



Our chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable and organic ingredients in all our cuisine.

## STARTERS

### Hot Honey Chili Chicken Wings 24

### Whipped Italian Ricotta 22

Blistered Tomato, Tapenade, Extra Virgin Olive Oil, Sourdough Baguette [V]

### Beetroot Dip 22

Sumac, Organic Baby Vegetables, Marinated Olives [V] [VG] [GF] [DF]

### Conch Chowder 25

Sweet Potato, Tomato, Fresh Island Herbs [GF]

### Crispy Calamari 27

Salt & Pepper Calamari, Fresh Chilli, Spring Onion, Lemon Aioli [E]

### Roasted Eggplant 24

Herbs, Paprika Oil, Toasted Pine Nuts, Garlic & Yogurt Dressing [GF]

## SALADS

### Quinoa Buddha Bowl 22

Avocado Hummus, Tomato, Olives, Cucumber, Bell Peppers, Red Onion, Spicy Feta Cheese [V] [N] [GF]

### Watermelon 19

Goat Feta, Mint, Strawberries, Cucumber, Extra Virgin Olive Oil [V] [GF]

### Grilled Steak Panzanella Salad 25

Rib Eye, Tomato, Bell Peppers, Cucumber, Onion, Croutons, Kalamata Olives, Basil, Vinaigrette

### Shrimp Poke 27

Steamed Local Shrimp, Sriracha Mayonnaise, Japanese Rice, Mango, Red Cabbage, Avocado, Cucumber [E] [N] [GF]

### Little Gem 18

Caesar Dressing, Parmesan, Herb Breadcrumbs [V] [E]  
+ Chicken 7 + Fish 7 + Shrimp 8

## PIZZA

### Margherita 21

Fresh Mozzarella, Basil, Tomato [V]

### Pepperoni 25

Tomato Sauce, Oregano

### Local Tuna 24

Tuna Confit, Seasoning Pepper, Red Onion

### Diavola 24

Mozzarella, Garlic, Jalapeño, Salami

### Pomodoro 22

Cherry Tomatoes, Olives, Capers, Eggplant, Arugula [V]

## TACOS

### Chicken Fajita 26

Sauteed Onion & Pepper, Roasted Tomato Salsa, Avocado [DF]

### Seared Local Mahi Mahi 29

Avocado & Jalapeño Salsa, Pico de Gallo [DF]

### Impossible Smash Taco 24

Impossible Meat, Shredded Lettuce, Tomato, Secret Vegan Sauce [V] [VG]

All tacos served with tortilla Chips & Salsa. Tacos can be made with gluten free corn tortillas.

## BETWEEN BREADS

### Duroc Pork Belly "BLT" 28

Sourdough, Heirloom Tomato, Shredded Iceberg, Garlic Aioli [E]

### Bonté Burger 32

8oz Black Angus Burger, Barbeque Sauce, Smoked Bacon, Vermont Cheddar, Sweet Pepper Relish, Brioche [E]

### "Kale" Sadilla 22

Shredded Kale, Red Bell Pepper, Red Onion, Mexican Chihuahua Cheese, Roasted Tomato Salsa [V]

### Bake & King 28

St. Lucian Bake, Spiced Kingfish, Pineapple, Tomato Lettuce, Red Onion, Gherkin, Passion Fruit Aioli [E]

### Steak Sandwich 39

Toasted Ciabatta, Grilled Hanger Steak, Dijon Mustard Parmesan, Avocado Chimichurri, Lettuce, Tomato

### Soft Shell Crab Bao 29

Spring Onion, Sriracha Aioli Chilli & Cucumber [E]

All between bread served with fries or salad and can be made with gluten free bread on request

## ENTRÉES

### Fish and Chips 39

Piton Beer Battered Mahi Mahi, Hand Cut Chips, West Indies Hot Sauce Aioli, Citrus Salad [E]

### Vegetable Curry 30

Turmeric Vegetables, Coconut Cream Steamed Rice [V] [VG] [GF] [DF]

### Free Range Chicken Parmigiana 42

Fresh Tomato Coulis, Melted Mozzarella, Fresh Basil, Spaghetti [E]

### Latin Stir-Fried Beef 48

Seared Beef, Red Onion, Peas, Tomato, Jalapeño, Latin Sauce, Steamed Rice [N] [DF]

### Grilled Salmon 45

Passion Fruit, Kale, Fried Plantain [GF] [DF]

## DESSERTS

### Chocolate Brownie [V] [E] [N] 14

Chocolate Shavings, Vanilla Cream, Vanilla Ice Cream

### Apple Crumb Pie [E] [N] 12

Cinnamon Crumble, Vanilla Ice Cream

### New York Style Cheesecake [E] [N] 14

Strawberry Compote, Whipped Cream

### Homemade Tiramisu [V] [E] 12

Crème Anglaise, Coffee Sauce

## Selection of Homemade Sorbets & Ice Cream 12

### Ice Cream:

Vanilla, Pistachio, Banana, Caramel, Strawberry, Marshmallow, Honey, Chocolate [V] [E] [GF]

### Sorbet:

Tropical Exotic, Lemon, Mango & Banana [V] [VG] [GF] [DF]

## SIDES

### Shaved Vegetable Salad 13

[V] [VG] [GF] [DF]

### Yukon Gold Potato Purée 13

[V] [D] [GF]

### Crispy French Fries 13

Parsley [V] [VG] [DF]

### Grilled Market Vegetables 13

Extra Virgin Olive Oil, Sea Salt [V] [VG] [GF] [DF]

[V] Vegetarian, [VG] Vegan, [E] Contains Egg, [N] Contains Nuts, [GF] Gluten Free, [DF] Dairy Free

Meal plans include 1 Starter, 1 Entrée and 1 Dessert per person. All items subject to market availability. Prices are subject to 10% service charge and 10% VAT. All prices are quoted in United States Dollars.

We kindly request abstaining from smoking. Please inform us of any food allergies, intolerances or sensitivities before you place your order. Please note we do our very best to observe all allergy contraindication but cannot guarantee no cross contamination.