad - \$34

panani-grilled brioche, mixed leaves, avocado-mole, poached egg-yolk lemon aioli

mesclun salad - \$30

marinated artichokes, bamboo shoots, oven-dried blueberries, feta, balsamic vinaigrette

## VEGETARIAN

linguine - \$52

artichokes, egg-plant, zucchini ribbons, tomato, lemon-chilli olive oil

kasmiri style vegetable curry - \$48

with basmati rice, poppadum & mango chutney

mushroom & green-pea risotto - \$55

sundried-tomato pesto, basil oil





Prices In Barbados Dollars (BBD\$)

Please advise the wait staff if you have allergies to any food product. Kindly note that smoking is not allowed.

Prices include VAT. Service charge is NOT included - gratituity at your discretion.

A 10% Service Charge will be added to parties of 6 or more persons. We accept local debit cards, VISA & MasterCard only.



# DINNER MENU

**MAINS** 

fresh catch of the day (pan fried or grilled) - \$60 chef's creation with local ingredients & Bajan delight

baked atlantic salmon - \$68 creole garlic-butter, warm kale & spinach salad

herb crusted ahi tuna (seared rare) - \$64 mange-tout, greenpeppercorn sauce, red wine reduction

**baja style garlic shrimp - \$75** grilled broccoli florets, white-wine butter sauce

**cumin-seared scallops - \$72** zucchini noodles, tomato chutney, light curry-cream

lightly cajun chicken breast - \$64 creamed bok-choy, tarragon jus

**braised lamb shank -** \$65 oven-dried tomatoes, mint sauce, lamb jus

pan roasted porkloin - \$70 spicy eggplant relish, light Thyme jus

grilled angus filet mignon - \$95

\*\$40 Supplement Meal-Plan/ MAP/ Lux.Link Confit Anjou-pear, bordelaise sauce

grilled caribbean lobster (seasonal) - \$98
\*\$50 Supplement Meal-Plan/MAP/Lux.Link Dill butter - OR - "ALFRESCO"

served with your choice of a side - basmati rice, crushed new-potatoes, pureed coconut sweet potato, garlic mash

**EXTRAS** 

fries - \$15 steamed vegetables - \$15 whipped garlic mash - \$12 garden salad - \$15



