



To Start

LAMB BOUILLON

Callaloo, Aromatic Herbs
Brunoises of Vegetables
11USD | 30ECD

SORREL CURED SALMON GRAVLAX

Dill Cream, Candied Sorrel, Hibiscus Petal Jam
Pickled Red Onion, Pennépis
14USD | 38ECD

RAGU OF SMOKED CHICKEN

Homemade Pappardelle Pasta
Shaved Parmesan, Basil Pesto
13.5USD | 36ECD

CHEF'S SEAFOOD CAKE

Saltfish Rouille, Avocado Cream
Grilled Calamari Tentacles, Tomato Salsa
15USD | 40ECD

GRILLED FETA SALAD

Coconut Oil, Baby Tomato, Crystalized Cashew
Cucumber, Roasted Sweet Potato
10.5USD | 28ECD

 VEGAN |  VEGETARIAN |  GLUTEN FREE |  DAIRY FREE |  CONTAINS NUTS

PRICES ARE SUBJECT TO 10%VAT & 10% SERVICE CHARGE.
PLEASE INFORM YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY REQUIREMENTS



Main Course

JERK SPICED GRILLED SUPREME CHICKEN

Oven Dried Tomatoes, Grilled Honey Glazed Provisions
Baby Leaves, Thyme Jus
28.5USD | 76ECD

COCONUT CURRY LAMB SHANK

Dehydrated Mango, Passion Fruit Chimichurri
Callaloo Rice, Roasted Carrot Butter
34USD | 92ECD

SWORDFISH WELLINGTON

Dasheen Dauphinoise, Duxelles of Herbs & Saltfish
Seasonal Market Finds Ratatouille
36USD | 96ECD

BAY GARDEN BURGER

Rum Glazed Pork Belly, Beef Patty, Barbeque Onions
Jerk Spiced Fermented Butter, Fries
27USD | 72ECD

LEMONGRASS INFUSED SEAFOOD ONE POT

Shrimps, Scallops, Mussels, Poached Fish
Island Spiced Chermoula, Coconut Jasmine
35USD | 94ECD

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Supplementary

ISLAND SPINY LOBSTER

Prepared: Grilled with Lemon-Garlic Butter

Thermidor Style: with Cream Sauce, Dijon Mustard, Gratinated with Cheese

HALF 43USD | 115ECD

WHOLE 74USD | 200ECD

LINZ HERITAGE BEEF RIBEYE / STRIPLOIN

Ground Provision Boulangère, Baby Vegetables

Creole Peppercorn, Onion Rings

RIBEYE 71USD | 190ECD

STRIPLOIN 62USD | 165ECD

FRENCH LAMB RACK

Roasted Garlic & Mint Brushed Lamb

Cumin Pureed Carrots, Thyme Demi Glass

41 USD | 110ECD

CRISPY EGG ROLLED SHRIMP

Smoked Herring Mousseline, Pineapple Relish

Jerk Spiced Rice N' Peas, Souskai Butter, Aioli

29USD | 78ECD

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Dessert

COCOA NIB & COFFEE MOUSSE

Crispy Fried Bananas, Fruit Compote
10USD | 26ECD

ISLAND SEASONAL FRUIT CAKE

Roasted Cashew, Chairman's Spice Glaze, Chantilly Cream
9USD | 24ECD

SOURSOP PANNA COTTA

Passion Fruit Soup
10USD | 26ECD

VARIATION OF BANANAS

Banana Beignet, Caramelized Bananas
Banana Ice Cream
9USD | 24ECD

FRUIT SALAD

with Zesty Tamarind Sabayon
8.5USD | 22ECD

HOMEMADE SORBET

8.5USD | 22ECD

HOMEMADE ICECREAM

8.5USD | 22ECD

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