



To Start

SHRIMP BISQUE

Cream, Aromatic Herbs
Brunoise of Vegetables
12USD | 32ECD

TEMPURA OF CURRIED LAMB BALLS

Mint Aioli, Baby Leaves
Chili-Tumeric Oil, Green Chutney
14USD | 38ECD

GREEN BANANA & SALTFISH CYLINDERS

Chadon Beni Mayonnaise
Papaya Jam, Grilled Fish Eggs
13USD | 34ECD

HOT & CRUNCHY CHICKEN SLIDER

Green Papaya Slaw, Fried Bakes
Pickled Onion Mayo, Baby Leaves
11.5USD | 30ECD

PINEAPPLE, BEETROOT & GOAT CHEESE TART

Aged Balsamic, Caramelized Walnuts
Warm Honey, Dried Apples
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

BRAISED SHORT RIBS

Creamed Spinach, Garlic Mash Potato
Ragu of Vegetables
33USD | 88ECD

WHOLE GRILLED SNAPPER

Green Fig Hash, Coconut Jerk Sauce
Sweet Chili, Sauce Verte
34USD | 92ECD

LUCIAN CREOLE SPICED SEAFOOD

Oxtail Ravioli, Grilled Kale
Pan Seared Trigger Fish, Market Vegetables
36USD | 96ECD

CHAR GRILLED COCONUT MARINATED MUSHROOM

Seasoning Pepper & Blue Cheese Grits
Truffle Herb Butter, Roasted Vegetables
25.5USD | 68ECD

HALF JERK BABY HEN

Beef Kidney Stuffed Hen, Bacon Relish, Gremolata
Rum Glaze, Sweet Onion & Tomato Jam
29USD | 78ECD

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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



VEGAN |



VEGETARIAN |



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Dessert

BABA AU RHUM

Chairman's Spice Poached Fruits
Cinnamon & Nutmeg Syrup, Chantilly Cream
11USD | 28ECD

GOLDEN APPLE TARTLET

Golden Apple Jelly, Mango Coulis, Chantilly Cream
10USD | 26ECD

SEASONAL FRUIT CRÈME BRÛLÉE

Bounty Caramel
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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