



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

SALADS & STARTERS

Burrata 28

Burrata Cheese, Beef Tomato, Avocado, Green Herbs [V]

Apple 25

Summer Greens, Raisins, Candied Walnuts, Blue Cheese, Balsamic Dijon Mustard Vinaigrette [V] [GF]

Nikkei Beef 29

Australian Beef Tenderloin, Jalapeño, Chives, Hot Oil, Nikkei Sauce, Sesame Seeds [DF]

Eggplant 25

Baked Mozzarella Eggplant, Parmesan Cheese, Tomato Sauce & Fresh Basil [V] [E]

Tuna Tagliata 28

Seared Sliced Mixed Herbs, Fresh Tuna, Yogurt, Tomato Coulis, Croutons, Tapenade Oil

Gambas al Ajillo 29

Spanish, Sautéed Prawns, Garlic, Chili, Olive Oil, Paprika, Ratte Potatoes [DF]

FLATBREADS

Great for sharing

Margherita 19

Fresh Italian Mozzarella, Local Basil, San Marzano Tomato Sauce [V]

Pistachio & Mortadella 26

Buffalo Mozzarella, Pesto, Pickled Zucchini

Prosciutto & Burrata 28

Organic Local Arugula, Aged Balsamic, 24 Month Aged Parmesan, Burrata

Potato & Pancetta 24

Truffle Italian Mozzarella, Rosemary & Olive Oil, Smashed Potatoes

Roasted Squash 22

Whipped Italian Ricotta, Chili Flakes, Parsley [V]

CREOLE

Fish Fry 39

Pumpkin Rice, Grilled Vegetables, Creole Sauce

Spiced Beef Pepperpot 42

Creole Dumplings, Ground Provisions [GF] [DF]

Grilled Mahi Mahi 49

Fried Plantain, Souski, Green Banana & Saltfish Salad [GF] [DF]

Curried Goat on The Bone 48

Carnival Rice, Local Herbs and Spices [GF] [DF]

ENTRÉES

Cauliflower Steak 34

Roasted Red Bell Pepper Coulis, Capers, Gremolata, Macadamia [V] [VG] [GF] [DF]

Slow Braised Short Rib 56

Miso Sweet Potato, Chimichurri Sauce, Greens [GF]

Chicken Supreme 48

Jerusalem Artichoke, Kalamata Jus, Braised Asparagus [GF]

Sea Bream 60

Grilled Broccoli, Edamame, Celeriac & Dill Marble Sauce [GF]

Fish Stew 49

Catch of the Day, Potato, Bell Pepper, Prawns, Light Fish & Tomato Broth, Herbs [GF] [DF]

Pork Katsu 49

Panko Breaded Pork Porterhouse, Steamed Rice, Dijon Aioli, Chinese Cabbage, Tonkatsu Sauce [E]

PASTAS

Broccoli Bucatini 34

Garlic, Chili, Aged Fondue Parmesan Cheese [V]

Sea Bass Casarecce 38

Fresh Parsley, Cherry Tomatoes, Light Fish Broth [DF]

Chicken Pappardelle 37

Chicken Ragout, Wild Mushrooms, Creamy Truffle Sauce [E]

Vietnamese Pulled Pork 36

Homemade Radiatore, Chinese Cabbage, Jalapeño, Cashew Nuts, Mint

Braised Beef Ragout 39

Homemade Maccheroncini, Aged Parmesan

Beetroot Risotto 31

Greek Yogurt, Garden Greens, Pumpkin Seeds [V] [GF]

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

Honey & Miso Glazed Carrots 13

Sesame Seeds [V] [GF]

Steamed Broccoli 13

Lemon Butter [V] [GF]

Wilted Spinach 13

Chili, Garlic [V] [VG] [GF] [DF]

Yukon Gold Potato Purée 13

[V] [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 that we do our very best to observe allergy contradictions but cannot guarantee no cross contamination.