



*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

### Jerk Spiced Chicken Wings 24

Hot Honey

### Beetroot Dip 22

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

### Conch Chowder 25

Sweet Potato, Tomato, Fresh Island Herbs

## SALADS

### Red Chicory 19

Pink Lady Apples, Orange Vinaigrette, Cucumber, Fennel [V] [VG] [GF]

### Mosaic of Heirloom Tomato 18

Basil Oil, Garlic Scented Crostini [V] [VG]

### Little Gem 18

Caesar Dressing, Parmesan, Herb Breadcrumbs [V]

+ Chicken 7 + Fish 7 + Shrimp 8

## PIZZA

### Margherita 21

Fresh Mozzarella, Basil, Tomato [V]

### Pepperoni 25

Tomato Sauce, Oregano

### White 26

Pecorino, Aged Parmesan, Italian Ricotta, Garlic Confit, Roasted Wild Field Mushrooms [V]

### Roasted Peppers & Pumpkin 25

Basil Pesto, Red Onion, Goat Cheese, Parsley, Pine Nuts [V]

### BBQ Chicken 26

Roasted Corn, Shaved Red Onion, Cilantro, Jalapeño

## TACOS

### Chicken Fajita 26

Sauteed Onion & Pepper, Roasted Tomato Salsa, Avocado

### Seared Local Mahi Mahi 28

Avocado & Jalapeño Salsa, Pico de Gallo

### Braised Duroc Pork Shoulder 25

Charred Pineapple & Roasted Pepper Salsa

### Tempura Tofu 23

Roasted Bell Pepper & Charred Onion Relish, Lime, Cilantro [V, VG]

## BURGERS & SANDWICHES

### Sugar Beach Plant Burger 25

Butter Lettuce, Avocado, Heirloom Tomato, Plant Based Cheese, Onion Jam, Secret Sauce [V] [VG]

### Duroc Pork Belly "BLT" 28

Sourdough, Heirloom Tomato, Shredded Iceberg, Garlic Aioli

### Bonté Burger 32

8oz Black Angus Burger, BBQ Sauce, Smoked Bacon, Vermont Cheddar, Sweet Pepper Relish, Brioche

### Buffalo Cauliflower Sandwich 23

Blue Cheese Cole Slaw, Brioche [V]

### Local Vegetable Roti 26

Coconut Curry Sauce, Green Salad, Sweet Potato Chips [V, VG]

*All tacos served with Tortilla Chips & Salsa. Tacos can be made with GF corn tortillas.*

*All burgers and sandwiches served with fries or salad and can be made with gluten free bread on request*

## ENTRÉES

### Fish and Chips 38

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

### Roasted Red Snapper 45

Artichoke Barigole, Capers, Samphire, Lemon-Herb Butter Sauce [GF]

### Free Range Chicken Schnitzel 45

Warm Mustard-Potato Salad, Marinated Cucumber, Heirloom Tomato

### Homemade Radiatore Pasta 38

Pancetta, Black Pepper & Parmesan Butter Sauce, Wild Arugula

## 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.