



To Start

ANISEED INFUSED ROASTED TOMATO SOUP

Grilled Cheese Mini Wrap

Basil Oil

10.5USD | 28ECD

FRIED GARLIC BAKES VOL AU VENT

Creamy Jerk Spiced Chicken Pieces, Chili Oil

Spinach Pesto, Shaved Parmesan

13USD | 34ECD

VARIATION OF CONCH

Lucian Souskai, Conch Fritters

Baby Leaves, Crispy Banana

16USD | 42ECD

HOME-CURED BONITO TUNA CRUDO

Tumeric Cured Tuna, Rum Grilled Pineapple

Jalapeño Rings, Coconut Vinaigrette, Cilantro

15USD | 40ECD

ISLAND SPICE VEGETABLE PAKORAS

Beet Hummus, Baby Leaves Salad

Coconut Vinaigrette, Fruit Chutney

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

PLANTAIN & HERB COATED PORK CHOPS

Roasted Garlic & Dijon Paste, Golden Apple Jam
Sweet Potato Spring Roll
30.5USD | 82ECD

SURF & TURF

Oxtail Ravioli, Grilled Kale
Pan Seared Trigger Fish, Market Vegetables
36.5USD | 98ECD

CASHEW NUT & HONEY CRUSTED MAHI-MAHI

Ragu of Vegetables, Grilled Bok Choy
Plantain Anna, Ginger Beurre Blanc
33USD | 88ECD

SMOKED PIMENTO SPICE CHICKEN SUPREME

Roasted Dasheen & Bacon Sauce
Grilled Bok Choy, Vegetable Brunoise
29USD | 78ECD

COCONUT MARINATED TOFU

Mixed Bean Ragu, Steamed Jasmine Rice
Tropical Chutney
25.5USD | 68ECD

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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
15USD | 40ECD

SOURSOP PANNA COTTA

Passion Fruit Sauce
12USD | 32ECD

VARIATION OF BANANAS

Banana Beignet, Caramelized Bananas
Banana Ice Cream
13.5USD | 36ECD

FRUIT SALAD

with Zesty Tamarind Sabayon
7USD | 18ECD

HOMEMADE SORBET

6USD | 16ECD

HOMEMADE ICECREAM

6USD | 16ECD

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