



## DINNER MENU

### STARTERS

- CARROT FALAFEL GF DF VE** **US\$17**  
Spiced Hummus, Pickled Carrots, Pomegranate, Sumac
- BUFFALO MOZZARELLA V** **US\$23**  
Salt Baked Beetroot, Rocket, Lemon & Balsamic Dressing
- CHICKEN LIVER PARFAIT** **US\$23**  
Mango & Tamarind Chutney, Toasted Sour Dough
- SEARED SESAME YELLOW-FIN TUNA DF** **US\$25**  
Avocado, Nori & Edamame Salad, Lemon Ponzu

### SOUPS

- SWEETPOTATO & COCONUT SOUP GF DF VE** **US\$16**  
Toasted Coconut & Coriander
- ANTIGUAN SEAFOOD BOUILLABASE DF** **US\$25**  
Shrimp, Calamari, Clam, Saffron Aioli, Crouton

### PASTA & RICE

- PUMPKIN & SAGE RISOTTO GF V** **Sm US\$18 Lg US\$30**  
Baby Spinach, Roasted Squash, Parmesan, Sage
- SHRIMP TORTELLINI** **Sm US\$20 Lg US\$40**  
Creole Shrimp Bisque, Roasted Pepper

ALL PRICES ARE IN USD - 17% ABST IS INCLUDED - 10% SERVICE CHARGE WILL BE ADDED

**GF** - Gluten Free   **DF** - Dairy Free   **V** - Vegetarian   **VE** - Vegan



## DINNER MENU

### MAINS

**MISO BAKED AUBERGINE GF DF VE** **US\$26**  
Roasted Pepper Dressing, Crispy Okra & Tofu

**BRAISED KOREAN PORK RIBS DF** **US\$28**  
Boneless Ribs, Red Chili, Chinese Cabbage, Sesame

**FRESH DAILY CATCH** **US\$30**  
Local Caught Line Fish

**PAN FRIED MAHI DF** **US\$32**  
Calamari, Zucchini Ribbons, Grilled Sweetcorn Salsa

**CARIBBEAN COCOCUT CURRY**  
Mild Heat, Chapati, Wild Rice, Mixed Pickles

**CHICKEN** **US\$30**

**SHRIMP** **US\$35**

**DRY-AGED 8oz SIRLOIN STEAK GF** **US\$45**  
Pumpkin Puree, Wild Garlic mushrooms, Smoked Chimichurri  
Or Chefs Select Cut of the Day

**GRILLED DEEP-WATER PRAWNS**  
Seafood Mac n Cheese, Miso Garlic Butter, Roasted Lemon

**3 PRAWNS** **US\$35**

**6 PRAWNS** **US\$70**

**SURF & TURF** **US\$100**  
3 Whole Prawns, Tenderloin, Sweet Potato Fries, Broccolini, Salad

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## DINNER MENU

### SIDES

**LOCAL GREEN SALAD DF GF VE**

Sweet local Baby Leaf, Dressing

US\$7

**STEAMED WILD RICE DF GF VE**

Scallions, Coriander

US\$7

**FRENCH FRIES GF V**

Truffle & Parmesan Mayonnaise

US\$8

**WILTED GREENS DF GF VE**

Toasted Sesame

US\$8

**MAC N CHEESE V**

Aged Cheddar & Parmesan

US\$14

### DESSERTS

**ICE CREAM & SORBETS V GF**

US\$5

**CHEESECAKE V**

Mango Jam, Mango Sorbet

US\$12

**COCONUT PANNA COTTA VE**

Sliced Pineapple, Basil

US\$12

**CHOCOLATE FONDONT V**

Toffee Popcorn, Caramel Ice-Cream

US\$14

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