



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

Kale 22

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

Prime Beef Tenderloin Sashimi 29

Arugula, Pickled Cucumber, Scallions, Citrus Ponzu

Italian Burrata 28

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

Seared Local Tuna 28

Sweet Tomato, Cucumber, Mint Lemongrass & Yuzu Dressing [GF]

Steamed Mussels 26

Lemongrass & Coconut Curry Broth, Cilantro

FLATBREADS

Great for sharing

Margherita 19

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

Brussel Sprouts & Bacon 21

Parmesan Cream, Garlic Confit, Parsley

Homemade Pork Meatballs 28

Fresno Chiles, Roasted Broccolini, Pecorino Romano

Prosciutto 26

Organic Local Arugula, 24 Month Aged Parmesan, Aged Balsamic

Roasted Squash 22

Whipped Italian Ricotta, Chili Flakes, Parsley [V]

PASTAS

Farro "Risotto" 35

Butternut Squash, Toasted Pepitas, Kale, Brown Butter [V]

Homemade Radiatore 38

Sweet Shrimp, Snow Peas, Chili Flakes, Lemon & Parsley Butter

Homemade Bucatini 45

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

CREOLE

Fish Fry 39

Pumpkin Rice, Grilled Vegetables, Creole Sauce

Spiced Beef Pepper Pot 42

Creole Dumplings, Ground Provisions

Grilled Mahi Mahi 48

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

Curried Goat on The Bone 48

Carnival Rice, Local Herbs and Spices [GF]

* Grilled Spiny Whole Lobster 105

Coconut Curry Sauce, Warm Citrus & Wild Herb Butter, West Indies Curried Rice [GF]*
AI/MAP/LDM Supplement Charge 35

ENTRÉES

* Petite Beef Filet 8oz 79

Truffle Potato, Cepe, Peppercorn Sauce [GF]
AI/MAP/LDM Supplement Charge 25

Pork Chop 49

Barbeque Rib and Belly, Apple Sauce, Cabbage

Piri Piri Young Half Chicken 48

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

Oven Roasted Prawns 49

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

Pan-Roasted Wild Salmon 49

Braised Fennel, Sauce Vierge [GF]

Coconut Red Curry 45

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

SIDES

Shaved Vegetable Salad 13

[V] [VG] [GF]

Yukon Gold Potato Purée 13

[V] [GF]

Crispy French Fries 13

Parsley [V] [VG]

Grilled Market Vegetables 13

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

[V] Vegetarian, [VG] Vegan, [GF] Gluten Free 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.