



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 24
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 48
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 55
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 36
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.