



*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

### Lambi Fritters 27

St. Lucian Conch, West Indies Hot Sauce Aioli [G] [S]

### Local Mixed Greens 22

Goat Cheese, Roasted Pumpkin, Toasted Pepitas, Sherry-Herb Vinaigrette [V] [D] [M]

### Prime Beef Tenderloin Sashimi 29

Arugula, Pickled Cucumber, Scallions, Citrus Ponzu [G] [SS] [SY] [VN]

### Italian Burrata 28

Heirloom Tomato, Tomato Jam, Aged Balsamic, Extra Virgin Olive Oil [V] [D] [VN]

### Seared Local Tuna 28

Sweet Tomato, Cucumber, Mint Lemongrass & Yuzu Dressing

## FLATBREADS

Great for sharing

### Margherita 19

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

### Brussel Sprouts & Bacon 21

Parmesan Cream, Garlic Confit, Parsley [G] [D]

### Homemade Pork Meatballs 28

Fresno Chiles, Roasted Broccolini, Pecorino Romano [C] [G] [E] [D]

### Prosciutto 26

Organic Local Arugula, 24 Month Aged Parmesan, Aged Balsamic [G] [D]

### Roasted Squash 22

Whipped Italian Ricotta, Chili Flakes, Parsley [V] [G] [D]

## PASTAS

### Risotto 35

Butternut Squash, Toasted Pepitas, Shaved Brussel Sprouts, Brown Butter [V] [G] [D]

### Homemade Radiatore 38

Sweet Shrimp, Snow Peas, Chili Flakes, Lemon & Parsley Butter [G] [D]

### Homemade Bucatini 45

Black Truffle Butter, Aged Parmesan, Baby Spinach, Herb Breadcrumbs [V] [G] [D]

## CREOLE

### Fish Fry 39

Pumpkin Rice, Grilled Vegetables, Creole Sauce [G]

### Spiced Beef Pepper Pot 42

Creole Dumplings, Ground Provisions [C] [G]

### Grilled Mahi Mahi 48

Fried Plantain, Souski, Green Banana & Saltfish Salad

### Curried Goat on The Bone 48

Carnival Rice, Local Herbs and Spices [C]

## ENTRÉES

### \* New York Strip 12oz 79

Truffle Potato, Cepe, Peppercorn Sauce [C] [D] [VN]  
AI/MAP/LDM Supplement Charge 25

### Pork Chop 49

Barbeque Rib and Belly, Apple Sauce, Cabbage [G] [D]

### Piri Piri Young Half Chicken 48

Hand Cut Fries, Green Salad, Fresh Mint & Yogurt Sauce [D]

### Oven Roasted Prawns 49

Charred Scallion Vinaigrette, Wild Broccolini, Steamed Rice [VN]

### Pan-Roasted Wild Salmon 49

Braised Fennel, Sauce Vierge [VN]

### Coconut Red Curry 45

Jack Fruit, Baby Vegetables, Green Onion, Tamaki Rice [V] [VG]

## SIDES

### Shaved Vegetable Salad 13

[V] [VG] [M] [VN]

### Yukon Gold Potato Purée 13

[V] [D]

### Crispy French Fries 13

Parsley [V] [VG] [G]

### Grilled Market Vegetables 13

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

(V) Vegetarian, (VG) Vegan, (G) Contains Gluten, (D) Contains Dairy, (E) Contains Egg, (S) Contains Seafood, (VN) Vinegar, (C) Contains Celery, (M) Contains Mustard, (SS) Contains Sesame Seeds, (SY) Contains Soya

AI/MAP/LDM (1 Appetizer, 1 Main Course and 1 Dessert per person).

All items subject to market availability. \*Indicates a Supplement Charge for the AI/MAP/LDM meal plan.

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.