



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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