



To Start

GREEN FIG & CHICKEN ASK! SOUP

Mild Curry & Chicken Backs Broth
Island Spices, Market Vegetables, Fresh Herbs
10.5USD | 28ECD

COCONUT CURRY SEAFOOD CREPE

Aromatic Herb, Tumeric
Pineapple & Cucumber Salsa, Chimichurri
14USD | 38ECD

SALTFISH ARANCINI

Seasoning Pepper Sofrito, Cucumber Relish
Jollof Rissotto, Tomato Chutney
13USD | 34ECD

GRILLED OCTOPUS SALAD

Paprika Aioli, Sauce Verge
Grilled Pineapple
16USD | 42ECD

POTATO & COURGETTE GALETTES

Melted Brie, Roasted Squash, Mushroom
Poached Eggs, Arugula Salad, Harissa Dressing
11.5USD | 30ECD



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

LINE CAUGHT FISH

Dasheen & Saltfish Gnocchi, Roasted Saltfish Carbonara
Sun Dried Tomato Pesto
34.5USD | 92ECD

SPICY HERB RUB BEEF FLAT IRON

Double Fried Smash Potatoes
Tamarind Bearnaise, Grilled Vegetables
33USD | 88ECD

GREEN CURRY CHICKEN

Steamed Rice in Banana Leaf, Curry Butter
Fried Onions, Pineapple & Pepper Chutney
28.5USD | 76ECD

VEGETABLE STACK

Homemade Pasta Sheets, Mushroom Fricasse
Braised Leek, Harissa Cream, Chili Oil
25.5USD | 68ECD

SPICY & STICKY SURF & TURF SKEWER TACOS

Sticky Pork Belly, Spicy Shrimp, Vegetable Slaw
Corn Tortilla, Potato Cubes, Remoulade
36.5USD | 98ECD



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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

BABA AU RHUM

Chairman's Spice Poached Fruits
Cinnamon & Nutmeg Syrup, Chantilly Cream
9.5USD | 25ECD

COCOA NIB & COFFEE MOUSSE

Crispy Fried Bananas, Fruit Compote
15USD | 40ECD

SEASONAL FRUIT CRÈME BRÛLÉE

Bounty Caramel
9USD | 24ECD

FRUIT SALAD

with Zesty Tamarind Sabayon
7USD | 18ECD

HOMEMADE SORBET

6USD | 16ECD

HOMEMADE ICECREAM

6USD | 16ECD



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